




BBQ Menu

Traditional buffet style or Family Sharing style of service optional.

 Indicates vegetarian  Indicates Vegan

BBQ Menu A £17.00pp+VAT


Prime Beef Burgers served with Mature Cheddar Cheese & fried onions in soft flour bap
Succulent Pork Sausages
Marinated Tandoori Chicken Pieces
Selection of Vegetarian Sausages & Burgers 

All served with a selection of relishes,

Choose any three salads from the menu

Choose any two desserts from the menu

BBQ Menu B £19.00pp+VAT



Lamb Burgers Served in a Soft Flour Bap
Marinated Lemon & Herb Chicken Skewers
Mediterranean BBQ King Prawn skewers
Roasted Mediterranean Veg & Haloumi Cheese Kebab 

All served with a selection of relishes,

Choose any three salads from the menu

Choose any two desserts from the menu

BBQ Menu C £21.00pp+VAT





Marinated 4oz Steak
Cajun Spiced Chicken thighs with a Honey Glaze
Poached Salmon Filet served with a Lemon & Dill Mayonnaise
Roasted Mediterranean Vegetable & Haloumi Cheese Kebab 
& Selection of Vegetarian Sausages & Burgers 





All served with a selection of relishes,
Assorted Fresh Bakers Rolls

Choose any three salads from the menu

Choose any two desserts from the menu

Salads/Sides

Caesar Salad with Croutons & Parmesan shavings
Greek Salad with Basil olive oil dressing
Chick Peas Infused with Roasted Bells peppers 
Celery, Apple, Grape & Walnut Salad
New Potatoes with, Sour Cream & Chives
Herbed Quinoa carrot salad 
Spicy Bean Salad with a fresh Chilli Dressing 
Mixed Vegetable Saffron Rice 

Cucumber & Mint Pasta Salad
Lemon, Coriander & Minted Couscous 
Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil 
Pesto & Rocket Pasta Salad
Buckwheat with Roasted Med Vegetables 
Mixed Leaf Green Salad with Oil & Balsamic 
Chunky Coleslaw

(Extra salad/side order choices (£1.50 sup pp))

Add mini corn on the cob (£1 pp)

Sausages: Choose from Pork & Leek, Pork & Apple, Mediterranean, Wild Boar & Apple, Lamb & Mint
(extra £2.00pp)



Dessert

* Indicates served warm & requirement to access to oven facility

Glazed Lemon Tart
Banoffee Pie
Black Forest Gateau
Dark Choc Truffle & Salted Caramel Torte
Mixed Red Berry Cheesecake
Eton Mess (🌱 opt)
Lemon Posset
American Double Chocolate Brownie (nut free)
Dark Chocolate Fondant*
Sticky Toffee Pudding*
Lemon infused Treacle Tart* with Clotted Cream
White Chocolate & Madagascan Vanilla Mousse
Vanilla Panacotta Red Berry Pudding
St Clements Cheesecake
Exotic Fresh Fruit Salad 🌱
Strawberry Fool Stack with Shortbread Biscuit
Chocolate (& avocado) Mousse w' Raspberries & Pistachio 🌱
Vanilla Crème Brulee
Gluten Free Brownie
Baileys Milk Chocolate Mousse
Individual Passion Fruit Pavlova

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie
(£2.00 supp)

Sharing platter – Selection of our favourite & best miniature desserts; ideal for sharing.
(£2.00 supp)

Selection of English & Continental Cheese & Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Celebration Cakes (photos & quote available on request)

Add a cold plated appetiser - £4.00pp+VAT

Prosciutto Ham served with a baked fig compote & red amaranth

Caprese Salad; Buffalo Mozzarella, beef tomato & basil 🍅 or 🌱

Chicken Liver Parfait served with caramelised red onion marmalade

Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive) 🍅 or 🌱

Classic Chicken Caesar Salad topped with parmesan shavings

Minimum order of 40 people.

This price includes supply of gas BBQ, uniformed BBQ chef, 3x3m gazebo in case of rain, presentation dishes, disposable napkins, disposable plates, disposable cutlery, buffet table & buffet table linen.
China Crockery & Stainless Steel Cutlery are available to hire for £1 pp.
Linen napkins are available to hire for £1pp & linen cloths at £10.00 each.
Tea, coffee, glassware, soft & alcoholic drinks are also available.
Uniformed staff are available at £12.50 per hour, per staff member.

Total Hospitality Ltd registered in England and Wales Company Number. 5712388

Butlers Land Farm, Mortimer, Reading, Berkshire, RG7 2AG

www.total-hospitality.co.uk | info@total-hospitality.co.uk

T:01189 333 919 | F:01189 333 924

