Sample Canapé Menu

Canapès – Prices Start at £10.20 per person (3 Canapès each)

Canapè Menu:
Minced Crab with **Lime, Garlic & Chilli** on **Crostini;**
Chorizo, Butternut Squash Purée & Black Pepper;
Roast Beef in **Mini Yorkshires** with **Horse Radish;**
Mini Durban Curry Bunny Chow Pastries (no bunnies!)**;**
Big 5 Pulled Pork on **Crostini;**
Roasted Glazed Pork Belly with **Caramelised Apple Puree;**
Beef Burger Sliders with **Monkey Gland Sauce** (South African BBQ sauce with no monkeys or glands contained!)**;**
Blinis with **Ricotta & Pine Nuts** in a **Courgette Wrap (Vegetarian)**;
Tomato, Herb & Toasted Garlic on Crostini (V);
Feta & Cucumber Bites (Vegetarian);
Celery Bats with **Tapenade** and **Diced Tomato (V);**
Smoked Salmon & **Cream Cheese** on **Crostini;**
Garlic Mushroom & Herb on Crostini (V);
Bacon & Guacamole Bruschetta;
Char Grilled Asparagus in **Parma Ham Wrap**;
Char Grilled Asparagus Bruschetta (V);
Assorted Quartered Braaibroodjies (South African BBQ Toasted Sandwiches) -
Cheese & Apple with **Chutney (V)**; **Cheese & Tomato(V)**

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BIG 5 CATERING
BBQ & Hog Roast
South African Style!

Sample Braai Menus

BBQ (Braai) Menus - Prices based on 100 Guests all inclusive of VAT, Cutlery, Crockery, Napkins & Service Staff	Cost Per Head
Rhino Menu (**two Meat** items per person **PLUS two Salads** from the menus below)	**£36.55**
Buffalo Menu (**three Meat** items per person **PLUS three Salads** from the menus below)	**£47.95**
Lion Menu Option 1 (**two Meat** items per person **PLUS two Salads** and **one Dessert** from the menus below)	**£40.50**
Lion Menu Option 2 (**three Meat** items per person **three Salads** and **two Desserts** from the menus below)	**£54.75**

BBQ Menu: N.B.: If you choose three meats, the average meat portion size alone, per person, will be between 350g & 400g!
Handmade 1/4lb Beef Burgers with Salad Garnish and Buns (cheese will be provided for those wanting cheese burgers);
*Handmade 1/4lb Buffalo Burgers with Salad Garnish and Buns (cheese will be provided for cheese burgers);
Boerewors Rolls (thick South African Beef and Pork sausage with herbs and spices) with Tomato & Onion Relish;
*Sticky Pork Ribs;
*170g Roasted Beef Short Ribs in Big 5 Rub;
*Big 5 Lamb Chops marinated in Garlic, Lemon, Rosemary and Thyme Oil;
*Pork Chops with Big 5 Meat Seasoning;
*Skewered Peri-Peri Chicken Wings;
*'Maropeng' Chicken Drumsticks (sweet marinade with a slight zing);
*Spatchcock Chicken marinated in Lemon & Herb and/or Peri-Peri;
*A choice of Lamb/Beef/Pork OR Chicken Kebabs in a secret sauce;
*Butterfly Chicken Breast with Mango Chutney and BBQ'd Pineapple;
*Whole Chicken Leg seasoned with Big 5 Seasoning;
*Flat Iron Steak, seasoned with Big 5 Meat Seasoning, sliced and served on Ciabatta;
*Steak Ciabatta Rolls marinated in a garlic and chilli marinade and served with Onion Relish;
*Gluten free dishes (for the Steak Roll, we can supply Gluten free bread as well)

Vegetarian/Vegan Menu: A choice of two of the following items per vegetarian/vegan:
Portobello Mushroom stuffed with Roasted Red Peppers and Halloumi Cheese or Spinach (Vegan);
Halloumi & Courgette Skewers marinated in a spicy, zesty and minty homemade marinade;
Handmade Sweet Potato & Polenta Burgers with Salad Garnish, Tomato Salsa and Buns (Vegan);
Mushroom & Peach Burger with Tomato & Mozzarella or without Mozarella (Vegan);
Aubergine Steak with Garlic & Herb and Big 5 Seasoning;
Stuffed Peppers with Cous Cous, Olives, Feta & Sun Dried Tomatoes or Red Onions instead of the Feta (Vegan).

