



Chef Avi Yonatan
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BBQ Menu

Salads and spreads:

- Beet and bean salad
- Babaganuosh with mayo
- Israeli salad in red wine vinaigrette
- Spicy Moroccan carrot salad
- Fried eggplant salad
- Russian style potato salad
- Fusilli pasta and tomato in pesto sauce
- Quinoa and Apple salad in honey dressing
- Hummus and tahini
- Coleslaw salad
- Homemade pickles
- Green salad with balsamic vinaigrette

Main course:

- Beef fillet kabob
- Grilled Chicken in ras el hanut spice rub
- Chicken Breast skewers with fine herbs
- Polenta squares with mushroom ragout
- Salmon with tarragon and lemon
- Skewers of shrimp and scallops served with Roquefort sauce
- Beef sirloin skewers
- Assorted grilled vegetable
- Lamb kabob with cumin and coriander
- Sweet potato carrot in maple glaze

Desserts:

- Fresh fruit on a skewer
- Homemade marshmallow
- Chocolate whisky truffles
- Assorted cookies
- Coconut panna cotta with watermelon reduction
- Smoky Bread pudding - caramel sauce

We can provide staff to ensure your event goes smoothly and stress free
We cater for all dietary requirements, just let us know when placing your order