



BBQ BUFFET MENU



Welcome to Thyme & Time Again

Thyme & Time Again offers professional catering services for any kind of event. From weddings and anniversaries to corporate and special events, we can provide an unforgettable dining experiences for every occasion.

We offer a seamless culinary experience for you and your guests with fresh and delicious food and impeccable service.

Private Parties

We offer the best, the most delicious and elegant service for private parties. Known for our diverse range of culinary offerings inspired by the multicultural food scene in the UK, our team is happy to accommodate any menu request whatever the occasion.

BBQ BUFFET MENU

£80 PER PERSON INCLUSIVE OF VAT

Our BBQ menu provides a diverse selection for various dietary preferences at your party. Adjustments can be made based on specific preferences and the event theme.

Please note: Dietary restrictions and special requests can be accommodated with prior notice.

Enhance your party and enjoy our seamless service with our attentive staff available for 4 hours, leaving you to sit back and relax as our team takes care of the setup and clean-up.



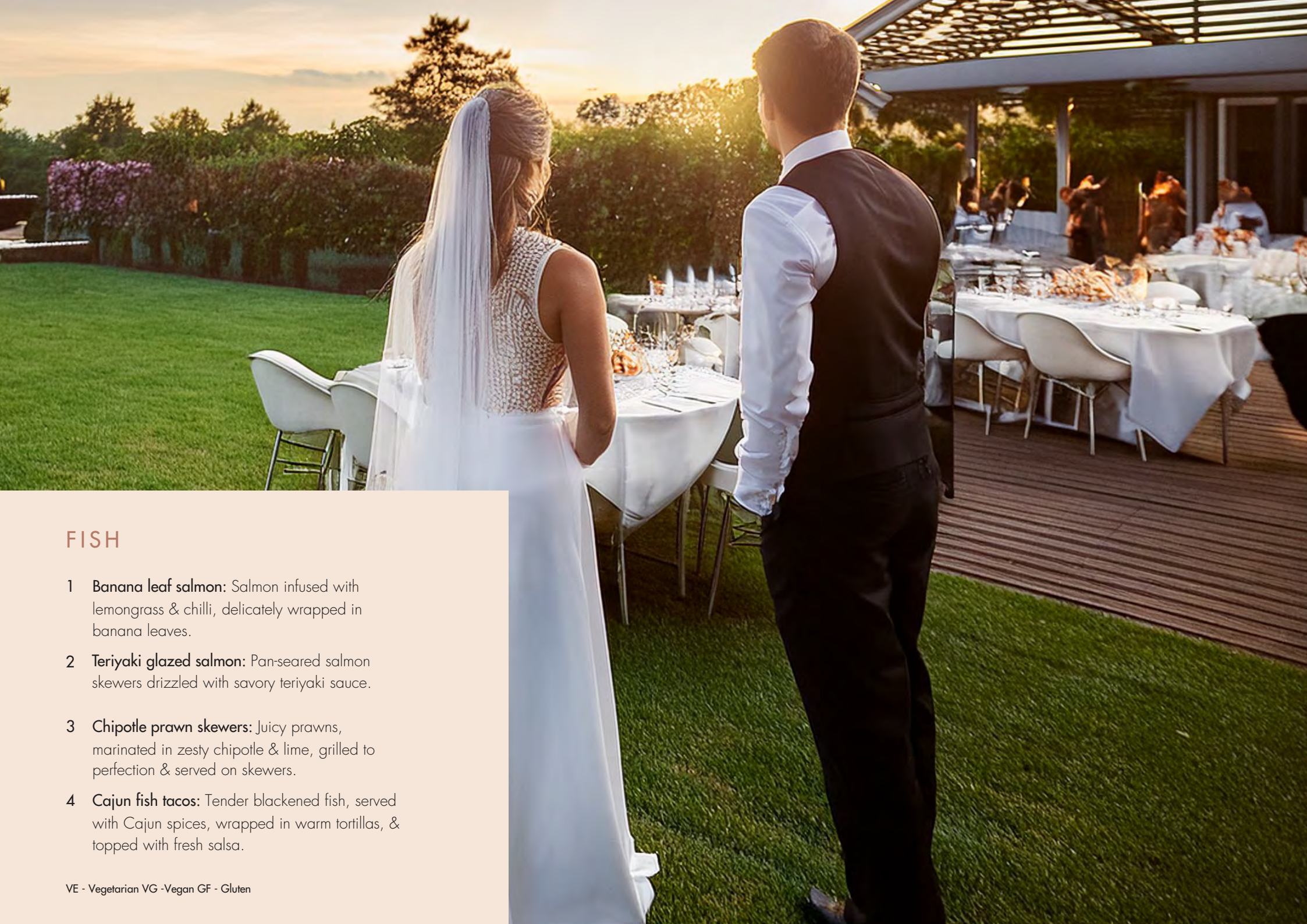
INCLUDED IN THE PACKAGE

- A selection of 3 mains, 3 sides and 3 mini desserts per person (from the list on the following pages) tailored to your taste and preferences.
- Beautiful display to enhance the ambiance of your event.
- Tailored to your preferences, we offer customisation options to accommodate dietary needs, including gluten-free, vegetarian, and vegan choices.
- Hassle-free collection of platters and decorations by our team after the party.

MEAT

- 1 Beef steak burgers:**
Brioche bun with flavourful beef pattie, tomato, baby gem & gherkin.
- 2 Sausages in baps:**
Cumberland sausages with red onion jam.
- 3 Korean chicken:**
Tender chicken marinated in chilli, honey, soy & Korean spices, then grilled.
- 4 Chicken gyros:**
Chicken gyros on flatbreads, served with a refreshing cucumber & tomato salad.
- 5 Chilli, coriander & lime chicken:**
Zesty chilli, coriander & lime chicken, with vibrant flavours.
- 6 Baharat chicken skewers:**
