

PAISLEY FLOUR
BRAZE / BRYE

Corporate

BBQ
MENU

PAISLEY / FLOUR

Call 01299 333555 | Email contact@paisleyflourcatering.co.uk

Charcoal BBQ

At Paisley Flour Catering, we bring the art of outdoor cooking to life with our Charcoal Trailblazer BBQ. This state-of-the-art charcoal grill is at the heart of our BBQ experience, delivering an authentic smoky flavour that takes every dish to the next level.

Our expertly crafted menu showcases a variety of premium options, each grilled to perfection over the glowing coals. From tender, 16-hour smoked brisket to zesty, herb crusted grilled salmon, every bite reflects our passion for quality and flavour. For plant-based options, we fire up creations like gochujang-glazed butternut squash steaks or smoky roasted aubergine with tahini yogurt.

The Trailblazer BBQ not only enhances the taste of our dishes but also elevates the visual appeal of your event. Watch our chefs in action as the flames kiss each ingredient, creating a feast for the senses. Whether it's the aroma of bourbon-glazed short ribs sizzling on the grill or the sight of juicy, beer-can BBQ chicken being carved, the Trailblazer delivers an unforgettable culinary spectacle.

Complemented by fresh, vibrant salads, irresistible sides, and signature accompaniments like our cornbread with whipped seasonal butter and mason jar pickles, our BBQ experience is a celebration of flavour and craftsmanship. Perfect for weddings, corporate events, or private celebrations, Paisley Flour Catering ensures every BBQ we host is a standout feature of your event.

Let the flames of the Charcoal Trailblazer BBQ set the stage for a truly memorable dining experience!

On the Grill

Choose **3** of the following options:

16-Hour Smoked Brisket

Tender and juicy, smoked low and slow to perfection with a signature spice rub for a melt-in-your-mouth experience.

Beer Can BBQ'd Corn-Fed Chicken

Moist and flavourful chicken, grilled with beer-infused aromatics and finished with a smoky BBQ glaze.

Santa Maria Style Grilled Chicken Breast, Cherry Tomato Relish

Juicy grilled chicken marinated in Santa Maria seasoning, topped with a vibrant and tangy cherry tomato relish.

Bourbon Glazed Marinated Short Ribs

Fall-off-the-bone short ribs, marinated and finished with a sticky, sweet bourbon glaze for a bold flavour kick.

Grilled Flank Steak, Chimichurri

Thinly sliced flank steak grilled to perfection and served with a zesty, herbaceous chimichurri sauce.

BBQ Pulled Pork Shoulder

Slow-cooked pork shoulder, shredded and smothered in our signature tangy BBQ sauce, served straight from the grill.

Maple Glazed Pork Belly Burnt Ends

Bite-sized pieces of pork belly caramelised with a sticky maple glaze, crispy on the outside and tender within.

On the Grill - continued

Grilled Pork Sausages with Apple Mustard Glaze

Premium pork sausages infused with herbs, grilled to a golden finish, and brushed with a tangy apple mustard glaze.

Grilled Salmon, Lemon, Basil Pesto

Flaky salmon fillets grilled and topped with bright lemon and a rich, fresh basil pesto.

Seared Cod, Miso Sesame Butter, Green Onion Salad

Light and buttery cod with a caramelised miso sesame glaze, paired with a crisp green onion salad.

Gochujang Butternut Squash Steak, Crispy Onion, Shiitake Mushroom, Edamame, Soy & Sesame (VE)(GF)

A plant-based masterpiece featuring smoky grilled butternut squash, layered with spicy gochujang glaze, crispy onions, and earthy vegetables.

Roasted Aubergine, Chilli & Tahini Yogurt (VE)(GF)

Smoky aubergine with a creamy tahini yogurt drizzle and a hint of chilli heat.

Salads

Choose 2 of the following options:

Roasted Heirloom Wedge Salad, Buttermilk Dressing

Crisp wedges of heirloom lettuce topped with creamy buttermilk dressing and crunchy add-ons.

Fresh Strawberry, Goats Cheese, Pine Nuts, Frisée, Balsamic Vinegar

A summery blend of sweet strawberries, creamy goat's cheese, and nutty pine nuts with a tangy balsamic drizzle.

Tomato Party

A vibrant medley of the season's freshest tomatoes, bursting with flavour and dressed to perfection.

Green Goddess Salad

Mixed greens, fresh herbs, cherry tomatoes, and shaved Parmesan tossed in a luscious green goddess dressing.

Classic Caesar, Parmesan Crisps, Sourdough Croutons

The quintessential Caesar salad with crisp romaine, house-made sourdough croutons, and Parmesan crisps.

Red Cabbage Slaw

A refreshing slaw with crunchy red cabbage and a tangy dressing.

Greek Style Salad

A Mediterranean classic featuring tomato, feta, peppers, cucumber, and olives in a light vinaigrette.

Sides

Choose 1 of the following options:

Roasted Broccolini, Lemon Thyme Vinaigrette

Charred broccolini finished with a zesty lemon thyme dressing.

Grilled Asparagus, Crispy Parmesan

Tender asparagus spears with a golden Parmesan crust.

Twice-Fried Baked Cajun Potato Wedges, Paisley Signature Dressing

Crispy-on-the-outside, fluffy-on-the-inside Cajun-spiced potato wedges with a creamy signature dipping sauce.

Roasted Provençal Seasonal Vegetables

Herb-roasted seasonal vegetables bursting with the flavours of Provence.

Steamed New Potato Salad, Grilled Spring Onions, Flat Leaf Parsley, Creamed Mayonnaise

A creamy potato salad with grilled spring onions and fresh herbs.

French Fries, Parmesan, Parsley

Golden fries topped with Parmesan shavings and parsley for a gourmet twist.



What's included?

Corn Bread & Whipped Seasonal Butter

Warm and fluffy cornbread served with a seasonal butter spread.

Charred Roasted Vegetables

Selection of seasonal Roasted Vegetables to be served alongside your choice of: Onion, Peppers, Courgettes.

Mason Jar Pickles

Tangy and crisp, house-pickled vegetables in a charming mason jar presentation: Red Cabbage, Cauliflower, Carrot, Gherkin.

£1,800.00 + VAT for the first 40 servings (to include 1 chef & 1 server)

£32.00 + VAT p/serving after

Inc. Trail Blazer BBQ, 3m Gazebo, Street Food Frontage, Lighting, Service Tables

