



AL Frescos BBQ and HOG ROAST Services

Call alfresco catering to provide varied private and corporate Barbecues throughout the year, we can create a barbecue menu for a wedding with a twist or equally for smaller numbers at home for milestone birthday or garden parties. From 30 to 2000 people, we can tailor a menu to suit most tastes and budgets.

Please see below a few sample Barbecue menus along with more options should you choose to create your own menu.

BBQS

Menu A Per Head

Aberdeen Angus beef burger- American style Hot dog- Mexican Chicken skewer
4 Salads, optional cheese, onions & sauces
plus a Vegetarian option,

Menu B Per Head

Chilli beef burger- Pork sausage & mustard cream- Chicken tikka kebabs-
Spicy Vegetable kebabs- 4 Salads Garlic & lemon chicken.

Menu C Per Head

Yakitori Chicken burger - Sirloin steak with honey & mustard-
Monkfish & Apricot skewer- 6 Salads

Menu D Per Head

Ground beef & Horseradish burger- Pork satay with peanut dip-
Paprika coated escalor skewer with pancetta & courgette-Thai Salad with a kick!
Salmon fillet with new potatoes- 4 Salads of your choice

Menu E Per Head

Leg of lamb with a mint & rosemary syrup- Sirloin steak with Balsamic onions
Scallop & rosemary skewer with marjoram
Coriander & garlic Tiger prawns- Mexican chicken & Pepper skewer.
6 Salads of your choice

Further Ideas to inspire your choice....

Burgers

Home-made ground Beef & Horseradish Burger, Aberdeen Angus Quarter pounder. Chilli Beef Burger, Tuna Burger with herbed mayo, Lamb & mint syrup Burger, Yakitori Chicken Burger, Smoked Bacon topped Burger, Minute Steak burger with balsamic onions, Pork Sausage with Mustard cream.

Skewers / Kebabs

Persian Chicken Skewers - Szechuan Pork skewer - Chicken Tandoori - Lamb tikka- Lemon and garlic chicken skewer - Paprika coated escalor, with pancetta and courgette- Lamb and coriander kofta kebabs - Monkfish and Apricot Skewer. Scallop & rosemary Skewers with Marjoram - Tofu kebabs with Miso pesto (V) Halloumi and char-grilled Vegetable Skewers (V) - Beef kebab with Mint yoghurt- Mexican spiced or Mediterranean Vegetable skewers.

Meat

Gammon Steak with pineapple - Veal steak with caper butter - 6oz Rump steak. Leg of lamb marinated in Rosemary & Mint - Spicy Cajun Chicken. American style hot dogs - Pork Satay with a Peanut sauce - Fresh Tuna with Moroccan spices & Chermoula - 4oz Sirloin with Honey & Mustard. Lemon & Garlic Chicken- Chicken Tikka with apple raita- Buffalo spicy Wings- Chilli & salt pork ribs.

Fish

Swordfish with tomato butter - Whole Sea bass stuffed with basil and citrus fruits. Barbecued Shellfish with toasted pumpkin seeds - Salmon fillet with roasted new potatoes - Coriander & Garlic King Prawn - Garlic & Lemon whole sardines- Piri Piri Tiger prawns - Hoisin Salmon & Prawn.

Vegetarian

Stuffed aubergine - Red-hot chilli with sweet potato - Char-grilled Asparagus. Mexican Cheese Quesadillas - Mediterranean vegetable skewer - Lemon and paprika hummus - Char-grilled Corn on the Cob with fennel - Mushroom & Eggplant - Tofu kebabs with Miso pesto - Baked potatoes with selection of fillings- Hot New potatoes- Spicy bean burger.

Salad options

Mediterranean Salad.
Caesar Salad
Nutty Pasta Salad
Italian Penne Pasta Salad
Herb Rice Salad
Tomato & Red Onion Salad
Mixed Salad
New Potatoes & Spring Onion
Summer Cous-Cous
Bean Salad
Hot New Potatoes
Leafy Green Salad
Chefs Garden Salad
Caesar Salad with croutons and bacon sippets
Greek Pasta Salad with feta and olives
Spicy Italian Pasta
Curried rice with local fruits
Creamy potato salad
Four bean salad
Italian tomato, basil and bococinni
Beet Salad
Spicy Moroccan cous cous
Coleslaw
Curry Tofu salad
Green bean salad
Classic Caesar Salad
Celery, Red Onion & New Potato Salad
Greek Salad
Chick Peas Infused with Roasted Bells peppers
Celery, Apple, Grape & Walnut Salad
Cherry Tomato, Mixed Olives & Goats cheese,
Spicy Bean Salad
Fresh Pasta Salad
Fresh Lemon, Coriander and Minted Couscous
Beef Tomato, Mozzarella & fresh Basil
Mixed Leaf Green Salad
Chunky Coleslaw



Hog Roast

Al Fresco Hog Roasts can provide catering for many and varied occasions. Outdoor parties, weddings, fetes and festivals or any special occasion can be catered for.

The hog roast is a real focal point giving any function that all important Wow! factor. A chef (if required) is on hand to oversee the cooking and to carve the meat.

Once cooked, the meat can be carved from the cooking position at a serving level without having to lift or reposition, this allows a constant heat to be kept in the meat complying with current Food Hygiene regulations.

You are not just limited to Pork, Lamb is also very popular choice, Gammon and Beef joints are also another option, to compliment the meal we can supply a selection of delicious salads, various sauce accompaniments, stuffing and large floured white or brown soft rolls.

The final cost is determined by the final menu choice and the number of guests attending, discounts are available for larger numbers.

Should you require it, we can supply a range of outdoor furniture Marquees and gazebos to offer shelter, outdoor heating, waiters, bar staff and a mobile bar if required?