



LITTLE VENICE CATERING

BBQ MENUS

MENU I

GERMAN POTATO SALAD

CAESAR SALAD

COLESLAW

HOMEMADE BURGERS

HOT DOGS

With Buns & traditional
Garnishes

CORN ON THE COB

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PROFITEROLES
with Chocolate Sauce

\$27.50 per person

MENU II

CONTINENTAL
COLESLAW

CAESAR SALAD
With Garlic Croutons

SPARE RIBS
Marinated in Spicy Honey
Sauce

BBQ FRESH WAHOO STEAK
Marinated with Fresh Herbs

BARBECUED CHICKEN
Chicken Thigh (boneless) in
Chef's Barbeque Sauce

CORN ON THE COB
With Melted Butter

BAKED POTATO
Served with Butter, Sour
Cream, Bacon & Chives

BASKET OF BREAD ROLLS
WITH BUTTER

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FRESH FRUIT SALAD
Or
PROFITEROLES
with Chocolate Sauce

\$36.00 per person

MENU III

POTATO SALAD

GREEN SALAD
With two Dressings

GRILLED VEGETABLE
PLATTER
Served cold with
Mozzarella and Tomato

PENNE PRIMAVERA
Tubes of Pasta with a Julienne
of Vegetables &
White Wine Sauce

MINUTE STEAK
Grilled to Order

ROAST LEG OF LAMB
Carving with Mint Sauce

BBQ WAHOO STEAK
Marinated with Fresh Herbs

SELECTION OF FRESH
SEASONAL VEGETABLES

BASKET OF BREAD ROLLS
WITH BUTTER

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BREAD PUDDING

HOME MADE BROWNIES

FRUIT SKEWERS

\$40.75 per person

MENU IV

MIXED SALAD
Cucumber, Onions,
Tomatoes & Balsamic
Vinaigrette

GRILLED & MARINATED
VEGETABLES
With Parmesan Shavings

RIGATONI PASTA
With Fried Eggplant & Tomato
chunks, sautéed in Virgin Olive
Oil & Garlic

CHICKEN KEBAB
Marinated and grilled on site

FRESH BERMUDA FISH
From the BBQ, marinated in
Herbs with Mango, Tomato &
Onion salsa

HOMEMADE BURGERS
& HOT DOGS
With Buns & traditional
Garnishes

CORN ON THE COB

BAKED POTATO
Served with Butter, Sour Cream,
Bacon & Chives

ASSORTED BREADS

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CARROT CAKE
BANANA & BERRY COMPOTE
CHOCOLATE MOUSSE
FRESH FRUIT SALAD

\$52.00 per person