



BBQ PLATTER

MENU

Treat your guests to legendary BBQ Sharing Platters from Cardona & Son.

We will serve up platters of BBQ delights to your guests at their tables.

We offer bespoke packages to suit all budgets – Get in touch at

hello@thebbqtruck.co.uk for a quote and availability.

Jane Cardona - 07971422734 | Andre Cardona - 07958655962

A close-up, high-contrast photograph of several ribs covered in a dark, charred BBQ sauce. The ribs are arranged diagonally across the frame. A white text overlay is centered over the ribs, flanked by large, stylized quotation marks. The text reads:

*by far the best smoked
BBQ we've ever eaten*



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CANAPES

RUSTIC MEZZE PLATTER

A selection of the finest cheeses, olives, breadsticks, chutney, grapes, charcuterie, breads and dips. Served on a central table for guests to help themselves

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VEGETARIAN OPTIONS

MARINATED HALOUMI AND VEGGIE SKEWERS

BUTTERNUT SQUASH STUFFED PEPPERS

HANDMADE BEETROOT & QUINOA BURGERS

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SIDES

HOMEMADE RED CABBAGE 'SLAW

PANZANELLA SALAD

APPLE AND CUCUMBER 'SLAW

GREEN SALAD

POTATO SALAD FILLED WITH FRESH HERBS

MAC N' CHEESE

BBQ SWEET CORN

BRIOCHE BUNS



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LOW & SLOW BBQ MEATS

BBQ BRISKET BURNT ENDS

*Some say these are the best bits of a smoked brisket –
smokey and delicious*

BBQ PORK BELLY BURNT ENDS

Sticky, bursting with flavour – Great with beer

LEG OF LAMB

*Coated in a garlic and lemon rub and smoked for 12 hours
over oak and charcoal then pulled and mixed with a BBQ
glaze*

BEEF BRISKET

*Coated in a salt and pepper rub and smoked for 12 hours
over oak and charcoal*

BEEF SHORT RIB

*Coated in a paprika spice rub and smoked for 8 hours over
oak and charcoal*

PORK SHOULDER

*Coated in a paprika and fennel spice rub and smoked for
12 hours over oak and charcoal then pulled and mixed
with our signature BBQ sauce*