Salad Menu:
Green & Grape Salad;
Curried Rice with Peaches, Green Peppers & Celery;
Caesar Salad;
Coleslaw;
Potato Salad with Olive Oil, Roast Garlic & Parsley;
Cape Potato Salad;
Spring Salad with Crunchy Almonds;
Greek Salad;
Chakalaka (Vibrant, spicy South African vegetable relish or side dish);
Pasta with Red Pesto, Feta & Sun Dried Tomatoes;
Roasted Butternut & Beetroot;
Roasted Peppers with Capers and Basil;
Roasted Aubergine & Peppers;
Curried Banana Salad;
Three Bean Salad;
'Grootbaas' Potato Salad with Biltong (Biltong is similar to Beef Jerky, but nicer!!).

Photo by Andy Griffiths Photography

Desserts:
Seasonal Crumble with Cream or Custard;
White Chocolate Cheesecake with Raspberry Coulis;
Milk Tart (popular cold South African dessert);
Malva Pudding (popular hot South African dessert – not too dissimilar from Sticky Toffee Pudding);
Baked Amarula Cheesecake (South African cream liqueur cheesecake).

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Evening Food Menus

Prices based on 100 Guests all inclusive of VAT, disposables & buffet serving staff	Total Cost

Evening Food Option 1 - Hog Roast — £1,335.00

Slow Roasted Hog prepared, cooked, carved and served in **Large Baps** in serviettes with **Handmade Roast Apple Puree Sauce**, **Handmade Sage & Onion Stuffing** and **Big 5 Zingy BBQ Sauce** (Tomato Sauce, Mustard & Seasoning included on the buffet table).

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.

Evening Food Option 2 - Boerewors Rolls — £1,065.00

150g Boerewors served with serviettes, in **rolls** with **tomato sauce**, **mustard**, **Big 5 Zingy BBQ sauce** and **tomato & onion relish**.

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.

Evening Food Option 3 - Bunny Chow (South African Curry in Bread Bowl – No Bunnies!!) — £1,125.00

Bunny Chow Options:
Durban Chicken Curry served in **Bread Bowl - Medium Spiced Tomato Based Curry served with Soured Cream**;
Cape Malay Potato & Chick Pea Curry served in **Bread Bowl - Vegan Friendly, Medium Spiced Fruity Curry served with Mango Chutney**;

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** in a sturdy, biodegradable bowl with serviettes and wooden forks.

Evening Food Option 4 - Large Bacon Baps — £800.00

Thick Danish Bacon served in **large baps** with **serviettes, Brown Sauce, Tomato Ketchup, Big 5 Zingy BBQ Sauce, Mustard and condiments**

Each portion would be served **buffet style** by a **Chef** and **Two Assistants** with serviettes.

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Notes

1. **Canapés** would be **served** to guests by **Big 5 Staff.**
2. **Wedding Breakfast** would be prepared and cooked ready for **sharing platter service** to tables.
3. **Evening Food** would be prepared and cooked ready for **buffet service**.
4. **Evening Food prices** have been priced at a **discounted rate** on the basis that Big 5 Catering will provide the **Wedding Breakfast.**
5. **Prices include VAT, setting of plates, cutlery and white air laid pocket napkins (supplied by Big 5), meat platter boards, salad trays, serving utensils and clearing tables.**
6. **Buckingham crockery and Kings Dinner Knives & Forks are priced for in the above**.

Please note:
We use Namibian hardwood and charcoal to ensure authenticity and flavours you would expect from a South African braai.
We use quality ingredients and use a local award winning butchers and local meat supplier (using Red Tractor approved and Farm Assured meats) for all our meats.

Allergen Disclaimer:
Please be advised that our meats are prepared by an independent butcher who also uses ingredients containing peanuts, tree nuts, soy, dairy, eggs, wheat, fish & shellfish. While we take all precautions necessary to prevent cross-contamination, we inform our supplier accordingly, we cannot guarantee that our meats are 100% allergen free. If you have a food allergy, or guest/s with food allergies, please inform us so we can accommodate your needs to the best of our ability.
All our marinades and seasonings are hand made, so we know what goes into the food we prepare and cook!