

BODEAN'S BBQ CATERING MENU FOR BUFFET

Updated 23.06.2010



Menu item description		Portion size	Portion feeds**	Prices
STARTERS				
Nacho Chips *	Freshly made corn tortillas	100g	3 - 4	£1.50
Salsa *	Homemade dip	150ml	4 - 6	£1.50
Guacamole *	Homemade dip	150ml	4 - 6	£1.50
Sour Cream *	Homemade dip	150ml	6 - 8	£1.50
Blue Cheese *	Homemade dip	150ml	6 - 8	£1.50
Smoked BBQ Chicken Wings	3 joint wings served mild, hot or diablo			
Mild		12	2	£7.95
Hot				
Diablo				
Chilli Con Carne	Our own recipe (includes beef and pork)	75g	1	£0.95
Quesadilla				
Smoked Chicken	Classic tortilla with red onion, shredded cheese and your choice of smoked chicken,	150g	2 - 3	£4.50
Pulled Pork	pulled pork or grilled veggies. Topped with our salsa, guacamole and sour cream		2 - 3	£4.50
Veggie *			2 - 3	£4.50
Veggie Snack-Platter *	A mix of crunchy seasonal vegetables served with our homemade ranch dip	per KG	10	£5.95
King Prawns	Marinated king prawns fire-kissed and served with BBQ mayo and lemon	1 each	1	£2.25
Cajun-style Crab Cakes	Cajun-style - our own recipe	50g	1	£1.50
SALADS				
Coleslaw *	Red and white cabbage and grated carrots mixed with our special recipe mayonaise dressing	175g	2	£0.95
Side Salad *	A mixture of greens, peppers, tomatoes and red onion. Available dressings: Blue Cheese, French, Thousand Island and Ranch	150g	2	£1.95
Classic Caesar Salad *	Served with croutons	150g	2	£1.95
with chicken	Served with croutons	225g	2	£3.50
Potato Salad *	Classic potato salad	200g	2	£1.95
SIDES				
Grilled Veggies *	Freshly grilled vegetables in our oversized wok	per KG	6 - 8	£9.95
French Fries *		250g	2	£1.95
Fried Onion Rings *		150g	2	£2.95
Mashed Potatoes *	Creamy mashed potato with chives	150g	1 - 2	£2.25

Menu item description		Portion size	Portion feeds**	Prices
Mexican Rice *		150g	1 - 2	£1.95
Macaroni & Cheese *	Includes Cheddar and Swiss Gruyere cheese to give it a very creamy texture	150g	1 - 2	£3.50
with smoked chicken		150g	1 - 2	£3.95
BBQ Beans without pork*	Contains Red Kidney, Ranch and Black Beans to give a distinct appearance	150g	1 - 2	£1.95
with pork		150g	1 - 2	£1.95
Grilled Corn *	Served with butter	1 cob	1 - 2	£2.50
Pickles *	Whole dill pickles	1 each	1 - 2	£0.35
BREADS				
Cocktail Corn Bread Muffins *	Traditional American corn bread which has a slightly sweet taste	30g	1	£0.65
Grilled Flour Buns *		1 each	1 - 2	£0.50
HOT SANDWICHES				
Soho Special	Slowly smoked mix of the best meats (beef burnt ends, pulled pork, BBQ rib meat) mixed with BBQ Hickory sauce served on a flour bun	per bun	1	£4.95
BURGERS & HOT DOGS				
Prime Beef Burger	100% Prime 8 oz beef burger topped with beef tomato, lettuce, red onion and pickles on a toasted sesame seed bun	per bun	1	£5.95
with Monterey Jack cheese		1 slice		£1.00
1/4 Pound All-Beef Hot Dog	Chicago's Best kosher dog (1/4 pound all-beef hot dog) topped with grilled onions	per bun	1	£3.95
with Monterey Jack cheese		1 slice		£1.00
BBQ Chicken Burger	Chargrilled BBQ chicken fillet topped with beef tomato, lettuce and BBQ mayo on a toasted flour bun	per bun	1	£5.95
with Monterey Jack cheese		1 slice		£1.00
RIBS & CHICKEN				
Baby Back Ribs	Juicy & smoky pork loin ribs	1 slab	2 - 3	£6.95
Spare Ribs	Juicy, meaty and smoky pork St Louis cut ribs	1 bone	1	£1.50
Beef Back Ribs	Juicy & smoky beef ribs	1 slab	2 - 3	£8.95
1/4 Chicken	Juicy and smoky. Two 1/4 chickens will give you 1/2 a chicken cut down the breast bone	1/4 Chicken	1 - 2	£3.50
SPECIALITY ITEMS				
Whole roasted BBQ hog (10 kg)	Succulent whole spit roast. On display in our speciality roaster at your venue. Carved and served by our Chef. Includes buns and sauces.	1 each	10-20	£200.00
Whole roasted BBQ hog (40 kg)		1 each	40-80	£500.00
Beef Burnt Ends	Beef brisket served in a light BBQ sauce	per KG	5 - 7	£24.95
Pulled Pork	Pork shoulder slowly smoked between 12 - 14 hours	per KG	5 - 7	£19.95
Pork Tenderloin	Smoked onsite. Very tender and juicy	500g	4 - 5	£12.95

