



# Summer 2016

# BBQ Menus

Licensed to Grill!

Prepared January 2016

**grazing**  
GRAZINGEVENTS.COM



## Wanna get your sizzle on this summer?

Everyone loves a BBQ and we love putting them on so whether you're lucky enough to have your own outdoor space or need our help to find you the perfect venue, we'll help plan a scorcher of a summer BBQ!

Planning and executing great events isn't rocket science and there's no great secret or mystery involved in it - it just takes a bunch of guys and gals who are completely obsessive about going above and beyond to look after every single little detail of YOUR event. And that's precisely what we're all about here at Grazing HQ.

So, if you're looking to throw a BBQ your guests are going to remember for all the right reasons, you've come to the right place! We make it easy to stand out from the crowd, to impress your guests and throw the most talked about party since Warhol shut the Factory.

We don't mind doing things differently here at Grazing and, in fact, we're quite proud to be different. We love bunging a banger on the BBQ as much as the next man but anyone can do that so our talented team of chefs have put together a lipsmackingly delicious array of menus to take your next BBQ to a whole new level!

Like the sound of that?! Well if you do, we'd love to show you the Grazing way and share our passion for what we do with you this summer. So take a look at our menus and if you can't stop salivating at the sound of them and are smacking your lips with glee, give us a call, drop us a line or pop in for a visit and we'd love to talk events with you!



## BBQ Menu A

### Nosh

Start with a little nibble.....

Pancetta Crisps  
Rosemary & Parmesan Popcorn (v)  
Spiced Nuts (v)

### From the grill.....

**Grazing's signature Hand Made Rump Steak Burgers**  
served in a sesame seeded brioche bun  
with lettuce, tomato, Swiss cheese  
pickles & club sauce

**Honey & Soy Glazed Chicken Kebabs**  
& guacamole dip

**Harissa Vegetable Brochettes (v)**  
with minted yogurt dip

### A bit on the side.....

**Roasted Summer Squash Salad (v)**  
with spring onions, mint & chilli

**The Great Grazing Eggs & Bacon Salad**  
soft boiled hens' eggs, little gem lettuce  
& crisp pancetta lardons

**Red & Yellow Heirloom Tomatoes (v)**  
with torn basil & shaved shallots

### Desserts.....

**Lemon & Ginger Cheesecake (v)**  
with summer berry compote

**Grazing Double Chocolate Brownies (v)**  
with clotted cream



## BBQ Menu A

### Grog

### Arrival Drinks

#### Classic Pimms

with lemonade, summer fruits, cucumber & mint

### Beers & Cider

#### Ice Cold Beer & Cider Buckets

selection of ice cold bottles & stubby cans of craft beers & cider

### Wines

#### Valle Berta Gavi

#### Beauté du Sud Malbec

### Softies

#### Watermelon and mint cooler

Watermelon purée, water melon syrup, lime, soda, and fresh mint

#### Orange Juice

#### Still & Sparkling Water

Note - all drinks are charged on consumption so you'll only pay for as much as your guests consume on the day and there's no need to guess at quantities and worry about what to do with leftovers.



## BBQ Menu B

### Nosh

#### Start with a little nibble.....

Pancetta Crisps  
Spiced Nuts (v)  
Pork Crackling & Apple Sauce  
Smoked Paprika Cheese Straws (v)

#### From the grill.....

**Classic American Beef Hot Dogs**  
with caramelised onions and  
served in a soft brioche bun

**Caribbean Spiced Pork Chops**  
& Calypso Mayonnaise

**Grilled Halloumi & Piquillo Peppers (v)**  
with wild rocket, served in a ciabatta roll

#### A bit on the side.....

**New Potato Salad**  
with sour cream & chives

**Shaved Fennel, Burnt Orange**  
& beetroot salad

**Summer Garden Salad**  
mixed leaves, cherry tomatoes  
& cucumber ribbons

#### Desserts.....

**Poached Peaches**  
with lemon, basil & crème fraîche

**The Great Grazing Summer Trifle**



## BBQ Menu B

### Grog

### Arrival Drinks

**Strawberry Bellinis**  
a twist on the Italian classic,  
with fresh English strawberries

### Beers & Cider

**The Grazing Barrow**  
quite literally a wheelbarrow full of ice cold drinks, including a  
selection of bottles & stubby cans of craft beers & cider

### Wines

**Wiamea Estate Pinot Gris**

**Beyerskloof Pinotage**

### Softies

**San Pellegrino Sparkling Orange**

**Basil's lemonade**  
Basil infused lemon cordial, soda water and fresh basil leaves

**Still & Sparkling Water**

Note - all drinks are charged on consumption so you'll only pay for as much as your guests consume on the day and there's no need to guess at quantities and worry about what to do with leftovers.



## BBQ Menu C

### Nosh

Start with a little nibble.....

Homemade Spicy Beef Jerky  
Vegetable Crisps (v)  
Rosemary & Parmesan Popcorn Cones (v)  
Brindisa Chorizo Picante Pops

From the grill.....

Lamb Kebab With Lavash Flatbread  
red onions, peppers  
& hummus

Harissa Spiced Tiger Prawns

Char Grill Ribeye Steak  
with green peppercorn & chive butter  
wild rocket, sun blush tomatoes

Tofu, yellow courgette and aubergine (v)  
skewers with coriander pesto

A bit on the side.....

Charred Broccoli Salad  
with black beans, ginger  
& soya dressing

Barrel Aged Feta, Charred Watermelon  
spring onion & pomegranates

Classic Caesar Salad

Desserts.....

Trio of Chocolate Mousse  
with hazelnut shortbreads

Blackcurrant & Mascarpone Tart

Char Grilled Pineapple  
with chilli syrup





## BBQ Menu C

### Grog

### Arrival Drinks

Perrier Jouët Rosé Champagne

### Beers & Cider

### The Grazing Barrow

quite literally a wheelbarrow full of ice cold drinks, including a selection of ready mixed drinks cans, bottled and craft beers & cider

### Wines

Te Mata Cape Crest Sauvignon

Sexy Beast Cabernet, Two Hands, McLaren Vale

### Softies

#### Basil's lemonade

Basil infused lemon cordial, soda water and fresh basil leaves

#### Watermelon and mint cooler

Watermelon purée, water melon syrup, lime, soda, and fresh mint

Note - all drinks are charged on consumption so you'll only pay for as much as your guests consume on the day and there's no need to guess at quantities and worry about what to do with leftovers.



## Price Guide

Menu Package	No. of Guests			
	50	100	200	500
Menu A	£ 79.95	£65.95	£59.95	£49.95
Menu B	£87.50	£87.50	£65.00	£55.00
Menu C	£95.00	£79.95	£69.95	£59.95

All prices are provided as a guide only, based on a central London venue (venue hire costs not included) and shown exclusive of VAT

The guide package prices shown are based on typical drinks consumption quantities for a 4 hour event. The final amount you spend may be higher or lower than the guide price per head, depending on your crowd and how much they drink!

Venue hire and marquee hire can also be arranged but are not included in the above prices - give us a yell for a chat about your event and we'd be delighted to recommend the perfect venue for your summer BBQ, if you've not got a big enough back yard/roof garden/park of your own!