# 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

Profiteroles with Chocolate Sauce
$\$ 30.25$ 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
$\$ 39.50$ per person

# LITTLE VENICE CATERING BBQ MENUS (cont'd) 

## 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

Bread Pudding
Homemade 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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\section*{Carrot Cake}

Banana \& Berry Compote
Chocolate Mousse
Fresh Fruit Salad
\(\$ 57.00\) per person~~~

