



BHS

CORPERATE CATERING
MENU

MUFFINS

Café Size \$7.00

DOUBLE CHOCOLATE
APPLE & CINNAMON
RASPBERRY & WHITE CHOCOLATE

Café Size \$8.00

VEGAN BANANA WALNUT LOAF

SCONES

Café Size \$6.50 Bite Size \$4.00

DATE & ORANGE

SPINACH, FETA, SUN-DRIED TOMATO
,AND OLIVE ^v

SAVOURY

BACON & CHEESE

CAKE & SLICES

bite size \$4.00

CHOC BERRY

BROWNIE

CARROT CAKE

CHEF'S CHOICE CHEESECAKE

CROISSANTS AND WRAPS

standard size \$12.00 petite \$6.00

SMOKED CHICKEN
bacon, tomato, pesto and mayo

CHAMPAGNE HAM,
swiss cheese & dijon mustard

BACON
heirloom tomato, lettuce and mayo

EGG SALAD ^v
pickled relish, onion, cucumber and mayo

ROAST BEEF
horseradish mayo, caramelised onion and microcress

TOASTED DELIGHTS

ENGLISH MUFFIN
*bacon, fried egg, swiss cheese,
and tomato chutney*
\$10

PANINI
*champagne ham, fresh tomato, camembert,
baby spinach and creamy dijonaise*
\$13.00

BEEF SLIDERS x2
\$8.00

VEGAN SLIDERS x2 ^{VE}
\$8.00



SALADS IN INDIVIDUAL ECO BOWLS

CLASSIC CAESAR SALAD

with cos, crispy bacon, garlic croutons & poached egg in a creamy parmesan dressing

\$10.00

add chicken \$3.50

TURMERIC ROASTED CAULIFLOWER SALAD DF - GF - V - VE

*with bulgur wheat, with medjoul dates, pomegranate, almonds, parsley,
toasted cumin seeds tossed in olive oil and sea salt.*

\$12.00

TUSCAN CHICKEN

with couscous, fresh herbs, cherry tomatoes, basil & spinach

\$12.00

GREEK SALAD GF - V

with tomato, red onion, kalamata olive, feta, cucumber and greek dressing

\$10.00

SALMON AND QUINOA

with green beans, feta, lemon zest, basil pesto and rocket

\$15.00

POTATO SALAD GF - V

with gherkins, onions, dill, mayo, capers, bacon

\$10.00



Minimum 30 pax


Choose 3 options

Prices may vary based on seasonality.

We will provide you with a quote before we confirmation of your booking.

*If your booking is months in advance, we reserve the right to make any adjustments with your consent on pricing due to seasonality
and or world-wide food shortages due to the pandemic.*

Please let us know about your dietary and food allergy requirements. We have gluten free alternatives available.





WALK & FORK MENU

KOREAN FRIED CHICKEN
with kimchi, slaw & sesame seeds
\$18.00

HOISIN WOK TOSSED VEGES
with cashew nuts
\$19.00

RATATOUILLE
on pearl couscous with grilled ciabatta
\$20.00

CHICKEN OR BEEF CURRY
on tumeric rice
\$20.00

BEEF RAGU WITH POLENTA CAKE
\$18.00

TUSCAN CHICKEN
with couscous, fresh herbs, cherry tomatoes, basil & spinich
\$19.00

TOM YUM PULLED PORK
with fragrant rice
\$18.00

PULLED LAMB
wit taziki and fresh salad
\$19.00

**Minimum order of 40 per item*

Additional charges may occur for orders of less than 40





ALTERNATE DROP

SIRLOIN

with potato gratin, broccolini, baby carrots & chimichurri

SCOTCH FILLET

with potato porcini truffle gratin, broccolini & rosemary red wine jus

CHICKEN BREAST

with polenta cake, broccolini, baby carrots & red wine jus

SOUVIDES CHICKEN BREAST

with fennel salad, cherry tomatoes, olives, artichoke & dijon wholegrain mustard sauce

LAMB BACKSTRAP

with couscous, whipped feta & herb salad

WHITE FISH

with cherry tomatoes, cucumber, cos, & walnut parsley salad

WHITE FISH

with miso broth, bok choy & wakame

PORTOBELLO MUSHROOM

with potato gratin, broccolini & baby carrots

POTATO GNOCCHI

with neopolitan sauce & basil

DESSERT

CHOCOLATE TART

with berry compote

FRANGIPANE

with vanilla bean marscarpone

CREME BRULEE

with biscott

\$120 per head





FORMAL DINING MENU





CANAPÉS

continuous for 1 hour

CEVICHE/RAW FISH ^{DF - V}

HOT SMOKED SALMON BLINIS

with cream cheese and dill

PORK BELLY BITES ^{DF - GF}

with bourbon bbq sauce

CREAMY FETA BRUSCHETTA ^V

with roast onion, garlic, tomato and spinach

TOMATO BRUSCHETTA ^V

with roast onion, garlic, tomato and spinach

OLIVE TAPENADE BRUSCHETTA ^V

with roast onion, garlic, tomato and spinach

PANKO CRUMBED CHICKEN ^{DF}

with chipotle aioli

LAMB MEATBALLS ^{DF - MP}

with parsley, mint and tahini

BUTTERFLY PRAWN SKEWER ^V

with smoked chilli mayo

CAPRISE SKEWER

BROCOCINI STUFFED GREEN OLIVE

with cherry tomato

SLIDERS

BBQ PULLED PORK

CHEESEBURGER

KOREAN FRIED CHICKEN

with kimchi

VEGAN PATTY

Canapes/Sliders \$4.00 each

Minimum x 50

or

Continuous for 1 hour (4 choices) \$18





MAINS

HONEY GLAZED HAM ^{DF - GF}
with pineapple

TRADITIONAL LAMB ROAST ^{DF - GF}
with mint sauce

BRAISED PORK BELLY ^{DF - GF}
with a bourbon glaze

FREE-RANGE CHICKEN BREAST

NZ GRASSFED BEEF SIRLOIN ^{DF}

*Condiments: Spiced apple sauce, horseradish cream,
dijon mustard, mustard salsa and gremolata sauce*

continued...

COUSCOUS SALAD
w fresh herbs, cheery tomos, basil spinach

TUMERIC ROASTED CAULIFLOWER SALAD

SIDES

CHEF'S SEASONAL VEGETABLE MEDLEY ^{DF - GF - V}

TRI-COLOR MEDLEY OF BROCCOLI, CAULIFLOWER
& CARROTS

OVEN ROASTED HERB NEW POTATOES
with a parsley butter

ROASTED RED PEPPER & CHORIZO PASTA SALAD
with spinach, relish and red onions

BEETROOT
with whipped feta

TRADITIONAL GARDEN SALAD
*with round lettuce, tomato, cucumber, radish and spring
onion*

WALDORF SALAD
*green apple, celery, walnuts and sultanas
in a light mayonnaise*

VEGETARIAN QUINOA
w fresh herbs, cheery tomos, basil spinach

DESSERTS

an assortment of bite sized deserts

CARAMEL SLICE

BROWNIE

PASSIONFRUIT CHEESECAKE

LEMON LIME CHEESECAKE

ECLAIRS

PROFITEROLES

LEMON MERINGUES TART

