

BBQ Price List Brochure

2020/2021

Available options.

We have several options available for you to choose from, or we can offer a completely bespoke offering based on your personal taste/preference.



Suppliers

We source all of our produce from suppliers within the South West, some of our examples are:

A. David Fruit and Veg supplies

James' Artisan Bakery WSM for our breads

Elston Farm, Crediton supply all of our meats.

Our passion

Here at the levels catering company it's our business to put smiles on the faces of you and your guests, that is why we will work closely with you, to ensure that each requirement for your event, no matter how big or small, isn't just met, but exceeded.

Details

Prices start at £12 per guest. £300 minimum booking is essential. In some circumstances we will include staff in our choices so please check the details on this before booking.

Depending on the size of your event, we can quite often offer a mobile bar service for no additional cost, pay as you go for your drinks with cash or card.

The Choices

Charcuterie Canapes

We can offer cured & air dried meats to enjoy as canapes before your meals. To include as standard, HQ marinated mixed olives, grissino, herb marinated artichokes & cheese stuffed cherry peppers.

Priced @ £750 for 100 guests or £9 each

Salads

Choice of salads available for an additional £1 each

Crunchy Romaine salad with Quinoa

Tomato, torn basil & mozzarella

Roasted cauliflower & potato salad, topped with toasted almonds

Italian chopped salad

These are just a few examples, we are always open to your suggestions!

Hog Roast

Please note, rather than roasting the whole pig we butcher it down into its prime cuts, some of these cuts are then smoked or braised to infuse with flavour and are left beautifully tender. The loin if left whole and is traditionally slow roasted over our charcoal and wood barbecue.

Price for this includes paper plates, disposable cutlery & 2 members of staff.

50 people £550

100 people £650

18-hour Smoked Pulled Pork Shoulder

£8 Each - Deliciously tender pulled pork shoulder cooked over wood and charcoal, served in a bun with homemade sauces included, for your specified number of guests,

Choice of salads available for an additional £1 each

Crunchy Romaine salad with Quinoa
Tomato, torn basil & mozzarella
Roasted cauliflower & potato salad, topped with toasted almonds
Italian chopped salad

The Gourmet Burger Bar

£13 each

The Chicken Burger - Cajun marinated smoked chicken breast, roasted garlic aioli, smoked applewood cheddar, little gem lettuce, smoked streaky bacon crisp, bacon jam

The Beef Burger - Seasoned beef patty, red onion marmalade, HQ burger sauce, cos, bacon

Smoked Pork Burger - Low & slow smoked pork shoulder, infused with a blend of herbs & spices, fennel slaw, burnt apple, fennel slaw

Halloumi One (Veggie option) - Halloumi, roasted peppers, broadbean pesto, mango ketchup

Lamb Burger - Seasoned Lamb patty, mutton chilli fry, sour cream, chimichurri

Choice of salads available for an additional £1 each

Crunchy Romaine salad with Quinoa
Tomato, torn basil & mozzarella
Roasted cauliflower & potato salad, topped with toasted almonds
Italian chopped salad

Desserts

We can offer options for desserts, sharing boards, cheese boards etc.

Please get in touch to discuss the options

