

ren's
KITCHEN

- EST 2008 -

...thoroughly remarkable catering since 2008

📍 86 Penfold Road, Worthing BN14 8PG 📞 01903 213953 🌐 www.renskitchen.co.uk

Barbeques and Grills...

...from small intimate garden parties to marquee weddings, everyone loves the smell and taste of a good barbeque! Our menus are packed full of vibrant colours, exotic tastes and flavours to dazzle your guests at any outdoor event!

Choose 1 showstopper, 3 sides, £39.95 per head

Choose 1 showstopper 3 mains, 3 sides, £43.95 per head

Choose 1 showstopper 2 mains, 1 paella/chilli 3 sides, £48.95 per head

Desserts:

One option: £6.00 per guest

Two options: £7.50 per guest

Plus vat @ 20%

...Prices based on minimum 80 guests

10% discount for parties of 150 guests or more

Barbeque Menu...

For the Table (as standard)

Home made foccaccia bread w/ salted butter and marinated olives

Centrepiece Showstoppers...

Whole Barbequed Spit Roast Pig

w/ Home made cider, apple and sage sauce, Smoked paprika and caramelised onion stuffing
(minimum 100 guests)

Smoked Whole Brisket of Beef

With nut and spice rub, chimichurri sauce

Giant Rotisserie Chicken Shawarma

Served with flame grilled romero peppers smoked paprika aioli and bourbon barbeque glaze
(or vegan shawarmas with giant slow roast portabello mushroom)

Hot Cedar Smoked Whole Trout

w/ chargrilled lemons, dill, and tartare hollandaise

Grilled Whole Leg of Sussex Lamb

Home made mint sauce, tzatziki, smoked rosemary and lavender

Paellas and Chillis...

(cooked fresh in giant outdoor paella pans)

Rens classic paella with chicken and chorizo

Seafood paella w/prawns, green lip mussels and calamari

Vegetarian paella with chargrilled ratatouille

-Pulled beef chilli with coriander and lime, sour cream, smashed avo

-Slow braised Cowboy beans with pancetta, topped with crushed tortilla chips,

All served with smoked paprika rouille and salsa rojo

Mains On the Grill...

- St Louis style pork ribs
- Chargrilled fillet steak skewers with miso marinade
- Grilled sardines, with a roast pepper and basil salsa
- Cheddar stuffed meatball burgers with smoked bacon and red onion marmelade
- Grilled tiger prawn skewers with lemon , thyme and garlic
- Smokey pulled pork with our own bourbon glaze
- Smokey pulled jackfruit with our own bourbon glaze (vegan)
- Halloumi and Mediterranean vegetable skewers with a sweet chilli (vegetarian)
- Jamaican jerk chicken with lime sour cream and chilli
- Cajun grilled sweet potato steaks with coriander and lime (vegan)
- Chargrilled aubergine parcels stuffed w/ tomato, mozzarella, basil, toasted pine nuts (veggie)
- Sweet and sticky chicken wings
- Barbequed Harissa Cauliflower Steaks with smoked cheese sauce (veggie)(vegan on request)

On the Side...

- Roast new potatoes with rosemary and sea salt
- Chargrilled Mexican style corn with peri mayo and crumbled feta
- Mixed baby leaf salad with honey and mustard dressing
- Creamy new potato and chive salad
- Warm grain salad with roast broccoli, garlic, chilli, lemon
- Rainbow slaw with chilli and lime vinaigrette
- Pasta salad with avocado dressing, sunblushed tomato, and basil
- Smokey roast veg and three bean salad with rosemary oil and balsamic glaze
- Fresh cornbread with paprika garlic butter
- Macaroni triple cheese
- Watermelon, feta, rocket and mint

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To Finish...

(awesome sharing desserts served at the table)

...all served with bowls of vanilla cream and fresh Summer berries!

Lebanese brioche pudding, cardamom custard, crushed pistachio

Vanilla meringues with fruit coulis and mint (gf)

Ultimate chocolate pudding with whiskey chocolate sauce

Peach and cinnamon cobbler, granola crumble (vegan)

Sticky toffee pudding, salted caramel sauce