

LITTLE VENICE CATERING

BBQ MENUS

(min. 15 people required)

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

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

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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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Carrot Cake

Banana & Berry Compote

Chocolate Mousse

Fresh Fruit Salad

\$57.00 per person

