CHEEKY
CHILLI
BBQ Menu

BBQ

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Chicken Satay Skewers
Jerk Chicken
Bourbon BBQ Chicken
Souvlaki Lamb Skewers
Vegan BBQ Teriyaki Tofu (vg)
Roasted Red Pepper and BBQ Halloumi Kebabs (v)
Cajun Pork
Moroccan Lamb Koftas
with Cumin, Garlic, Chillies and Moroccan Spices
Peri Peri Chicken Kebabs
Chargrilled Chicken Breast
Vegan Kebabs (vg)
Pork BBQ Ribs
with a Tangy BBQ Sauce Beef Brisket
Cajun Corn on the Cob (vg)
Bratwurst Sausage Hot Dog
with Onions

Burgers

Cajun Chicken Burger
with Lime Mayonnaise
Beef Burgers
with American Cheese, Onions, Tomatoes Ketchup and American Mustard
Halloumi
with roasted Red Peppers shredded lettuce and chilli Jam (v)
BBQ Chicken
with Cheese, Pickles, and Chipotle Mayonnaise
BBQ Vegan Burger (vg)

This Style of service for a Wedding Breakfast requires a Minimum of 2 courses

***can be made gluten free

OPTIONS

You choose
- 4 mains
- 4 sides

Cooked on a traditional BBQ and served buffet style

£38.00 + Vat (4 Mains and 4 Sides)

BBQ

Sides

Orzo Salad
with Sun-Blushed Tomatos
Parmesan, Fresh Basil, Garlic,
and Virgin Olive Oil
Feta Stuffed with Sweet Pepper Jus (v)
Green Bean, Pea, Baby Spinach
and Garden Mint and Edamame Salad with a Summer Green Herb Dressing (v)
Caesar Salad
Feta, Lemon, and Mint Couscous (v)
Traditional Greek Salad (v)
Bang Bang Chicken Noddle Salad
Rocket, Radicchio, Gorgonzola, Honey Salad
with Pomegranate Dressing (v)
Patatas Bravas and Chorizo Salad
Pad Thai Salad
Moroccan Cauliflower, Pomegranate Salad
with Tahini Dressing (v)
Super Salad
Quinoa, Pumpkin Seed, Broccoli, Sweet Potato, Spinach and Citrus Dressing (v)
Chickpea & Vine Ripe Tomato
with Crunchy Onion, and Flat Leaf Parsley Salad (V) (Vg)
Cheeky Chilli Mexican Salad
Rice, Pinto Beans, Chilli, Tomato, Cumin and Fresh Coriander (v) (Vg)
Tomato, Red Onion and Torn Basil Salad (v) (Vg)
Chargrilled Jerk Butternut Squash
with Spring Onion & Pineapple Caribbean Pasta Salad (v)
Chopped Turkish Salad
with Parsley, Mint, Coriander and Lemon (v)
Mozzarella, Beef Tomato and Basil Salad
with Balsamic Dressing (v)
Goats Cheese Salad
with Balsamic Dressing (v)
Beetroot, Goats Cheese & Toasted Pine Nuts (v)
Traditional Potato Salad (v)
Red Cabbage Crunchy Coleslaw (vg) (vg)

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Desserts

Cold Mini Desserts

Chocolate Brownie

Pavlova, Cream and Berries

Lemon Meringue

Carrot Cake Pots with Cream Cheese and Chocolate Soil

Lemon Panna Cotta with Cherry and Ginger

Orange Posset

Chocolate and Salted Caramel Pot with Marshmallow Top

Tiramisu

Macarons

Cake Pops - £8.00 + Vat Per Person

OPTIONS

CHEEKY CHILLI

Drop off service for desserts

- Choice of 2 £12.00 + Vat
- Choice of 4 £15.00 +Vat

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