



CHOPBOX
CATERING

2026 Wedding &
Event Menus



welcome to Chopbox Kitchen

BBQ & feast catering in Cornwall

We are all about using local, seasonal Cornish produce and cooking over charcoal to get amazing flavours into our ingredients. Our BBQ feast menu is designed around feast style dining with platters of smokey BBQ meats and veggies served alongside tasty sides, salads and homemade sauces.

We've received some amazing feedback and reviews and recommend you check out our google reviews and socials here - www.instagram.com/chopboxkitchen

Exactly what we can offer will depend on the style of food and service you would like and also on facilities at your venue. Once we've had a chat about the details we are happy to put together a quote including staffing, crockery and kitchen equipment hire if required.

We always try to be flexible so if you have specific food ideas in mind or a smaller budget just let us know and we may be able to accommodate bespoke menu requests.

We look forward to cooking for you!

Rory & Anna



v = suitable for vegetarians | vg = suitable for vegans | vgo = a vegan version can be prepared

Some of our recipes can be adjusted to substitute out ingredients containing allergens for non-allergen containing ingredients and many of our dishes can be adapted to be gluten free. However, as a busy kitchen we are unable to guarantee that any dishes are allergen trace free. Please always ask your guests to confirm any allergies to you and pass this information along to us when you select your menu.

C A N A P É M E N U

Bruschetta with chorizo & roasted tomato, basil pesto

Asian BBQ & sesame glazed pork belly bites

Homemade cocktail sausage rolls

Honey & mustard glazed cocktail sausage

Mini chicken taco, lime yoghurt, pico de gallo

Smoked mackerel pate on toast, pickles, dill

Smoked salmon & chive creme fraiche blini

Mini prawn Marie Rose, baby gem cups

Cornish fish goujons, tartare sauce, lemon

Marinated grilled courgettes with feta & mojo verde on toast (v, vgo)

Bruschetta with slow roasted tomato, mozzarella & basil pesto (v, vgo)

Crispy fried tofu, soy & maple glaze, pickled cucumber (vg)

Aubergine caponata & mozzarella bruschetta (v, vgo)

House focaccia with balsamic & extra virgin olive oil (vg)

Onion pakora, curry mayo, coriander (vg)

Crispy panko cauliflower, katsu sauce (vg)

Version 2026. Whilst we do our best to accurately estimate pricing for the year ahead prices are subject to changes due to increases from our suppliers. Should pricing need to change for menu options already selected we will offer alternative options where possible.

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BBQ feast menu

Menu includes 2 main dishes, flatbreads and 3 sides

Wood fired or slow cooked for hours our BBQ feast menu works for all seasons with flavoursome, smokey meats & veggies accompanied by your choice of season appropriate sides. This menu can either be served as a buffet or on platters to your dining tables, feast style for your guests to share. Dietary requirements can be catered for separately once we know these & a seating plan is required for feast style service.

Optional add on nibbles to start

Garden herb marinated olives & sundried tomatoes (vg)

Rosemary & garlic focaccia, EVOO & balsamic (vg)

Baker Tom sourdough, salted butter (v, vgo)

Hummus, toasted dukkah spice, EVOO, pita chips (vg)

from the BBQ - choose 2

Mains are also served with grilled garlic and herb flatbreads

BBQ chicken thighs, lemon & herb marinade

Low & slow smoked local pulled pork collar, pickles & house barbecue sauce

Smoked & pulled shawarma spiced lamb shoulder, salsa verde or tzatziki (£4 supp)

Smoked featherblade of beef, chimichurri

Slow roasted & BBQ pork belly, charred red pepper chilli sauce (mild)

Primrose Herd local sausages, choose from pork & apple, pork & leek, chorizo

Charred hispi cabbage, green sauce, toasted breadcrumbs (vg)

BBQ aubergine, roasted red pepper salsa, toasted almonds (vg)

Soy and miso glazed oyster mushroom skewers, sesame dukkah (vg)

Roasted harissa squash, crumbled blue cheese, olives and toasted walnuts (v, vgo)

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sides - choose 3

Roasted Cornish mids, aioli (v, vgo) | Mac 'n' cheese, panko & pecorino (v)

Dressed potato salad with olive oil & dijon vinaigrette, fresh tarragon & chives (vg)

Cornish potato salad, dill, spring onion & mustard mayo dressing (v, vgo)

Local leaf salad, garden herbs, lemon & EVOO, toasted seeds (vg) | Rainbow slaw, lime yoghurt dressing, fresh mint (v)

Baby gem, 'caesar' style miso dressing, pangrattato, pickled shallot (vg) | Charred corn on the cob, paprika lime butter (v, vgo)

Roasted & dressed summer vegetables, lemon & garden herbs (vg) | Charred summer courgettes, hummus, sesame dukkah, mint (vg)

Greek style salad, tomato, cucumber, red onion, green pepper, feta & olives, oregano, lemon & olive oil dressing (v)

Spiced chickpea and tomato salad, basil & green olive dressing, pumpkin seeds (vg)

Roasted local beets, dill creme fraiche, hazelnuts (v)

If your event is in the winter please let us know and we can provide additional options for hot seasonal side dishes (kitchen equipment dependent).





Desserts

If you would like to add a dessert onto your BBQ menu these are priced individually and can be served plated to the tables or buffet style. For buffet style you can choose 2 desserts for guests to take their pick from on the day, for plated then you should choose 1 dessert and all guests will have the same except for any dietary requirements.

Seasonal Berry Mess, homemade meringue, berry coulis (v, vgo)

Chocolate & salted caramel brownie, clotted cream (v, vgo)

Baked lemon cheesecake, lemon curd & raspberries (v)

Clementine and almond syrup cake, whipped cream, toasted almonds (v)

Chocolate, coconut & peanut butter tart, raspberry sorbet (vg)

Caramelised peach, coconut yoghurt, toasted granola (vg)

Cornish strawberries, homemade shortbread & vanilla cream (v, vgo) *available in season*

Rich chocolate layer cake, chocolate ganache, whipped cream (v)

Lemon drizzle cake, lemon & pistachio icing (v)

Homemade plain or fruit scone, local jam and clotted cream (v)

children's menu

Children can have smaller portions of the adult mains & dessert or alternatively if required, please select one main course for all children from:

Children's portions of adult BBQ menu

Macaroni and cheese, cucumber & tomato salad (v)

Chicken goujons or sausages, potatoes & peas

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Ice cream and treats OR Half portion of adult dessert

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evening platters

Cornish cheeses, crackers, grapes & cheeseboard chutney (v)

A selection of charcuterie, pickles, crusty bread, chutney

local cornish pasties

Standard size | Cocktail size

Steak | Cheese & onion (v)

Gluten free and vegan pasties are also available, please ask us for flavours

bacon rolls or sausage baps

Thick cut bacon or local sausages in Baker Tom rolls with ketchup & brown sauce

Vegan options available

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What now...?

If you like what you see and your tastebuds are tingling, get in touch with your requirements, numbers and any other relevant details and we will come back to you with more info and a quote.

We hope to hear from you soon!

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