Rich, aromatic flavours of baharat chicken skewers, marinated with traditional Middle Eastern spices.
- 7 Moroccan spiced lamb burgers:**
Juicy lamb burgers infused with aromatic Moroccan spices, served with a side of tangy yoghurt sauce.
- 8 Lamb koftas**
Lamb koftas paired with refreshing mint yoghurt.
- 9 Greek lamb kebabs:**
Succulent lamb kebabs, seasoned with traditional herbs & spices, and served with creamy tzatziki.
- 10 Jerk chicken thighs:**
Juicy chicken thighs marinated in spicy jerk seasoning, grilled to perfection, & served with a refreshing mango & tomato salsa
- 11 Jamaican-style pork skewers:**
Our Jamaican pork skewers are smoky, spicy & bursting with flavour.
- 12 Honey mustard chicken thighs:**
Tender chicken thighs, glazed in honey mustard sauce.
- 13 Spanish-style pork skewers:**
Vibrant flavours of our Spanish pork skewers, perfectly grilled & served with our rich, smoky Romesco sauce.
- 14 Marinated beef rump pichana*:**
Tender marinated beef rump, served with zesty chimichurri sauce & roasted cherry tomatoes.





FISH

- 1 **Banana leaf salmon:** Salmon infused with lemongrass & chilli, delicately wrapped in banana leaves.
- 2 **Teriyaki glazed salmon:** Pan-seared salmon skewers drizzled with savory teriyaki sauce.
- 3 **Chipotle prawn skewers:** Juicy prawns, marinated in zesty chipotle & lime, grilled to perfection & served on skewers.
- 4 **Cajun fish tacos:** Tender blackened fish, served with Cajun spices, wrapped in warm tortillas, & topped with fresh salsa.



VEGETABLES

- 1 Satay aubergine steak: (VE)** Juicy aubergine steak marinated in satay sauce, served with crispy onion & drizzled with creamy tahini dressing.
- 2 Herb marinated halloumi: (VE)** Grilled, succulent halloumi cheese, infused with aromatic herbs.
- 3 Spiced cauliflower steak: (VE)** Tender cauliflower steak marinated in a medley of spices, topped with vibrant pomegranate seeds & fresh coriander.
- 4 Vegetable & halloumi kebabs: (VE)** Deliciously charred vegetable & halloumi kebabs.
- 5 Vegan burger: (VG)** Vegan burger pattie, topped with a tomato, baby gem lettuce, a tangy gherkin, & served in nestled in a fluffy brioche bun.



