



PASSION FRUIT CATERING

CHARCOAL & WOOD FIRED BBQ

Our BBQ dishes are all hand made using where possible, local, free-range produce and our own signature rubs, marinades, and sauces. Cooked over a variety of sustainable coal, apple and maple logs on our 6ft Argentinian BBQ.

We serve the menus artistically buffet style, served by our waiting team.

As standard you can choose from a variety of three meat or fish dishes and one vegetarian option. Served with a variety of three salads, a selection of freshly baked breads and homemade sauces. A separate vegetarian menu can be arranged.

FREE RANGE CHICKEN

THAIGAI YANG SPATCHCOCK CHICKEN

Lemongrass, smoked chilli, lime, fish sauce & palm sugar dressing

MEDITERRANEAN CHICKEN & MIXED PEPPER KEBABS

Basil & parsley salsa Verde

MALAYSIAN CHICKEN SATAY SKEWERS

Coconut & peanut satay sauce glaze

STICKY ROSE HARISSA CHICKEN

Marinated in rose harissa, honey, pomegranate molasses, lemon & thyme

FREE RANGE PORK

OUR SIGNATURE TWICE COOKED CRISPY PORK BELLY

Lemongrass & tamarind Thai nam jim dressing

KOREAN BBQ RIBS

Gochujang, honey, sesame & ginger glaze

CYPRIT PORK SOUVLAKI

Marinated pork shoulder, slow cooked over coals and basted with oregano, lemon & extra virgin olive oil. Served with tzatziki.

YAKITORI JAPANESE SKEWERS

Marinated in miso, mirin, soy, garlic & ginger

www.passionfruitcatering.co.uk

DRY AGED BEEF

OUR SIGNATURE SIRLOIN CHURRASCO

Spiral cut sirloin, served with our chimichurri sauce

STEAK SESAME BRIOCHE BURGER

110gr minced dry aged steak burger, smoked Cheddar, caramelised onions, wild rocket, gherkins, our burger relish

RIBEYE STEAKS *

Black truffle & pecorino butter

TOMAHAWK STEAK *

Tarragon & parsley salsa Verde

LAMB

MIDDLE EASTERN SPICED LAMB KOFTA KEBABS

Dill & garlic yoghurt

WHOLE BUTTERFLIED LEG OF LAMB MARINATED IN ROSEMARY & GARLIC

Mint & caper salsa Verde

LAMB & MIXED PEPPER SOUVLAKI SKEWERS

Tzatziki

OUR SIGNATURE FRENCH TRIMMED LAMB CUTLETS*

Mint & anchovy salsa Verde

FRESH FISH & SHELLFISH

TERIYAKI SALMON COOKED ON CEDAR PLANKS

Marinated in soy, mirin, ginger & sesame glaze

HAND DIVED LYME BAY SCALLOPS IN SHELL

Nduja butter & gremolata crust

SEABREAM FILLET

Preserved lemon salsa Verde

KING PRAWNS

Singapore chilli butter sauce

LOBSTER *

Parsley & garlic butter

OUR GOURMET SALADS

We recommend discussing with us which salads will best pair with your chosen menu.
Choose from a selection of three as standard.

PROPER CAESAR

Baby gem, garlic & oregano sourdough croutons, Pecorino, chives, Ortiz anchovies, our Caesar dressing

THAI SOM TAM

Shredded green papaya, carrot, smashed green beans, cherry tomatoes & cashews.
Tamarind, lime, fish sauce & palm sugar dressing

BBQ ENGLISH ASPARAGUS

Duck egg gribiche dressing, mini croutons

PANZANELLA

Isle of Wight tomatoes, ciabatta croutons, torn mozzarella, Kalamata olives, capers, micro basil, aged balsamic dressing

GREEK

Isle of Wight tomatoes, Kalamata olives, marinated feta, cucumber, green peppers, red onion, home grown oregano

MEDITERRANEAN VEGETABLE & COUSCOUS

Roasted peppers, aubergine, courgettes, spiced chickpeas, goats' cheese & home grown basil

NICOISE

Green beans, new potatoes, Isle of Wight tomatoes, olives, capers, Dijon mustard dressing

MIDDLE EASTERN TABBOULEH

Bulgur wheat, parsley, mint, cherry tomatoes, cucumber, red onion, pomegranate, toasted cumin

ASIAN NOODLE & HERBS

Rice noodles, raw shredded vegetables, bean sprouts, roasted peanuts & Asian herbs

JERSEY ROYAL POTATOES

Local wild garlic, olive oil, samphire

FRESH BREAD

ROSEMARY FOCACCIA ~ SOURDOUGH

Homemade butter

Greek extra virgin olive oil ~ Isle of Wight smoked tomato balsamic vinegar