

# Brazilian BBQ

## MEAT

### Picanha

Brazil's most popular cut of beef, with garlic and olive oil.

### Acém

Smokey slow cooked beef brisket with garlic and olive oil. Similar to Texan pulled beef

### Linguiça

Slow roasted garlic pork sausages

### Costela

(Jacob's Ladder)

Tender, juicy beef ribs cooked slowly for six hours

### Contrafilé

Sirloin steak simply seasoned and roasted rare

### Costela de porco

Baby back pork ribs marinated with chilli and garlic, slowly roasted

### Cordeiro

Tender lamb rump marinated in sea salt, garlic, rosemary and lime

### Lambuja

(Hamburger)

Angus beef marinated in garlic oil

### Frango com pimenta

Chicken thighs marinated in chilli and garlic marinade

### Kibe

Fried meat balls with spicy beef and bulgur wheat

### Risoles

Chicken and cheese croquettes

## FISH

### Acarajé black

eyed pea and shrimp fritters

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eyed pea and crab fritters

### Moqueca

Piri Piri fish stew served with rice Paella style.

Shellfish or fish such as swordfish, snapper, etc

### Tacos de peixe

Fish tacos with shellfish or sea fish



# Brazilian BBQ

## VEGETARIAN MENU SUGGESTIONS

Most of the above meat dishes can be made with Quorn

Lambuja

(Hamburger)

Vegetarian burger, garlic oil marinade

Milho Verde

Brazilian sweet corn

Vegetable Feijoada

Roasted vegetables served in a brioche bap with salsa

Barquinhos de berinjela

Stuffed Aubergine with peppers, onion, tomato, cheese and chilli

## SALADS

Salada de Tomates acebolada Tomatoes & red onion

Salada de cebolas com pimenta dedo-de-moca

Red onion and red chilli pepper salad

Salada de Beterraba Beetroot salad

Salada de Macarrão ao molho de tomates

Penne pasta salad with tomato sauce

Salada de Folhas Mixed salad leaves

Brocolis e Pimentos 'Al dente' broccoli salad with red chilli

Vagens French bean, shallot salad

Batatas em conserva de Vinagrete e alho New potatoes marinated with garlic vinaigrette

Azeitonas marinadas Marinated mixed olives

Salada de repolhos servida com maionese Coleslaw

Couscous with cucumber, tomato, dried fruit and parsley

Repolho branco e salada de milho doce White cabbage, sweetcorn, carrots in mustard

vinaigrette

Salpicão

Traditional Brazilian chicken mayonnaise salad with carrots, sultanas and red apples

Abóbora assada Roasted butternut squash

Salada de Grão de Bico

Chickpeas with chopped tomato, onion and garlic

Ervilha e Salsichas Garden peas with diced sausage meat

Repolho Roxo e salada de beterraba

Red cabbage and beetroot salad



# American BBQ

American barbeque requires “low-and-slow”- smoky, tender meats cooked slowly at low temperatures served up with simple sides and salads. Here at the Smith’s Catering London Shoreditch kitchens, we marinade for 24 hours, slow cook our pulled pork for 10 hours then finish off on the BBQ catering at your event. Same goes for beef brisket or short ribs, although cooking times vary.

Here are some menu suggestions. These are not set, you are welcome to “cherry pick” to make up your own menu and we’ll price it for you. Or, to discuss your special event call us today or email for a free estimate. Minimum for BBQ Catering is 40 guests

## KANSAS

Beef brisket  
Kansas short ribs  
Traditional spicy Kansas BBQ sauces  
French fried onions and baked beans  
Green salad, Smith’s slaw  
American wines and selection of beers

## NORTH CAROLINA

Pulled pork butt  
Smoked pork and beef frankfurters  
Loaded potato skins  
Carolina baked beans  
Green salad, Smith’s slaw  
American wines and selection of beers

## MIAMI

100% Aberdeen Angus burger  
Optional cheeses: American,  
Swiss or blue  
BBQ pork collar  
King prawns (any size you want up to 100g)  
Rice and black beans  
Sesame seed buns  
American wines and selection of beers

## WAY DOWN SOUTH

Baby back ribs with smoked chipotle peppers in adobo sauce  
Louisiana jalapeño pork sausage  
Cajun jumbo shrimp skewer  
Dirty rice and kickin’ onion salad  
New Orleans flatbread  
American wines and selection of beers



# Caribbean BBQ

## JAMAICAN

Jerk chicken  
Peas & rice  
Mojo pressed pork – slow roasted  
mojo pork on a hoagie roll topped with chimichurri sauce and Swiss cheese  
Lobster mac and cheese – chunks  
of lobster meat with fontina, cheddar, and parmesan cheeses, fried sweet plantains  
iceberg and green bean salad.  
Selection of beers

## BARBACOA

Fresh grouper sandwich – grilled and served  
with lettuce, tomatoes, and red onions in a glazed buttermilk sub.  
Smith's Angus burger finished with hickory smoked bacon and caramelized onions, and  
caesar salad – crisp romaine tossed in caesar dressing with shaved parmesan, garlic croutons,  
Smith's slaw.  
Selection of wines and beers

## CUBAN

Tuna fajitas – salsa glazed seared tuna, tomato and ginger chutney,  
wasabi soured cream served with flour tortillas picantes (hot!).  
Cuban slow roasted mojo pork and Swiss cheese,  
dill pickles and creole mustard, served in a traditional Cuban bun.  
Lomo de Res  
Cuban-style rib-eye steaks,  
grilled mango salad, mixed leaves, tomatoes, cucumbers, grapes, pecans and walnut vinaigrette.  
Selection of wines and beers  
Minimum for BBQ is 40 guests



# Greek BBQ

## GREEK BBQ SUGGESTION

Lamb souvlaki  
Loukanika  
(mildly spiced sausages)  
Horiatiki  
(Greek salad mixed with feta cheese and olives)  
Tabouleh  
Mediterranean flatbread with rosemary

## MORE MENU ITEMS

Xifias souvlaki  
(swordfish)  
Pork souvlaki  
Chicken souvlaki  
Goat souvlaki  
Lamb kofta  
Sheftalia  
Squid marinated in lemon juice  
Haloumi kebabs with thyme &  
lemon baste  
Free range hog roast  
(minimum 100 guests)

## OPTIONAL ADDITIONAL GREEK APPETISERS

Tarama  
(smoked cod roe beaten with lemon and olive oil)  
Hummus  
Tzatziki  
(Greek yoghurt and cucumber with garlic and mint)  
Spanakopitta  
(fresh spinach with feta cheese wrapped in filo pastry)  
Dolmades  
(stuffed vine leaves)  
Vegetarian stuffed aubergines

Selection wines and beers  
Minimum for BBQ Catering is 40 guests

