

## BBQ MENU A

### FROM THE GRILL

CORN ON THE COB

BAKED POTATO

CAJUN CHICKEN BREAST

LAMB KEBAB

8 OZ SIRLOIN STEAK

## SALADS

- PENNE PASTA SALAD

WITH BELL PEPPERS, SUN DRIED TOMATOES,  
OLIVES AND A CLASSIC OLIVE OIL AND BALSAMIC  
DRESSING

- MEDITERRANEAN VEGETABLES  
AND BASIL SALAD

SPRINKLED WITH FRESHLY GROUND SEA SALT  
CRYSTALS & CRACKED PINK PEPPER CORNS

- TRADITIONAL STYLE CAESAR  
SALAD

BABY COS LEAVES, GARLIC CROUTONS,  
PARMESAN CHEESE, BACON, UNIQUE CAESAR  
DRESSING

SELECTION OF GOURMET BREADS

## DESSERT

CHOOSE A DESSERT FROM THE  
'DESSERT SELECTOR MENU'

## BBQ MENU B

### FROM THE BBQ GRILL

CORN ON THE COB

BAKED POTATO

CHICKEN BREAST

TANDORI LAMB KEBAB (SKEWER)

8 OZ SIRLOIN STEAK

SALMON CUTLET TANDORI

## SALADS

- CAESAR LATINO

ROMAINE HEARTS & LEAVES TOSSED IN ZESTY LATINO DRESSING AND FRIED FLOUR TORTILLA STRIPS

- TROPICAL PALM SALAD

SALAD LEAVES TOSSED IN ROASTED PEPPERS, RED ONION, BABY CORN, SILVER SKIN PEARL ONION, BLACK & GREEN OLIVES IN A HONEY, JALAPENO AND LEMONGRETTE DRESSING

- PENNE PASTA SALAD

WITH BELL PEPPERS, SUN DRIED TOMATOES, OLIVES AND A CLASSIC OLIVE OIL AND BALSAMIC DRESSING

SELECTION OF GOURMET BREADS & DIPS

## DESSERT

CHOOSE A DESSERT FROM THE 'DESSERT SELECTOR MENU'

## DESSERT SELECTOR MENU

1. FRESH STRAWBERRIES & VANILLA ICE CREAM

2. FRESH TROPICAL FRUIT SALAD

3. CRÈME BRULÉE

WITH GINGER SNAP & BERRY COMPOTE

4. CARAMELISED RHUBARB & CUSTARD TART

5. BAILEYS CHEESECAKE

6. ORANGE & WHITE CHOCOLATE TERRINE

7. APPLE & CINNAMON TART

WITH RUM SOAKED RAISINS

8. BRIOCHE BREAD & BUTTER PUDDING

WITH CRÈME ANGLAISE

9. PASSION FRUIT BAVAROIS

WITH A RED BERRY COMPOTE

10. SEASONAL BERRIES

IN A BRANDY SNAP BASKET

11. MORELLO CHERRY MOUSSE

12. POACHED PEARS

IN RED WINE AND ORIENTAL SPICES