

Thank you for your enquiry in regards to catering for your function with Bonitas Catering. The enclosed information should help to inspire your taste buds with a view to firming up the details of your function soon.

Functions always work well when our clients have input into the style of menu we prepare on their behalf. With that in mind I hope you can spend some time with me to plan the exact menu that will suit your taste, location + budget. Following is our BBQ Function Menu. We have served many variations on this menu + can accommodate any special needs or dietary requirements.

All food is prepared in our award winning (The Butterfactory Café + Restaurant) Restaurant + Caterers Awards Best Café Restaurant lower coast 2006/ Finalist 07/ Finalist 08/ Finalist 09) commercial kitchen by our innovative + experienced team of chefs. We use Estate + Locally grown produce where possible + pride ourselves on only using the freshest seasonal ingredients. Your chosen menu will be expertly presented + served by our highly trained, professional staff.

Bonitas Catering is a fully licensed Caterer and as such is able to provide you with a fantastic selection of beverages for you function from a consumption bar to very attractive drinks packages.

Bonitas Catering is located in Pyree which is centrally located 2 hours from both Sydney + Canberra + 10 minutes from both the regional centre of Nowra + the white sands of Jervis Bay please enquire if we service your area.

We look forward to seeing you to discuss your function. Bonitas Catering + The Butterfactory Café + Restaurant is able to put you in touch with whichever industry professionals you may need to help the function go off without a hitch.

Please ask if you would like to see references from many of our more than satisfied clients from both onsite + offsite functions over the past 20 years. We look forward to helping you plan a happy and relaxed day with family + friends, so please do not hesitate to contact me with any queries you may have.

Regards,
Andrew

for lovers of fine food

GOURMET BARBECUE MENU

Your choice of the following two menus will be cooked on your BBQ at your venue and will be served buffet style to your guests.

EXTRAS

Bar Staff with the Responsible Service of Alcohol Certificate are available at a cost of \$35 per hour Monday to Saturday or \$40 per hour on Sunday (minimum 3 hours).

The prices of the following are per person.

A selection of herbal infusions and plunger coffee can be set up on a self serve buffet \$6

Antipasto:
Olives, Sliced Meats, Marinated + Grilled Vegetables + Croutons \$6

Cake Plate:
A Variety of Our Favourite Cakes, Cookies + Slices \$6

Pastry Plate:

Fresh Baked Pastries with all your Favourite Flavours \$6

Fruit Plate:
A mix of the Finest Seasonal Fresh Fruit \$7

Desserts:
A seasonal selection of desserts \$12

Cheese Board:
Including Local + Imported Cheeses, Muscatels + a Selection of Crackers \$9

Petite Fours:
Including Sour Cherry, Pistachio, Coconut, Chocolate, Pineapple \$6

Canapés and children's meals are available on request.

MAIN MEALS

Thyme + Garlic Marinated Scotch Fillet Steak

Brochettes of Red Wine Soaked Beef Fillet with Mushrooms + Onions

Grilled Chermoula Spiced Chicken Breast Fillets

Tandoori Chicken Kebabs with Mint Yogurt

Lemon Pepper Marinated Lamb Shashlik with Peppers + Onions

Tender Braised Pork Ribs with Barbeque Sauce or Chilli + Garlic

Selection of Gourmet Sausages

Marinated Calamari with Oregano + Lemon

Baby Octopus with Chilli Lime + Coriander

Stuffed Giant Field Mushrooms with Garlic Butter

Indonesian Barbeque Prawns in Kecap Manis

Boneless Leg of Lamb with Rosemary Rubs

Honey Soy Beef Skewers with Toasted Sesame Seeds

Char grilled Scallops with Lime Aioli

Speck, Cumin and Cous Cous Cakes

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MENU ONE

This menu with staff to cook, serve and tidy up after the meal is \$28.50 per person.

Please choose 2 main meals from Main Meals list. Your selection will be served with the following:

Salad Potatoes with Seeded Mustard + Sour Cream Dressing

Garden Fresh Green Leaves in White Wine + Herb Vinaigrette

Sautéed Onions + Mushrooms

One Seasonal Salad of Fresh Vegetables from our Salad Selections

Fresh Baked Dinner Roll + Butter

Bonitas will include Disposable Cutlery, Plates + Napkins with Suitable Condiments.

MENU TWO

This menu with staff to cook, serve and tidy up after the meal is \$31.50 per person.

Please choose 3 main meals from the Main Meals list.

Your selection will be served with the following:

Salad Potatoes with Seeded Mustard + Sour Cream Dressing

Garden Fresh Green Leaves in White Wine + Herb Vinaigrette

Sautéed Onions + Mushrooms

Two Seasonal Salads of Fresh Vegetables from our Salad Selections

Fresh Baked Dinner Roll + Butter

Bonitas will include Disposable Cutlery, Plates + Napkins with Suitable Condiments.

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