

Boulevard

events

SUMMER BBQ MENUS

ABOUT BOULEVARD

Boulevard Events are a family company at heart, in our second generation, and 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 special experience, one that has brought smiles to our clients' faces since the story began in 1988. In fact, to your left you can see one of our directors is all smiles in front of the original Boulevard Restaurant!

We know that event catering comes in many forms, from elegant canapés and bowls to live food stations where guests can interact with the chefs and see dishes prepared fresh in front of their eyes. Over the years we have refined our service styles, and regularly explore new and exciting ways to deliver some of our amazing food.

One thing that will always be consistent in all our menus, is taste! Our kitchen team keeps things simple, effortlessly combining familiar flavours to create truly delicious plates. We have also been thrice-crowned the Square Meal Canapé Cup Champions, so we must be doing something right!

We really are passionate about what we do and would be honoured to bring this to your event.



YOUR EVENT

We understand that every brief is unique. No one wants to put a set of stabilisers on their event, and that goes for theming, production, service styles, and especially menus.

That's why we put together our best and most popular menus and some unique suggestions for food service styles but maintain that it is very much your event. If you would like to go off script that is fine with us.

Our team of chefs will write a menu to fit your brief, whether it's Rio carnival, healthy eating or fusion dining, the menu should reflect the direction of the event and we are experts at making that happen.

That being said, it is great to have some inspiration, so we have put together our very best menus including several of our award-winning canapés to get you started.





UNLIMITED BBQ

This menu is unlimited for two hours. BBQ hire, serving tables and linen cloths to cover are included with a minimum number of 50 guests.

MAIN ITEMS

Home-made short rib of beef burgers with caramelised red onions
Jerk-marinated chicken
Wild boar and smoked apple sausages
Piri piri tiger prawns
Red pepper and halloumi skewers (v)

ADDITIONAL VEGETARIAN/VEGAN OPTION

(to be pre-ordered based on dietary requirements)

Sweet potato and blue cheese burger (v)
Roasted butternut squash (vg)
Vegan sausages (vg)



UNLIMITED BBQ

SIDE SALADS

(served with all menus)

Traditional coleslaw

Roasted squash salad with spinach, tomatoes and feta

Giant cous cous with sumac lemon roasted middle eastern vegetables

Shaved fennel and apple salad with fresh dill and lemon juice

DESSERT BOWLS

(Served to guests – select two)

Eton mess with Chambord and a raspberry tuille

Mochi pots – three mixed mochis per person

Grilled pineapple with rum syrup and coconut cream (vegan)

Doughnut hole cones with choice of sauces and toppings

PREMIUM BBQ UPGRADE

PREMIUM MENU *(supplement applies)*

In addition to the side salads, guests can enjoy:

Home-made short rib of beef burgers with caramelised red onions

Wild boar and smoked apple sausages

Whole spatchcock chicken with paprika butter

Piri piri tiger prawns

Red pepper and halloumi skewers (v)

Monkfish with chilli, garlic and coriander

Whole fillet of beef

Whole rack of lamb

DESSERT BOWLS

Select three from the options on page 6



FIRE PITS

Our fire pit menus are a real spectacle with our chefs cooking in giant pits over open flame.

Each menu can be served for a minimum of 50 guests and includes a selection of breads, with each menu having a different suggestion.

We ask that you select two salads to accompany the main menu, and two desserts to be served in bowls.

FIRE PIT MENUS

CHICKEN

Whole spatchcock chicken with paprika butter

Chicken wings confit, *roasted in the Dutch oven with whole cloves of garlic, capers and olives*

Curried cauliflower chunks

New potatoes, spring onion, chicken butter, shallots and dill

Pit-roasted artichoke and garlic

Salt baked celeriac, *baked in the fire pit coals served as a mashed purée*

Choice of two salads with sourdough rolls

PORK

Confit Pork belly, *roasted whole on the fire pit*

Chorizo & roasted apple skewers

Charred corn

Jacket potatoes with shallot chutney, *warmed on the coals and finished under dripping pork fat*

Cider roasted apples, *roasted in the coals until soft in the centre*

Choice of two salads with sourdough rolls

FIRE PIT MENUS

LAMB

Harissa lamb shoulder, *roasted on the fire pit*

Boulangère potato with cheddar and Worcester sauce, *cooked on the fire under the lamb*

Beetroots and red onion, *baked in the coals*

Spiced currant jam

Yoghurt and chilli dressing

Choice of two salads with flat breads

SEAFOOD

Grilled tiger prawns with piri-piri butter

Skewers: Prawns, cod, seabass, squid, tuna, octopus with BBQ roasted peppers, sweet onions and fresh lemon

Grilled octopus

Peperonata – *a Southern Italian side dish of sweet bell peppers melted in olive oil with onion and garlic*

Aioli, piri piri dressing, rosemary oil

Potatoes, *cooked in the coals*

Choice of two salads with sourdough rolls



FIRE PIT MENUS

VEGETARIAN

- Curried cauliflower in the fire pit (vegan)
- Coal roasted sweet potato with feta and pomegranate
- Halloumi and pepper skewer
- Smoked aubergine purée, *cooked in the coals* (vegan)
- Roasted fennel with cinnamon and orange, *on the coals* (vegan)
- Choice of two salads with mini flat breads

SALADS

- Pickled red and white cabbage with star anise, currents and cinnamon
- Barley and spelt salad with cashews, chilli and apricots
- Chicory and baby gem marinated in thyme, rosemary and garlic, *roasted on the fire pit*
- Broccoli with chilli and almonds
- Grilled radicchio salad with shaved parmesan
- Maple syrup, feta and fennel, confit gem, endive and hazelnut salad
- Kimchi and apple coleslaw



DESSERT MENUS

DESSERT BOWLS

(Served to guests – select two)

Eton mess with Chambord and a raspberry tuille

Mochi pots – three mixed mochis per person

Grilled pineapple with rum syrup and coconut cream (vegan)

Doughnut hole cones with choice of sauces and toppings

WAFFLE BAR STATION *(supplement applies)*

Freshly made Belgium waffles with your choice of:

Fresh seasonal fruits

Selection of sauces and coulis

Candied nuts

Chantilly cream

Salted caramel ice cream

OUR SUSTAINABILITY APPROACH



**magic
breakfast**
fuel for learning

We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from [Vegware](#), a company that produces fully compostable and biodegradable plant-based items. These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event.

We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging. We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too.

We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging. We are also fully certified as a Fairtrade company and working towards attaining the sustainable restaurants accreditation.

We work closely with [Plan Zheroes](#), a community that connects food businesses with local charities in order to redistribute a surplus of food to places where there is a demand for it. We make regular donations to the platform and have provided thousands of meals to various local charities in the past two years.

We also work with [Magic Breakfast](#), a charity dedicated to providing breakfast for children who would otherwise go without. Their goal, with our help and the help of other partners, is to ensure that no child goes to school hungry – this costs as little as 28p a day per child. We match any donation that a client makes, our suggested amount is 28p per guest, meaning we can feed two children for every guest at your event.

Boulevard

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