

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.

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 Canape 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

CANAPE FUNCTION

Please choose as many canapés from this fantastic selection, decide how many guests are coming to your function and allow Bonitas staff to take the worry out of your special day with their professional staff and service. We recommend six to eight canapés per person and two substantial canapés per person served over a 2 hour period as sufficient for a meal.

With this style of menu a minimum of formal seating would need to be provided, allowing a more relaxed and flowing atmosphere than a sit down meal.

A selection from this menu provides a balance of flavours and textures and should accommodate all dietary requirements.

Some canapés are dependent on location and some prices may vary depending on seasonal availability, but if you look at approximately \$2.75 per item, this will give you a rough idea of function costs including service and service equipment.

I hope there is something in the following selection that compliments your vision for the event, if not please do not hesitate to contact me with some of your ideas and we can work out a fantastic menu for your event.

Bonitas Catering looks forward to helping you plan a happy and relaxed day.

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

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

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

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WARM SELECTION

Pizzetta with Chorizo + Sundried Tomato
Mascarpone, Smoked Salmon Tartlet With Dill + Salmon Pearls
Lamb Koftas With Tzatziki ■
Crisp Seafood Noodle Cake with Coriander + Kecap Manis
Grilled Scallop with Lemongrass + Coconut Salad ■
Spiced Kangaroo Strip Loin on Roast Sweet Potato with Capsicum Chutney ■
Thai Chicken Cakes with Coriander + Sweet Chilli Sauce
Caramelised Onion Tarte Tartin with Goats Cheese ▲
Szechwan Salt + Pepper Squid
Pork + Lemongrass Won Tons with Nam Jim

Basil, Ricotta + Red Pepper Frittata ▲
Involtini of Chorizo, Spinach + Ricotta
Grilled Swordfish with Salsa Verde on Sourdough Toast
Phyllo Triangles with Spinach + Ricotta Cheese ▲
Basil + Tomato Infused Mussels ■
Individual Vegetable Frittata with Goats Curd + Relish ▲
Parmesan + Herb Crusted Prawns with Chilli Jam ■
Homemade Sausage Rolls with Vegetable Relish
Thai Fish Cakes with Raita
Onion Bhajis with Tomato + Chilli Sauce ▲
Spicy Asian Samosa with a Thai Sweet Chilli Based Sauce ▲

Tempura Fish Pieces Lightly Fried + Served with Dill Tartare Sauce
Brochettes of Lightly Seasoned Rare Beef Fillet ■
Brochettes of Peanut Satay Chicken Fillet
Spicy Meatballs with Thai Style Dipping Sauce ■
Cocktail Spring Rolls with Plum Sauce ▲
Noisette of Lamb with Roast Pumpkin + Rosemary Skewers ■
Housemade Gnocchi Tomato Chilli Compote + Goats Cheese ▲
Cheese, Olive + Sun Dried Tomato Toasts ▲
Mini Jacket Potatoes with Creme Fraiche + Chives ▲

LEGEND:

■ gluten free ▲ vegetarian

COLD SELECTION

Slow Roasted Tomato Croutes with Baby Basil + Olives ▲
Smoked Trout + Cream Cheese on Chive Blini
Nori Omelette with Smoked Salmon + Wasabi Tobiko ■
Virgin Mary Oyster Shooters ■
Chilled Potato + Leek Soup Shots ■ ▲
Tuna Nicoise Tarts
Blue Cheese + Tomato Parmesan Tuile Cones ▲
Sundried Tomato, Basil + Fetta Tartines ▲
Selection of Nori Rolls with Wasabi + Soy ■
Bruschetta with Roma Tomatoes + Basil Oil ▲

Crab + Cucumber Wonton Basket
Peking Duck + Mandarin Pancakes
Chicken Liver Pate on Toasted Brioche with Caper Berries
Moroccan Prawn Skewers ■
Bruschetta Topped with Olive Tapenade + Goats Cheese ■
Fresh Oysters Topped with Wasabi Mayonnaise ■
Crab Cakes with Avocado + Sweet Chilli Salsa
Spanish Tarts with Tuna, Onion, Garlic, Capers + Tomato
Potato Blinis with Eggplant Chutney ▲
Pikelets with Smoked Salmon + Dill Cream Cheese
Cherry Tomato + Bocconcini Tartlets ▲

Tartines with Sundried Tomato, Basil + Fetta Cheese ▲
Platters of Crudites with a Scrumptious Selection of Dips ■ ▲
Selection of Delicious Freshly Made Finger Sandwiches ▲
Pesto + Bruschetta Chips ▲
Rice Paper Rolls with Mint Leaves + Peanut Oil ▲
Selection of Cocktail Size Terrine on Sourdough Bruschetta
Baguette Slice with Rare Roast Beef, Horseradish Cream

SUBSTANTIAL CANAPES

All \$4.50 each, served in noodle boxes or cones with forks

Rice Noodles:

Teryaki Chicken

Beef + Black Bean

Vegetables in Oyster Sauce

Penne Pastas:

Creamy Carbonara with Bacon

Fresh Tomato Napolitana

Fresh Basil Pesto

Chicken + Sundried Tomato

Salad:

Thai Beef with Coriander

Traditional Chicken Caesar

Classic Greek

Prawn + Avocado

Poached Chicken + Fragrant Herbs

Smoked Duck + Watercress with
Candied Walnuts, Pear + Feta

Seafood:

Crumbed Fish with Chips + Fennel
Remoulade

Tempura Soft Shell Crab with Steamed
Rice + Nam Jim

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