



BBQ Kebab

Succulent chicken breast marinated in a deep tangy southern BBQ sauce
Served with southern coated fries and chilli garnish.



Luxury Chicken Kebab

Succulent marinated chicken breast with a fresh, clean, Oceania flavour
Served on a bed of rice and garnish.



Breaded Chicken Kebab

Succulent chicken breast shaped and coated in a delicious crispy breadcrumb
Served with fries and garnish.

Recipe Suggestion

Spicy potato wedges, grilled baby corn, grilled tomatoes, BBQ salsa dip

Other Menu Names

Smoky Mountain Magic
Tangy Texan
Sweet Southern Surprise

Recipe Suggestion

Served simply on a bed of fresh crisp mange tout, red onion, red pepper and baby corn

Other Menu Names

Santa Monica Surf
Byron Bay Beach Beauty
Kylie's Kebab

Recipe Suggestion

French fries, gem lettuce salad, tomato salsa

Other Menu Names

Kentucky BBQ Kombo
Breaded Big Mamma
Krispy Kansas Kebab

Call our Telesales department for any further information or advice you require regarding our product range or details of your nearest wholesaler

Product Name	Product Code	Pieces per Unit	Kg per Unit	Units per Case	Case Weight	Product Storage
Shaslik Kebab	42061454	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C
Hawaiian Kebab	42061455	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C
Indonesian Kebab	42061457	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C
BBQ Kebab	42061452	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C
Luxury Chicken Kebab*	42061451	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C
Breaded Chicken Kebab	42061450	40	1.2kg	4 x 1.2kg	4.8kg	Keep Frozen Below -18°C

* Some packs of Luxury Chicken Kebab may be labelled as Plain Chicken Kebab

Tulip Food Service produce a wide range of high quality frozen meat and seasoning products for every kind of caterer. We are dedicated to providing both traditional and innovative products that are totally reliable and easy to prepare and serve.

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authentic kebabs
experiences from around the world



Recipe Suggestion ▾

Served on a bed of Moroccan couscous with sundried tomatoes, accompanied with grilled baby tomatoes

Other Menu Names

Bedouin Bazaar

Marrakech Menu

Eastern Experience



Serving suggestions

A new range of **authentic** and delicious kebabs with recipes from around the World.

These kebabs are made from 100% natural chicken breast - not reformed - and are fully cooked for safety and easy reheating.

Extra large chunks of natural chicken breast are fully marinated and then hand assembled onto traditional bamboo skewers.

The traditional sauces are made using authentic recipes from around the world.



Kebabs are so versatile

- Main Courses - for example, as part of an exotic meal
- Starters - Serve 2 kebabs with a dip and garnish
- Buffets - hand held with a dip - traditional bamboo skewers adds to the enjoyment!
- BBQ's - a great way to serve kebabs
- Combo platters - serve with mini steaks, vegetables, wings, mushrooms as a great combo.

and easy to prepare

These kebabs are fully cooked, and only need to be reheated. They can be defrosted prior to use or reheated from frozen.

- in the oven - 8-10 Minutes
- under a grill - 15 Minutes
- on a barbecue - 15 Minutes
- in a microwave - 3 Minutes

Full reheating instructions are on the packs.

Shaslik Kebab

Succulent chicken breast marinated in authentic spices and joined by crisp green peppers and onions for a true Middle Eastern experience



Hawaiian Kebab

Succulent marinated chicken breast married with slices of juicy tropical pineapple. Served on a bed of wild Hawaiian rice and garnish.



Indonesian Kebab

Succulent chicken breast marinated in an authentic spicy Indonesian sauce. Served on a bed of banana leaves garnished with lime.

Great ideas for your menus

Kebabs offer you endless opportunities for exciting additions to your menu.

Use them as the centre of exotic dishes with other traditional ingredients.

To help you, look at the alternative names for Tulip's kebabs that will add extra interest to your menu...

Recipe Suggestion

Served on a bed of tropical wild rice, with pineapple and lime slices

Other Menu Names

Honolulu Hula

Waikiki Wave Platter

Pacific Platter

Recipe Suggestion

Served on banana leaves and a bed of noodles with fresh chilli and spring onion, mango and chilli salsa

Other Menu Names

Sawasdee Skewer

Sumatra Sunset

Tropical Temptation