



Sample Menu

FRESH & LOCAL 6oz BURGERS

All our 6oz steak burgers are made by hand for us from lean cuts of meat by our butcher directly from their own farm in Co Down. The burgers are made fresh for the day of your event then cooked on our charcoal BBQ trailer at your location. (See gallery)

1) STANDARD 6oz BURGER OPTION

All the 6oz burgers are served in a fresh baked brioche style roll with real cheddar cheese, rocket leaves, crispy tobacco onions and then a choice of sauce.

2) GOURMET 6oz BURGER OPTION

This option allows for each guest's burger to be dressed individually to their specification. We also provide a suggested menu from our site in St Georges Market. (See below).

(NOTE: This option is a more personal service and therefore a slower process. It would not be suitable for larger guest numbers or events with time constraints. We are happy to discuss this further if your interested).

SIZZLE N BBQ GOURMET BURGER MENU

All burgers served with rocket, crispy onions in a brioche style bap.

- SIZZLE BURGER: Grilled bacon, cheddar cheese and a choice of sauce
- CRAN-BRIE-BACON: Brie, grilled bacon & cranberry sauce
- THE SPAINIARD: Chorizo, garlic sauce, cheese.
- FRENCH CONNECTION: Grilled bacon, brie, Dijon mustard.
- JUST KIDDING: Goat's cheese, onion chutney.
- THE BIG BLUE: Blue cheese, back bacon, onion chutney.
- SPICY MEX: Chorizo, spicy cheese, jalapenos, nachos, spicy chipotle sauce.

CHICKEN

Overnight marinated chicken fillets butterflied and then grilled fresh on the bbq. They can be added to make a chicken burger, a salad or simply just enjoyed on its own. (See gallery)

PORK SAUSAGE HOTDOGS

We can use a regular size or jumbo size pork sausage served in a hand made fresh sub roll with onions and sauce. (See gallery)

GRILLED BACON BAPS

Grilled back bacon served in a Belfast Bap with fresh tomato, rocket leaves and a tomato relish. (See gallery)



SLOW SMOKED PRODUCTS

We have a Bradley smoker than can smoke products over a long time under a low heat using different types of wood bisquettes eg Apple, Maple, Hickory, Oak, Pecan, Cherry etc (See gallery)

The smoker is limited in its capacity so it is only used to add to your menu options or provide an alternative for an evening wedding meal.

SMOKED OPTIONS:

- 3hr Smoked Chicken Wings served with different dips.
- 4hr Smoked Chicken drumsticks in a BBQ sauce
- 8hr Smoked Beef Brisket served in a ciabatta roll with rocket and sauce.

VEGETARIAN & VEGAN

As all our products are cooked on the charcoal BBQ, to limit cross contamination with meat product we have a separate cooking area on the BBQ and use different utensils.

- Vegan Burger with rocket, onions & sauce
- Vegan Hotdog with onions & sauce
- Portobello Mushroom Burger with blue cheese or Halloumi & rocket
- Mixed veg Kebabs
- Corn on the Cob with a Piri Piri rub

MARINATED HOT POTATOES

A popular favourite side. Thick half sliced potatoes marinated overnight in herbs, garlic, sea salt, pepper and paprika then cooked directly on the BBQ (See gallery)

SALAD OPTIONS

(See gallery)

1. MEDITERRANEAN SALAD

- Mixed leaves, tomato, peppers, celery, cucumber, red onion, feta cheese, olives with a balsamic vinaigrette.

2. GREEN SALAD

- Mixed leaves, red onion, tomatoes and corn.

3. PENNE PASTA SALAD

- Penne pasta with pesto, basil leaves, red onion, cherry tomato, rocket leaves and parmesan.

4. ORZO PASTA SALAD

- Orzo pasta with spinach leaves, beetroot and sun blushed tomatoes.

5. TOMATO & ONION SALAD

- Rough cut tomato, white onion, fresh basil leaves, aged balsamic vinegar & olive oil

6. CAESAR POTATO SALAD

- Baby potatoes with Caesar dressing, chives, parsley and parmesan cheese.

7. CLASSIC COLESLAW

8. CLASSIC POTATO SALAD

THIS IS A SAMPLE MENU OF POPULAR CHOICES BY CLIENTS AND GUESTS.
IF YOU HAVE A SPECIFIC REQUIREMENT, PLEASE CONTACT US TO DISCUSS.