



SUMMER BBQS 2017

Boulevard
events



A LITTLE ABOUT US

We are a family company at heart, in our second generation, in fact that's two of the current directors in front of the original Boulevard restaurant! Our family goal has always been to deliver a service that surpasses all expectations, because quite honestly, that's what we love to do. Add to that, exceptional food made from locally sourced ingredients and you have a formula for a really special experience. One that's been putting smiles on our clients' faces since the story began in 1988.

Event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see the dishes prepared fresh in front of their eyes. Over the years we have refined our service styles and explored new and exciting ways to deliver amazing food, which you will read about in this brochure.

One thing that will always be consistent in all our menus, is taste! Our Executive chef Adam Neale keeps things simple, combining familiar flavours effortlessly to create truly delicious plates. We have been twice consecutively, crowned the Square Meal Canapé Cup Champions, so he is doing something right!

We really are passionate about what we do and would be honoured if you granted us the opportunity to show you how that passion can transform your event.



SUMMER BBQ MENUS

The following menus are inclusive of chefs, waiting staff, china plates, serving cutlery, BBQ hire, serving tables and linen cloths to cover.

BBQ MENU A

Home-made beef burgers with mustard
Lemon and lime marinated chicken
Spicy chilli lamb sausages with mint
Parsley and coriander marinated sword fish
Portobello mushroom burgers
Caramelised red onions
Traditional coleslaw
Mixed salad with cucumber tomato and olives
American mustard
Tomato sauce and mayonnaise



SUMMER BBQ MENUS

BBQ MENU B

Portuguese grilled sardines with rock salt and cracked black pepper
Rosemary lamb sticks with redcurrant and garlic glaze
Honey and grain mustard pork chops
Speciality sausage selection
Haloumi and pepper kebabs
Roasted baby potatoes with garlic and onions
Broad bean, mushroom and chorizo salad
Home made red apple coleslaw
Selection of accompaniments

SUMMER BBQ MENUS

BBQ MENU C

Lemon and coriander marinated tuna
Lemon grass skewered monkfish
Rosemary and thyme marinated fillet of beef whole
Traditional jerk chicken cooked on a steel drum
Rack of lamb sliced on the bone
Teriyaki marinated fillet of pork
Portobello mushroom with goats cheese
Fennel and shallot salad with lemon and dill
Wild rocket and asparagus
Sun-blushed red peppers and tomatoes with chargrilled red onion

BOULEVARD CONTACT



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