

Barbecue and Hog Roast Brochure

Welcome

Rebecca Turner, Facebook.

For over half a century, we have provided our highly professional event catering service for many special events, just like yours. Being one of the premier caterers in Essex, we have an in-depth experience of weddings and events so are well placed to guide you on planning your perfect event. Your event is our passion...

Why Us? **Our Food Our Prices** Our team is passionate about providing our customers As an award-winning caterer, we pride ourselves on In addition to providing excellent food and a first-rate with great food and a first-rate service and are delighted creating dishes from scratch, using the finest ingredients service, we aim to give our customers incredible value. We that our Facebook and Google reviews reflect this with a from carefully selected local suppliers. Our team has a appreciate that every individual has a budget, so we like to score of 4.9 and 5.0, respectively. For more information, genuine love for making your wedding or event one to work with you to find the best catering option for your reviews and pictures of our food, head over to our website, remember. Don't take our word for it, check out our wedding or event. Facebook page or Instagram page customer reviews! **What Our Customer Say** "Lovejoy Catering and Events catered for our wedding, the "Lovejoy Catering and Events have been fantastic from start "Very professional, food was amazing, must say the staff food was lovely and the service was great. Always quick to to finish. Reliable, friendly, professional and great value too. were fun, friendly, and willing to help in any way they could, answer any questions we had during the planning and The food was delicious and they were so attentive on the fun was had by all great team x" helped make our wedding day perfect. day. Did not have to worry about them at all on the day truly excellent xxxxxxxx" Thank-you and can't recommend them enough!"

Tracy Bakonyvari, Facebook.

Jane Laurence Murray, Facebook

Our Approach

We pride ourselves on creating fantastic dishes that will really wow you and your guests. Our staff have a passion for delivering great food and amazing events. We combine quality catering with a highly rated professional service, to make certain you and your guests will be impressed on your special day.

Your Team



Managing Director, Joey Lovejoy

After completing his Master's degree, Joey started his career with the MOD as a project manager, responsible for multi-million pound defence contracts, before he formed a business partnership with his Uncle.

Now the sole director, Joey has vastly improved the quality of Lovejoy Caterers and Events offering and prides himself on his passion to provide a first-rate, professional service to every customer.

A keen gym goer and mountain hiker, Joey is our in-house "Bear Grylls", ready to take on the challenge of any event.



Head Chef, Gareth Watkins

Having worked as Head Chef at well respected restaurants and numerous event venues in Essex, Chef Gareth has a wealth of experience providing a variety of cuisines for events of all sizes.

He is a conscientious and professional chef who has a passion for creating amazing food. Gareth understands the importance of each individual event and always aims to exceed your expectations.

Gareth loves his food, when not in the kitchen at work he can be found trialling new recipes or covered in mud clambering over obstacles in a field.

FB: Loveiovcateringandevents



Events Manager, Catherine Pond

Catherine has worked for us for over 5 years and is experienced working in all areas of the business. She started on our events team working her way up through the ranks to team leader.

In addition to her sales and marketing executive, she is our stand in event manager until our events calendar picks up again. She possesses a can-do attitude, is extremely organised and experienced.

In her spare time, Catherine spends the majority of her time looking after our number one mascot, her little girl Maisie, and spending time with her sisters.



Barbecues and Hog Roasts

Barbecue Tier 1

Beef burgers with cheese & gherkin in brioche bun

Sweet chilli chicken burger in brioche bun

Cajun spiced Halloumi & mushroom burgers (V)

Chipolata sausages in finger roll

Potato & spring onion salad (V)

Mixed leaf & baby plum tomato salad (V)*

Homemade coleslaw (V)

Barbecue Tier 2

Mains (choose 6)

Beef burgers with cheese & gherkin in brioche bun

Sweet chilli chicken burger in brioche bun

Cajun spiced Halloumi & mushroom burgers (V)

Chipolata sausages in finger roll

Bbq chicken wings

Sage & apple marinated pork loin chop

Teriyaki glazed salmon

Dill & lemon grilled sea bass

Minted lamb Burger

Spiced lamb kofte with a mint yogurt dip (£2.50 per person supplement)

Bourbon honey half rack of ribs (£2.50 per person supplement)

Hog Roast

Slow roasted pulled pork with crackling and stuffing in baps

Pulled mushroom burgers with stuffing in baps

Potato & spring onion salad

Mixed leaf & baby plum tomato salad

Homemade coleslaw

Barbecue Tier 2

Sides (choose 5)

Potato & spring onion salad (V)

Mixed leaf & baby plum tomato salad (V)*

Homemade coleslaw (V)

Pesto pasta salad (V)*

Tomato & Red Onion Salad (V)*

Spiced herb cous-cous (V)*

Greek salad (V)

Roasted jacket potatoes (V)*

Roasted sweet potatoes (V)*

Paprika spiced wedges (V)*

Vegetarian options included as standard for all barbecue and hog roast options.

*Suitable for vegans.

Please, let us know of any special dietary requirements or food intolerances.



T: <u>01376 425376</u> IG: <u>Lovejoycateringandevents</u> FB: <u>Lovejoycateringandevents</u> E: <u>info@lovejoycateringandevents.co.uk</u>