SIDES

- 1 Grilled Mediterranean vegetables: (Vg)
With tahini dressing & pomegranate.
- 2 Herb tossed bbq new potatoes: (Vg)
- 3 Grilled asparagus: (Vg)
With lemon vinaigrette.
- 4 Grilled sweet potato: (V)
With chipotle mayo.
- 5 Roasted harissa cauliflower: (VG)
Served with hazelnut salad.
- 6 Charred broccoli: (VE)
With chilli & almonds.
- 7 Charred, buttered hispi cabbage: (VE)
- 8 Classic potato salad: (VE)
- 9 Jewelled cous-cous: (VE)
With pomegranate, pistachio & toasted almonds.
- 10 Tabbouleh: (VE)
With cucumber, tomato, parsley & lemon.
- 11 Watermelon feta salad: (VE)
With mint & lime
- 12 Roasted beetroot & goats cheese salad: (VE)
- 13 BBQ corn on the cob: (VE)
With garlic butter.
- 14 Seasonal Salad: (VG)
Mixed leaves, courgette, carrot, sugar snap peas & fresh herbs.
- 15 Tomato & mozzarella Caprese salad: (VE)
- 16 Lebanese fattoush salad: (VE)
- 17 Coleslaw: (VE)
Served chunky style.
- 18 Classic Caesar Salad: (VE)
With homemade dressing, roasted beetroot, goat's cheese & truffle
- 19 Orzo: (VE)
With basil dressing.
- 20 Radish, cucumber, yoghurt & mint: (VE)
- 21 Courgette, heritage tomato & soft herbs: (VE)

DESSERTS

- 1 **Double chocolate brownie**
With chocolate cremeaux
- 2 **Lemon posset**
With brandy snap biscuit
- 3 **Strawberry mousse (VG)**
With marinated strawberries & oat crumble
- 4 **Almond cake**
With mascarpone chantilly & raspberries
- 5 **Baked NY style cheesecake**
With sour cream & apple compote
- 6 **Mini carrot cake**
With cream cheese frosting
- 7 **Mini date pudding cupcake**
With white chocolate ganache & fudge
- 8 **Custard tart**
- 9 **White chocolate & Baileys cheesecake**
- 10 **Lemon meringue tart**
- 11 **Chocolate & olive oil cake (VG)**
- 12 **Profiteroles & chocolate sauce**
- 13 **Mini muscovado meringue**
With berry compote
- 14 **Strawberry & mint cheesecake**
- 15 **Cherry & almond tart**
- 16 **Chocolate mousse pots**
- 17 **Passion fruit & coconut panna cotta**
- 18 **Mango & coconut rice pudding cups**

Continued

VE - Vegetarian VG -Vegan GF - Gluten



DESSERTS *Continued*



- 1 Salted caramel & hazelnut chocolate tarts
- 2 Espresso & dark chocolate shot glasses
- 3 Pistachio & raspberry tartlets
- 4 Mini Victoria sponge (VG)
- 5 Mixed fruit & nut flapjack (VG)
- 6 Earl Grey tea & lemon tarlets
- 7 Spiced pumpkin & maple syrup donuts
- 8 Hazlenut glazed mousse cake
- 9 Dark chocolate & salted caramel lollipop cookie
- 10 Cheery & vanilla cheesecake bites





GENERAL CONDITIONS & CANCELLATION POLICY

- Submission of payment constitutes your agreement to our terms & conditions.
- Pricing is subject to change until receipt of your estimate.
- Deliveries are available Monday to Sunday subject to availability.
- Delivery charges are based on date, time and location of delivery.
- Please notify us of any allergies or food sensitivities on ordering & we'll clearly label your dishes as required.
- Payments can be made via bank transfer, cash or credit card. Card payments will incur a 2% fee.
- A 50% down payment is required in order to reserve the date.
- This amount will not be refunded in case of cancellation.
- The final remaining amount must be received one month before the event date.
- Any extra costs made during the event and not included in this signed quote will be invoiced.
- All prices that appear in this information kit will show prices + VAT.
- Prices may not be inclusive of glassware & crockery hire +VAT.
- Staffing is for a minimum of 4 hours
- Written confirmation will be required in order to validate the Cancellation Policy.
- Details of cancellation policy to be found in the terms & conditions.

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