



## **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

*\$30.25 per person*

*A 2% Planning & Consultancy Fee  
applies to all orders*

#### **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

*\$39.50 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

*\$44.75 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

*\$57.00 per person*