



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





FORMAL DINING PRICING

3 MAINS AND 3 SALADS OR SIDES - \$75 per person

2 MAINS AND 3 SALADS OR SIDES - \$60 per person

Bread rolls from \$1.50 per person

EXTRA SIDES - \$10 per person

DESSERTS - \$5 per person

CANAPÉS - 1 hour \$12 per person

BAR STAFF - \$35 an hour

(includes GST)

50% off cutlery, plates and napkins

Wait staff included

Discounts on event hire

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