Menu item description		Portion size	Portion feeds**	Prices
Salmon Fillet	Smoked onsite. Very tender and juicy	per KG	5 - 7	£35.95
Enchiladas	Traditional Mexican dish - a corn flour tortilla topped stuffed with smoked chicken or vegetable topped with cheese sauce, sour cream and jalapenos	250g	2 - 3	£6.95
Smoked Chicken Veggie *			2 - 3	£6.95
CHARGRILLED SAUSAGES				
Cumberland Cocktail	Freshly prepared sausages from top Bavarian sausage makers in the UK. Double smoked in our smoke pits and grilled before serving	33g	1	£0.55
Londoner Cocktail	Freshly prepared sausages from top Bavarian sausage makers in the UK. Double smoked in our smoke pits and grilled before serving	33g	1	£0.65
Toulouse Cocktail	Freshly prepared sausages from top Bavarian sausage makers in the UK. Double smoked in smoke our pits and grilled before serving	33g	1	£0.75
Chorizo Cocktail	Freshly prepared sausages from top Bavarian sausage makers in the UK. Double smoked in our smoke pits and grilled before serving	33g	1	£0.75
SAUCES & SPICES				
Bodean's BBQ Sauce *	Our own hickory smoked recipe	per KG		£6.95
Bodean's BBQ Sauce *		330g bottle		£3.95
Bodean's Chipotle Hot BBQ Sauce *	Our own hot recipe	330g bottle		£3.95
Carolina Sauce *	Our own tomato vinegar based recipe... mildly hot	150 ml bottle		£3.95
Cholula Hot Sauce *	Original Mexican style hot sauce	150 ml bottle		£3.95
Ketchup *		342g bottle		£2.95
American Mustard *		226g bottle		£2.95
Sierra Nevada Mustard *	Exclusive mustards: Stout Stoneground, Porter Spicy Brown, Pale Ale Honey Spice	255g bottle		£3.50
DESSERTS				
Pumpkin Pie *	Handmade famous Libby's pumpkin pie served with chantilly cream	1 slice	1	£4.50
Whole Pumpkin Pie *		6 slices	6	£25.95
Chocolate Brownie *	Handmade chocolate fudge cake served with chantilly cream and chocolate sauce	1 slice	1	£4.95
Whole Chocolate Brownie Cake *		8 slices	8	£35.95
Pecan Pie *	Served with chantilly cream	1 slice	1	£3.95
Whole Pecan Pie *		12 slices	12	£35.95
Cheesecake *	Eli's original Chicago style cheesecake served with fruits of the forest	1 slice	1	£3.95
Whole Cheesecake *		12 slices	12	£35.95

Menu item description		Portion size	Portion feeds**	Prices
Key Lime Pie *	Lime flavoured cheese cake	1 slice	1	£3.95
Whole Key Lime Pie *		12 slices	12	£35.95
Mixed Fruits Platter *	Mixed seasonal fruit platter served with a yoghurt dip	per KG	6 - 7	£7.95

* Denotes Vegetarian.

** To figure out the quantity of food required for your party either phone us and we will do it for you or we have provided guidelines on how many each portion will feed.

Terms and Conditions

1. Payment of 25% is required within 5 working days of the event. Balance to be received 24 hours prior to the event.
2. Cash and credit cards accepted except Amex or Diners Card.
3. As the smoking process of the meat is lengthy we require 72 hours notice for cancellation and a full refund.
4. 50% refund for any cancellations within 72 hours of the event.
5. Any outdoor events must have a rain provision. We can provide our own tent at an extra cost but this will only cover our work stations, not the food to be served.
6. We require at least five working days notice to prepare for a canapé or buffet event.
7. Bodean's servers will be dressed in our black 'Best Butts In...' Bodean's T-shirts, a black waist apron and either blue or black jeans. If you require any other attire please speak to the event co-ordinator.
8. Any extras requires (tables, chairs, etc.) will be an additional cost.

Pricing

Prices are subject to change depending on market conditions. We strive hard to keep the price of our food as low as possible in order to give you the best value for money. Therefore we have to add a few extra charges to cover our costs:

Delivery

Will be broken down based on the type of transport (car or cooler van) and mileage taken from our Central Kitchen at SW1Y.

Service

If you require staff to serve your guests the charge is £10/ person/ hour. Please allow a minimum of 2 staff onsite and at least 1 hour set up and 1 hour tear down on top of the amount of time you require service.

Outdoor Event Surcharge

If no rain provision is made then we will bring our own branded tent. This is a set fee of £50.00.

**For further information or
to book a party please call
Helen on 0207 384 2777**