



KNIGHTS
CATERING

BBQ MENU



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STEAKS

- Prime Irish Hereford (5oz) Striploin
- Prime Irish Hereford (5oz) Rib eye
- Prime Irish Hereford (5oz) Fillet (€3pp supplement)

Choose one of our marinades or dips or just let it be

- Salsa Verde Marinade
- Grain Mustard Marinade
- Thyme & Garlic Marinade
- Honey Mustard & Balsamic
- Teriyaki marinade
- Red Wine & Garlic Marinade
- House Rubbed (Spicy)
- Homemade Horseradish sauce
- Salsa Verde

BURGERS

- Prime Irish Hereford 6oz beef Burger
- Buttermilk Chicken Thigh Burger
- Slaney Valley Lamb Burger (€1 supplement)

All our burgers are served with your choice of onions and lettuce ketchup mayo and our house burger sauce

Choose one of our Buns

- Sesame Seed Bun
- Waterford Baa (add €0.50)
- Brioche Bun (add €0.50)

CHICKEN

- Chicken Thighs
- Chicken Drumsticks
- Chicken Fillets

Choose from one of our rubs

- Lemon and Herb (mild)
- Honey and Mustard (mild)
- Tandoori Yoghurt (medium)
- House Rub (medium)
- Jerk Seasoning (hot)

All of our chicken is 100% Irish and Marinated or Brined overnight

SEAFOOD

- lemon and Basil Salmon en pappe
- Lemongrass Marinated King prawns
- **Tuna Steak in a coriander ginger & paprika rub
- **Shark steak with lemon and rosemary

PORK

- Texan Marinated Spare Ribs
- Pulled Pork Shoulder, cooked overnight in our smoker & smothered in our house bbq sauce
- Apple Cider & Shallot Marinated Pork Chops

SAUSAGES

- Spicy Jumbo Sausage
- Pork and Leek Jumbo
- German Style Bratwurst
- Sundried Tomato and Basil
- Fennel and Chilli

SKEWERED KEBABS

- Lemon and Herb Chicken kebabs
- House Spiced Rubbed Chicken kebabs
- Teriyaki Beef Kebabs (€1pp supplement)
- Pomegranate Molasses Marinated Lamb Kebabs
- Lemongrass and Ginger Tiger Prawn Kebab
- Vegetarian Kebabs

All of our kebabs are marinated overnight to give a deep, intense and succulent flavour

LAMB

- Lamb Cutlets (€2pp supplement)
- Lamb Kebabs

Choose from one of our marinades

- Pomegranate Molasses
- Rosemary and Garlic
- Garlic and Chilli
- Moroccan Spiced
- Traditional Minted

SPIT ROAST BBQ'S

Please ask about our Spit Roast Pig & Lamb BBQ's.
(Suitable for Numbers of 50+)

** Subject to availability



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SLAWS & SALADS

Please choose 3x salads (1 premium, & 2 others)

PREMIUM

Fennel Apple Watercress and Radish Salad
Chargrilled Asparagus, Courgettes and Feta
Green Bean Mangetout Hazelnut and Orange
Chargrilled Cauliflower with Santos Cherry
Tomatoes, Dill and Baby Spinach Leaves
Rocket Pear Blue cheese and Walnut

CLASSICS

Caesar Salad
Mixed Leaf Salad with Honey and Mustard Dressing
Smashed Cucumber and Watermelon Salad
Broccoli, Raisin and Sunflower Seed
Quinoa salad – Roasted Mediterranean
Vegetables and Garden Herbs with a Zesty Lemon Dressing
Coriander Spiced Chickpea Salad with Yoghurt and Almonds
Mediterranean Mixed Bean Salad
Tomato Basil and Mozzarella Salad
Noodle Salad with an Asian Peanut Dressing
Baby Potato Salad with Chorizo and Spring Onion
Traditional Potato Salad
Sundried Tomato Pesto Pasta Salad
Butter Bean, Sundried Tomato and Basil Salad

SLAWS

Coleslaw
Confit Garlic and Chipotle and Lime Slaw
Red Slaw - Shaved Red Cabbage Red Peppers
Red Onion and Beetroot with BBQ Dressing
Apple and Mustard Slaw - White Cabbage and Apple Slaw with Sweet Mustard Dressing

*All salads are subject to availability and seasonality

SIDES

Please choose 1x of our sides

A selection of flavoured Breads

Baby Minted Potatoes

Parsley Butter Potatoes

House Rub Roasted Baby Potatoes (Subject to facilities & power)

Baked Potatoes (Subject to facilities & power)

Creamy Garlic Potato Gratin (€1pp supplement)

VEGETARIAN

Veggie Kebabs

BBQ Portobello Mushroom stuffed with Goats Cheese Caramelised Onion and Thyme

Stuffed Bell Peppers with Aubergine Caviar and Red Onion Relish

Corn on the Cob with choice of flavoured Butter

- Salted Butter
- Chilli, Ginger and lime
- Sundried Tomato
- Cajun Spiced

DESSERTS

Baked Vanilla Cheese Cake with Berry Compote

Light Chocolate Mousse, Butterscotch Sauce

Banoffee Pie

Pear and Almond Tart with Crème Anglaise

Lemon Tart with Whipped Cream & Raspberry Coulis

Fresh Fruit Pavlova

Lemon Meringue Roulade with a Duo of Coulis

Raspberry Meringue Roulade with Duo of Coulis

Apple Pie with Custard and Whipped Cream

Fresh Fruit Salad

Traditional Cream Filled Profiteroles, Chocolate Sauce

Baileys Irish Cream Cheesecake, Cappuccino Crème Anglaise

Chocolate Roulade, with Toffee & Pecan Sauce

Warm Apple, Cinnamon & Raisin Strudel, Vanilla Bean Crème Anglaise

