FAZE CATERERS
A Taste of Gold

BARBECUE MENU

(April – September) – **£29 per person (ex VAT)**
Minimum 40 guests

Make your event effortless with our freshly prepared BBQ, vibrant salads, and fully serviced buffet setup. We handle everything from set up to clear up so you can relax and enjoy the day.

INCLUDES:
- Full set up and clear up by Faze Caterers
- 3 hot items from our menu – **each guest receives a full portion of all three**
- 4 salad choices from our menu
- All sauces
- Disposable plates, cutlery and napkins
- Buffet tables and dressing (black tablecloths, artificial grass or hessian)
- Custom platters, serving utensils (no disposables) and menu signs
- 2 staff to serve your event

Signature Barbecue Selection

Beef Steak Burger (4oz)
Classic 4oz beef steak burger served in a soft white roll with mature Cheddar slices
Please ask if you require gluten-free bread

Piri Piri Chicken Fillet
Fiery piri piri chicken fillet finished with lemon zest and coriander yoghurt

Cumberland Sausage Hot Dog
Traditional Cumberland sausage in a soft white finger roll with red onion jam

21 Day Aged Rib Eye Steak (4oz)
Succulent 21-day aged rib eye steak with horseradish and parsley butter

Beef Minute Steak
Tender beef minute steak infused with rosemary and garlic

Pork Loin Steak
Pork loin steak marinated in a rich Chinese-inspired glaze

Welsh Lamb Steak
Premium Welsh lamb marinated with fresh mint

Boneless Chicken Thigh
Chargrilled boneless chicken thigh seasoned with lemon and cracked black pepper

Spiced Lamb Kofta
Aromatic lamb kofta served with refreshing minted yoghurt

Tiger Prawns
Succulent tiger prawns with sweet chilli and coriander

Sea Bass
Fresh sea bass fillets finished with orange zest and basil

Grilled Swordfish
Swordfish steaks grilled with lemon and herbs

Vegetarian & Vegan Selection

Plant-Based Cumberland Sausage Hot Dog *(VE)*
Plant-based Cumberland sausage served in a soft white finger roll with red onion jam

Plant-Based Burger *(VE)*
Plant-based burger in a white roll with mature Cheddar slices *(V)*
Please ask if you require gluten-free bread

Mediterranean Vegetable Kebab *(V)*
Chargrilled Mediterranean vegetables drizzled with basil pesto
This dish contains nuts

Corn on the Cob *(VE)*
Chargrilled corn brushed with garlic and herbs

Halloumi *(V)*
Grilled halloumi finished with lemon and red chilli

Gourmet Salad Selection

Penne Pasta *(V)*
Al dente penne tossed in garden herb pesto with peas and Parmesan cheese
This dish contains nuts

Fusilli Pasta *(V)*
Fusilli pasta with vine-ripened baby tomatoes, Kalamata olives, and crumbled Feta

Golden Rice *(VE)*
Golden-hued rice with peas, fire-roasted red peppers, and fresh coriander

Cous Cous *(VE)*
Light cous cous combined with roasted Mediterranean vegetables and torn basil

Moroccan Spiced Beans *(VE)*
Tender beans with Moroccan spices, finished with lemon zest and coriander

Vine Tomatoes *(V)*
Sweet vine tomatoes with torn mozzarella and nutty pesto
This dish contains nuts

Coleslaw *(V)*
Shredded red cabbage, crisp apple slices, and fresh parsley in a light mayonnaise dressing

Potato Salad *(V)*
New potatoes with snipped chives in a creamy mayonnaise dressing

Wild Rocket Salad *(VE)*
Peppery wild rocket with shaved Parmesan and a drizzle of balsamic dressing

Egg Noodles *(V)*
Stir-fried egg noodles with hoisin, tender pak choi, and soft red peppers

Roasted Squash *(VE)*
Charred roasted squash infused with aromatic North African spices

French Beans *(V)*
Sautéed French beans with red onion, tender asparagus, and crumbled Feta

Shaved Fennel *(VE)*
Thinly shaved fennel tossed with fresh orange segments and peppery watercress

Caesar Salad *(V)*
Classic Caesar with crisp Romaine lettuce, crunchy croutons, and shaved Parmesan

Beetroot *(V)*
Roasted beetroot with juicy pear slices and crumbled Gorgonzola

Watermelon *(VE)*
Sweet watermelon cubes paired with baby tomatoes and shredded mint

Curried Chickpeas *(VE)*
Chickpeas gently spiced with curry, tossed with apricots and fresh mint

Optional Add-Ons (Minimum 40 for each selection)

Rustic Breads – Unsalted Butter *(V)*
Freshly baked rustic breads served with creamy unsalted butter
£1.50 per person

Fresh Fruit Kebabs *(VE)*
Handcrafted skewers of seasonal fruits, vibrant and refreshing
£2.50 per person

Extra Hot Item
Enhance your BBQ with an additional hot item of your choice
£5.50 per person, per choice

Extra Salad Choice
Add an extra premium salad selection to complement your menu
£1.50 per person, per choice

China Plates & Stainless-Steel Cutlery Upgrade
Upgrade to classic white china plates and polished stainless-steel cutlery for a refined finish
£2.50 per person

DIETARY CODES:
(V) = Vegetarian
(VE) = Vegan

NOTES:
• Deposit £125 + VAT (non-refundable)
• Base package includes everything listed
• Optional add-ons can be chosen to customise your menu
• All prices ex VAT

Ready to make your event delicious?
Check our availability and book your date by calling **01268 460987 (Option 1)** or email **fabfood@fazecaterers.co.uk** – we can't wait to help you create a feast to remember!
