

millar catering

BBQ Menus

Classic Barbie

- **Homemade Beef Burgers** served with spicy tomato relish
- **Hot Dogs** served with English mustard
- **Marinated Vegetable Skewers** with courgette, mushrooms, peppers & red onion

- **Fried Onions**
- **Baby Potato Salad** with red onion & flat parsley in a vinaigrette dressing
- **Coleslaw**
- **Dressed Mixed Salad Bowl**
- **Burger Buns & Hot Dog Rolls**

Per Person £11.95

Spice Rack

- **Sweet Chilli & Lime Chicken Skewers** topped with fresh coriander
- **Chilli Beef Burgers** served with fried onions & spicy tomato relish
- **Skewered Tiger Prawns** marinated with garlic, lemon & fresh chillies
- **Moroccan Spiced Lamb Koftas** served with pitta bread and yoghurt & mint dressing
- **Tandoori Vegetable Skewers** served with pitta bread, mango chutney & crème fraiche

- **Coconut Curried Rice**
- **Cous Cous Salad** with roasted red onion, chillies & fresh mint
- **Spicy Onion Salad**
- **Dressed Mixed Salad Bowl**
- **Burger Buns & Chargrilled Pitta Bread**

Per Person £14.95

Summer Sizzle

- **Homemade Beefburgers** served with spicy tomato relish
- **Chicken Satay Skewers** served with peanut sauce
- **Tiger Prawn & Chorizo Skewers**
- **Pork & Leek Dogs** served with fried onions & wholegrain mustard
- **Courgette & Halloumi Skewers** marinated with fresh mint & lemon juice
- **Corn on the Cob** with lashings of butter

- **Baby Potato Salad** with red onion & flat parsley in a light mayonnaise dressing
- **Greek Style Salad** with cos leaves, cucumber, feta & olives, in a tangy lemon dressing
- **Beef Tomato Salad** with balsamic syrup & basil leaves
- **Dressed Mixed Salad Bowl**
- **Burger Buns & Chargrilled Pitta Bread**

Per Person £15.95

Gourmet Burgers

- **Moroccan Lamb Burgers** with caramelized onions & mixed leaves
- **Beef & Chorizo Burgers** in ciabatta rolls with mozzarella, beef tomato & caramelized onions
- **Cajun Spiced Chicken Breast** with roasted peppers & garlic mayo
- **Original Style Detroit Hamburgers** with crispy bacon, fried onions & bbq relish
- **Chargrilled Butternut Squash Burgers** with roasted peppers, fresh chillies & crème fraiche

- **Baby Potato Salad** with red onion & flat parsley in a vinaigrette dressing
- **Plum Tomato & Sweetcorn Salad** with cracked black pepper & a balsamic dressing
- **Cous Cous Salad** with roasted vegetables & mixed fresh herbs
- **Dressed Mixed Salad Bowl**
- **Selection of Burger Buns & Rolls**

Per Person £17.95



Gourmet Burgers & Posh Dogs

- **Venison Burgers** with fried onions & redcurrant relish
- **Beef & Chorizo Burgers** in ciabatta rolls with mozzarella, beef tomato & caramelized onions
- **Cumberland Dogs** with fried onions & wholegrain mustard
- **Pork & Apple Dogs** with caramelized onions & spicy bbq relish
- **Portobello Mushroom Burgers** topped with goats cheese & herb oil

- **Plum Tomato & Avocado Salad** with basil leaves & a balsamic dressing
- **Pasta & Olive Salad** with roast peppers, tomatoes & pesto
- **Spanish Paella Rice** with onions, mushrooms, peppers, tomatoes & fresh herbs
- **Cucumber, Mint & Yoghurt Salad**
- **Dressed Mixed Herb & Leaf Salad**
- **Selection of Burger Buns & Rolls**

Per Person £17.95



Gourmet Grill

- **Chargrilled Sirloin Steaks** served with caramelized onions & horseradish sauce
- **Skewered Tarbert Bay Scallops** with a Parma ham wrap
- **Venison Dogs** served with fried onions & Dijon mustard
- **Lemon & Saffron Chicken Breasts** drizzled with herb oil
- **Pork Loins** served on bagels with fried onions & garlic & herb mayo
- **Portobello Mushrooms** topped with garlic butter
- **Sweet Potato & Pepper Skewers** drizzled with paprika oil

- **Baby Potato & Fine Bean Salad** with red onion & flat parsley in a wholegrain mustard dressing
- **Mozzarella & Tomato Salad** with rocket leaves, basil oil & balsamic reduction
- **Cannellini Bean Salad** with anchovies, spring onions & fresh chillies
- **Spanish Pepper Salad** dressed with garlic & extra virgin olive oil dressing
- **Mixed Herb & Leaf Salad** with & a vinaigrette dressing
- **Selection of Buns, Rolls & Chargrilled Pitta Bread**

Per Person £24.95

Items/ Services Included with BBQ menu

- **BBQ Chefs & Uniformed Waiting Staff** (based on 1.5 hours set-up/ 2 hours bbq service & 30 mins clear-down)
- **Hire of BBQ/ Gas/ All Service Equipment & Utensils**
- **Hire of Crockery/ Cutlery**
- **Hire of Trestle Tables for BBQ Service Station**
- **Disposable Linen-Style Napkins**
- **Pre-Event Site Visit**
- **Delivery & Uplift**

Booking Info/ Payment Terms

- All prices quoted are based on minimum numbers of x 80 guests. For guest numbers less than x 80 please call us on 0141 357 5408 or email info@millarcatering.co.uk for prices.
- All prices quoted are exclusive of vat @ 20%.
- Final numbers & service times should be confirmed no later than 7 days prior to your event.
- A 20% deposit will be due on confirmation of your order, to secure your booking.
- An invoice will be issued on confirmation of final guest numbers. Balance payment will be due 3 days prior to your event.



Our BBQ menus are always flexible & can be amended to suit your own tastes & budget. Please call us now on 0141 357 5408 or fill in an online enquiry form to discuss your BBQ requirements in more detail.



Hire Table Linen

- White Linen tablecloths are available to hire at a cost of £7.50 per cloth – 8ft long cloth, £8.95 - square cloth to fit 5-6ft round table or £12.50 – round cloth to fit 5-6ft round table.
- White linen napkins are available to hire at a cost of 95p per item.
- Table linen is also available in lemon, ivory, pink, gold, burgundy & dark blue colours with a surcharge of £2.00 per cloth & 25p per napkin.
- Chair-covers with ribbon ties are available to hire at a cost of £3.90 per item

Glass Hire

- A wide range of glassware is available to hire for your event from champagne flutes to wine glasses, pints to hi-balls, shot glasses to whisky glasses at a cost of 30p per item.

Bar Equipment/ Refrigeration Hire

- 6ft Tall Electric Fridges @ £60.00 per item.
- Electric Bottle Coolers @ £45.00.
- Bar Counters in 6ft Sections @ £25.00 per section.
- 8ft Trestle Tables @ £5.50.
- Poseur Tables @ £20.00.

NB There will be a £20.00 each way delivery charge for refrigeration hire. A full range of furniture & accessories are available for your event – please let us know your requirements.

Drinks Service Staff

- Our drinks service staff & bartenders are available if require for your event, charged at a rate of £10.00 per hour, for a minimum of 4 hours.

Additional Information

- For additional info on our services, client testimonials & to view images from some of our recent events please visit our website www.millarcatering.co.uk
- Follow us on Facebook www.facebook.com/millarcatering



To discuss any of our menus, dishes, special requests or dietary requirements, please call us today on **0141 357 5408**.