

# VIP Traditional BBQ Menu

Your Main Course is Served Buffet Style Where

Our Freshly Cooked Meats Below (Select 5)

Wicklow Lamb Cutlets

Wexford Beef Steaks

Irish Salmon Darnes with Garlic Butter

Irish 6oz Beef Burgers

Marinated Chicken Fillets

Vegetarian Skewer Kebabs

Stuffed Peppers filled with Moroccan Cousous

Chefs Choice of 5 Freshly Prepared Salads

Fresh Green Leaf, Mixed Summer Garden Salad, Classic Greek, Classic Caesar, Luxury Coleslaw, Baby potato with a honey and Mustard dressing, Traditional Potato Salad, Penne pasta in a Pesto & Pepper dressing, Beetroot and Bean, Thai Sweet Chilli Noodles  
Plus - Sliced Tomato, Sliced Onion and sliced Cheese

Selection of sauces – Homemade Apple Chutney, Ballymaloe Relish, Tangy BBQ sauce, Homemade Mint Sauce

**Served with Ballycotton Garlic Roasted Baby Potato**



**HOG BBQ-BELFAST – NORTHERN IRELAND**

Telephone: 028 962 30201 Email – [info@hogbbq.co.uk](mailto:info@hogbbq.co.uk) - [www.hogbbq.co.uk](http://www.hogbbq.co.uk)

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A Selection of sliced local hand cut breads and floury rolls, Crusty Rolls or Wraps

Desserts can be added for an additional cost of £3.95 / Guest

Choice of

Double Chocolate Fudge Cake

Carrot and Walnut Cake

Deep Apple Pie

Zesty Lemon Cake

This Menu Includes

A Spitting Pig Qualified Chef and a catering assistant to Prepare Meat

Lay Serving Table with Tablecloth and Napkins, Polystyrene Plates, Good Quality Plastic Knives and Forks

Food Served Buffet Style, Fully HACCP Compliant, Registered, Fully Insured

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