



PENELOPE EVANS CATERING  
Contemporary Catering  
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## **BBQ and BUFFET SUGGESTIONS**

Reviews

<https://www.bark.com/en/company/penelope-evans-catering/Q44R/>

- Chicken Burger (chicken mince with red onions, mustard, sage)
- Lamb Burger (lamb mince, harissa, mint zumac and zatar) topped with taziki
- Beef Burger (Minced beef, Spanish onions, thyme, Dijon mustard)
- Mackerel marinated in spices served in a burger bun with tartar sauce
- Grilled fish skewers with jawayej and parsley
- Panner and vegetable kebabs
- Vegetarian burgers (onions, carrots, courgettes, halumi, oregano and sweet potato)
- Chicken Thighs marinated in thyme, lemon, olive oil, smoked sweet paprika, honey and olive oil
- Tandoori Lamb sliced
- BBQ chicken drumsticks
- Spatchcock of chicken with a light marinade served with romesco or salsa sauce on the side
- Chicken Kebabs with rosemary, garlic, olive oil and a hint saffron
- Vegetarian Kebabs with a Middle Eastern marinade topped with homemade tazikia
- Chicken and chorizo kebabs marinated in smoke paprika, lemon zest and garlic

- Spicy Pork kebabs with mojo salsa
- Rib of beef cooked off the bone served medium, sliced with a side of béarnaise sauce
- Dry rubbed rib of beef served medium rare on a bed of watercress
- Butterflied leg of lamb with a dry rub either Middle Eastern rub of garlic and Rosemary rub with a drizzle of honey, or a tandoori marinade
- Lamb cutlets marinated in spices, garlic and yoghurt served with a side of minted yoghurt
- BBQ rack of ribs
- Pinchos Morunos
- Lamb kofta
- Jerk chicken kebabs
- King prawns in lemon, garlic and fresh herb marinade
- Sardines with salsa verde on the side
- Salmon steaks
- Saffron and lemon infused monkfish kebabs
- Scallops served in their half shell with a herb oil drizzle
- Fish and shellfish kebabs with a light dipping sauce
- Fillets or whole maceral served with a mango and red onion salsa on the side
- *Paella either meat, fish and shell fish or vegetarian made on large gas paella dishes*

**Selection of salads, to include: -**

- Greek Salad,
- Quinoa salad with fresh herbs, peas red onions, feta cheese, sweet potato and tomatoes
- Trio of tomato salad with roasted red onions and fresh basil
- Deluxe mix salad

- Panzenella salad
  - Roasted Red peppers, mint, feta and pomegranate salad topped with micro coriander and pinenuts
  - Mozzarella, tomato and rocket salad
  - Roasted Red pepper, feta and coriander salad topped with pomegranate
  - High Green salad with seeds and avocado
  - Leek, beetroot and walnut salad with a garlic and lemon dressing
  - Potatoes and pesto salad, or classic potato salad
  - Roast vegetable cous cous salad topped with edible rose petals,
  - Homemade coleslaw topped with walnuts with a honey and mustard vinaigrette or a classic coleslaw,
  - Taboullah
  - Fatoush salad
  - Parsley and barley salad
  - Red pepper, tomato and mint salad with pine nuts
  - Basmati and wild rice with chick peas, current and herbs
  - Cous cous salad with fresh herbs, apricots and vegetable
  - Buckwheat, spinach with pomegranate molasses
  - Spicy carrot salad
  - Spiced chickpeas and fresh vegetable salad
  - Roasted cauliflower and hazelnut salad
  - Courgette mint and white cheese salad
  - Herb salad with red onion, tomato and cucumber
  - Chunky courgette and tomato salad
  - Three bean and mint salad with pomegranate
  - Coleslaw with labneh
  - Mix bean salad
  - Wild rice salad with roasted sweet potato, onions, feta and pomegranate topped with mico herbs
  - Roast aubergine salad with a spiced yoghurt dressing topped with pumpkin seeds and sumac
  - Roasted aubergine and fried onions with chopped lemons
  - Baby spinach salad with dates and almonds
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- Tahini, courgette and yoghurt
  - Butternut squash and tahini
  - Pureed beetroot with yoghurt and zatar
  - Homemade homus
  - Roasted aubergine dip
  - Taziki
  - Spiced yoghurt with sumac, zatar and fresh dill
  - Romesco sauce

## **Dessert suggestions**

- Home Made Pavlova, topped with berries passion fruit and gold leaf
- Chocolate Mousse
- Strawberry and Raspberry Mouse
  
- Trifle with loads of sherry
  
- Crème brule
  
- Seville orange cake with toasted almonds and whipped cream
  
- Chocolate fondant
  
- Summer berry cheese cake
  
- Sticky toffee pudding with fresh cream
  
- Eaton mess
  
- Mont Blanc
  
- Chocolate brownie with, raspberries and ice cream
  
- Plate of peiti fours
  
- Salted caramel and chocolate praline tart
  
- Pear and Frangipane Tarte
  
- Cherry and almond tart
  
- Rich Chocolate and Praline Truffle
  
- Cocoa Bavarois slice
  
- Fresh Fruit salad to include berries, mango and pineapple
  
- Citron Tart
  
- Tarte de Chocolate
  
- Homemade tiramisu
  
- Tarte de tatin (either with pears or apples)
  
- French apple tart

- Deluxe fruit salad
- Large fruit platter with chocolate sauce (sharing)
- Selection of fresh berries infused in cassis and mint