



Outside Catering

BBQ Collection

We have prepared sample menus and have also put together a selector that you can compile your own menu from and we will then price accordingly.

Chefs to cook and oversee your BBQ are charged at £25.00 per hour.

Waiting staff are charged at £12.75 per hour.

If you can't see what you are looking for please get in touch and we can discuss a tailor-made event.



Outside Catering

BBQ Mains

Lamb

Lamb fillet; fillet of lamb in a yogurt, garlic & mint marinade

Middle Eastern lamb; lamb steak marinated in sumac, cumin and saffron served with a fruity tagine sauce

Classic lamb; lamb cutlets marinated in rosemary, garlic and mint

Lamb kebabs with olive oil, smoked paprika & garlic served with tzatziki

Lamb kofta with chilli aioli

Beef

Asian steak; sirloin steak marinated in Thai hot & sour with lemongrass, lime, coriander and ginger

Peppered steak; fillet steak with a pepper crust

Classic rib eye steak; Chargrilled rib eye steak served with sauce of your choice; béarnaise sauce / blue cheese / dijonnaise /garlic & herb butter

BBQ beef & red pepper kebabs

Teriyaki beef sticks; “surf & turf” skewers; threaded beef fillet & king prawn in a garlic & olive oil marinade

Bourbon glazed beef ribs

Pork

Fragrant Thai pork; infused with basil, chilli, garlic, coconut, lemongrass & coriander

Calypso pork; pork steaks marinated & glazed in rum, ginger, garlic & all spice served with pineapple salsa

Indian spiced pork; mango, chilli, garlic & coriander glazed pork served with an Indian infused chutney

Maple glazed pork spare ribs

Oriental ribs with chilli, soy, honey & garlic



Chicken

Yakitori chicken breast; chicken breast marinated in soy, sake, sesame oil & ginger

Jerk chicken; chicken thighs in a maple syrup & Caribbean jerk spices

Chinese sweet & sour pork kebabs

Malaysian chicken satay sticks

Lebanese chicken skewer with hummus and garlic yoghurt sauce

Chicken, lemongrass & garlic kofta with sweet chilli, sesame & lime sauce

Chicken tandoori skewers with cucumber raita

Mediterranean chicken brochettes with lemon, oregano, garlic & cherry tomato

Mexican jerk chicken thighs with blue cheese dip

Sticky maple chicken thighs with aioli

Spicy bbq chicken wings with lime & sour cream

Duck

Five Spice Duck

Crispy duck breast rubbed with Thai five-spice & served with hoi sin sauce

BBQ Duck Breast

Seared duck breast with a marinated in soy, ginger & honey served with a spicy plum sauce

Fish & Shellfish

Piri-piri prawns; king prawns with piri-piri spices & citrus mayonnaise

Garlic prawns; tiger prawns with garlic and lime served with a fennel & caper mayonnaise

Local mackerel; grilled local mackerel stuffed with Guernsey herb butter

Sweet & spicy salmon; darn of salmon with marinated in sweet chilli sauce, spring onion & garlic

Grilled lobster or gamba prawns served with a choice of butter; tarragon, shallot & white wine butter / caper, garlic & parsley / chilli, coriander & lime



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Salmon & king prawn brochette with Chinese 5 spice

Scallop and monkfish rosemary skewers with marjoram & lemon dressing

Scallop brochette – local scallop wrapped in parma ham

Whole sea bass with spring onion, ginger and chilli (can also be done with fillets of sea bass)

King prawn skewers glazed with pimms, and honey

Vegetarian

Mushroom cups

Roasted field mushroom & grilled goat's cheese topped with roasted tomato, oregano & red onion salsa

Stuffed mushrooms

Field mushrooms filled with spinach, sweet tomato & blue cheese

Greek burger; cannellini beans, feta, courgette, rosemary & garlic served with rocket, tomato & red onion relish

Griddled halloumi; charred halloumi drizzled with olive oil & finely sliced chilli

Pimento peppers; Charred long peppers stuffed with ratatouille & crumbled goat's cheese



Sausages

Sausages (locally handmade)

Traditional pork & herb

Pork, Les Rocquettes cider & apple

Thai Pork & Chilli

Pork, Leek & Torteval Fort Grey

Venison

French Toulouse

Beef & Randall's ale

Lamb, Garlic & rosemary

Cumberland "Catherine Wheel"

Burgers

Classic Burger

6oz homemade beef burger in a floured roll with homemade tomato relish

The Ultimate Cheese Burger

6 oz homemade beef burger in a floured roll with Torteval fort grey cheese, smoked bacon, rocket & homemade tomato relish

Greek Lamb

Charred minced Lamb stuffed with olives, garlic, feta & oregano

Cajun Chicken Burger

Breast of chicken marinated in Cajun spices in a floured roll with sliced tomato, crispy lettuce & mayonnaise

Tandoori Burger (V)

Tandoori spiced red lentil, chick pea & spring onion burger served in a floured roll with mango chutney & cucumber raita

Greek Burger (V)

Courgette, Cannellini bean & Feta burgers served in a floured roll with a spicy tomato relish

Portobello Burger (V)



Salads

Greek Salad

Classic combination of feta, cherry tomatoes, red onion, cucumber & kalamata olives served with extra virgin olive oil

Caesar salad

Romaine lettuce with creamy garlic sauce, garlic croutons, parmesan & anchovies (optional)

Middle Eastern Salad

Roasted aubergine with lemon, chilli, oregano, tahini & coriander

Romano Salad

Roasted Romano peppers & buffalo mozzarella with rocket & a lemon, coriander dressing

Thai Salad

Shredded vegetables, mango & herbs served in a light chilli dressing

Salad Leaves

A mixture of seasonal leaves including raddiccio, curly endive, baby spinach, rocket, gem lettuce & fresh herbs

Panzanella Layered Salad

Stacks of plum tomatoes and extra virgin olive oil soaked ciabatta, layered roasted peppers, fresh basil & torn buffalo mozzarella

Cajun Bean Salad

Mixed pulses with a delicious habanero chilli dressing, diced peppers, red onion

Roasted New Potato Salad

Roasted new potatoes with diced Dolcellatte, freshly torn basil, light mayonnaise & chives

Rocket Salad

Wild rocket leaves with shaved Pecorino cheese

Mediterranean Pasta

Charred vegetables & penne pasta with pine nuts & fresh pesto

Baby Leaf Salad

Rocket, watercress, spinach & herb leaves with spring onion and baby vine tomatoes

Tomato & Onion

Plum tomatoes, red onion & fresh basil

Classic Coleslaw

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Outside Catering

Shredded carrot, white cabbage, red onion, sultana, diced apple bound in a light mayonnaise dressing

Classic Potato salad

Guernsey new potatoes, mayonnaise and chives

All salads can be served with a range of homemade dressings; French dressing, Classic Vinaigrette, Mayonnaise, Blue Cheese, Thousand Island, Balsamic & Extra Virgin Olive Oil

BBQ Sides

Olive oil & sea salt crispy skinned baked potatoes

Sea salt & garlic roasted new potato skewers

Minted & Buttered Guernsey new potatoes

Buttered Corn on the Cob

Caramelised onions

Garlic butter & tarragon field mushrooms

Classic baked beans / Spicy BBQ Baked beans

A Selection of Breads / Rolls & Guernsey Butter



Puddings & BBQ Fruit

Puddings

Lime possett & raspberries

New York Baked Vanilla Cheesecake served with mixed summer berries

Creamy Lemon Meringue mousse

Summer berry shortbread tarts with rose cream

Elderflower creams with melted brown sugar

Strawberry, Vin Santo & mascarpone trifle

Pink Prosecco jelly with raspberries

Summer berry jelly with clotted cream panacotta

Strawberries with thick Guernsey Cream

Strawberries & Baby Meringues with thick Guernsey cream

Pineapple Carpaccio with shredded mint, red chilli & coconut ice cream

Simply berries; big bowls of strawberries, blueberries & raspberries with Guernsey Cream

BBQ Fruit

BBQ Peaches with a salted caramel sauce

Figs with Orange & Vanilla Honey

Charred Pineapple served with Le Hechet Farm Honeycomb Ice cream

Baked Bananas infused with dark rum & served with coconut ice cream

Summer Berry & Fruit parcels served with Guernsey Dairy Vanilla Ice cream

Please note we may not be able to serve ice cream at all locations, due to the refrigeration requirements.

Alternatively please feel free to design you own menu and we will price accordingly.

If there is something that you do not see, but would like, please just ask us!