

Thank you for your enquiry with regard 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 vision, 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/ Finalist 10) 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 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 plan your function.

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 22 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. For a meal we recommend approx 14 to 17 canapés per person, for a light lunch 9 to 11 canapés per person.

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 \$3.20 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	Fruit Plate: A mix of the Finest Seasonal Fresh Fruit	\$7
Antipasto: Olives, Sliced Meats, Marinated + Grilled Vegetables + Croutons	\$6	Cheese Board: Including Local + Imported Cheeses, Muscatels + a Selection of Crackers	\$7
Cake Plate: A Variety of Our Favourite Cakes, Cookies + Slices	\$6	Petite Fours: Including Sour Cherry, Pistachio, Coconut, Chocolate, Pineapple	\$5
Pastry Plate: Fresh Baked Pastries with all your Favourite Flavours	\$6		

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COLD SELECTION

- Slow Roasted Tomato Croutes with Baby Basil + Olives ▲
- Caramelised Onion Tarte Tartin with Goats Cheese ▲
- 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 ■
- Crab, Cucumber + Chilli Wonton Basket
- Peking Duck + Vegetable Pancakes
- Chicken Liver Pate on Toasted Brioche with Caper Berries
- Bruschetta Topped with Olive Tapenade + Goats Cheese ■
- Fresh Oysters ■
- Crab Cakes with Avocado + Sweet Chilli Salsa
- Potato Blinis with Eggplant Chutney ▲
- Tartines with Sundried Tomato, Basil + Fetta Cheese ▲
- Rice Paper Rolls with Mint Leaves + Peanut Oil ▲
- Chicken + Pistachip Terrine on Crisp Brushetta
- Seared Tuna, Pernod + Shaved Celery Tartlette
- Rock Oysters with Trout Roe, Chives + Champagne
- Caesar Salad Tartlet with Quail Eggs
- Roasted Chicken Fingers with Celeriac Remoulade
- Chilled Pea Soup with Spanner Crab
- Wild Mushroom Tarts with Sea Salt
- Fresh Prawn Spring Rolls with Nuoc Cham
- Snapper Tartare with Yuzu Dressing
- Beetroot Borscht with Crème Fraiche + Dill
- Vitello Tonnato
- Goats Curd Tortellini with Brown Butter + Muscatel Raisins

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WARM SELECTION

Pizzetta with Chorizo + Sundried Tomato	Brochettes of Peanut Satay Chicken Fillet
Mascarpone, Smoked Salmon Tartlet With Dill + Salmon Pearls	Noisette of Lamb with Roast Pumpkin + Rosemary Skewers ■
Lamb Koftas With Tzatziki ■	Housemade Gnocchi Tomato Chilli Compote + Goats Cheese ▲
Crisp Seafood Noodle Cake with Coriander + Kecap Manis	Potato + Horseradish Rosti with Rare Roast Beef, Tomato + Rosemary Jam
Grilled Scallop with Lemongrass + Coconut Salad ■	Sweet Corn + Coriander Fritters with Asian Pepper Prawns
Spiced Kangaroo Strip Loin on Roast Sweet Potato with Capsicum Chutney ■	Spinach, Sesame + Tofu Dumplings
Thai Chicken Cakes with Coriander + Sweet Chilli Sauce	Pakora with Minted Yoghurt
Szechwan Salt + Pepper Squid	Tempura Shitake Mushrooms
Pork + Lemongrass Won Tons with Nam Jim	Polenta + Goats Cheese Cakes
Basil, Ricotta + Red Pepper Frittata ▲	Goats Cheese, Caramelised Onion + Fire Roasted Pepper Quesadilla
Involtini of Chorizo, Spinach + Ricotta	Spinach + Taleggio Arancini
Grilled Swordfish with Salsa Verde on Sourdough Toast	Mini Yorkshire with Peppered Veal + Horseradish
Individual Vegetable Frittata with Goats Curd + Relish ▲	Mini Herb + Parmesan Crumbed Chicken Fillets with Lemon Aioli
Parmesan + Herb Crusted Prawns with Chilli Jam ■	
Thai Fish Cakes with Raita	
Onion Bhajis with Tomato + Chilli Sauce ▲	
Tempura Fish Pieces Lightly Fried + Served with Dill Tartare Sauce	
Brochettes of Lightly Seasoned Rare Beef Fillet ■	

LEGEND:

■ gluten free ▲ vegetarian

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SUBSTANTIAL CANAPES

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

RICE + NOODLES

Teriyaki Chicken

Char Grilled Lemongrass Chicken with
Coconut Rice + Crisp Shallots

Fragrant Lime + Coconut Chicken Curry
with Jasmine Rice

Chicken + Coconut Curry with Steamed
Rice

COUS COUS

Pickled Eggplant Cous Cous with
Harissa Roast Pumpkin + Mint Raita

Moroccan Beef Served with a Chickpea
+ Herbed Cous Cous

Moroccan Lamb with Jeweled
Couscous + Minted Yoghurt

PASTA

Creamy Carbonara Penne with Bacon

Fresh Tomato Napolitana Penne

Fresh Basil Pesto Penne

Chicken & Sundried Tomato Penne

Orrechiette Pasta with Chorizo, Roma
Tomato, Basil + Shaved Parmesan

Spiced Lamb Rissoni with Preserved
Lemon + Baby Spinach

Rigatoni with- Prawn, Spinach + Pesto

SALAD

Thai Beef with Coriander

Traditional Chicken Caesar

Classic Greek

Crispy Noodle + Tamarind Chicken
Salad with Pickled Ginger + Tatsoi

Harissa Spiced Quail with Moroccan
Carrot + Raisin Salad

Coriander Glass Noodle Salad with
Ocean Prawns, Kaffir Lime + Mild Chilli

Lemongrass Marinated King Fish with
a Green Papaya Salad, Dark Soy +
Turmeric Oil

Shredded Balinese Chicken Salad,
Roasted Peanuts, Chilli + Lime

Seared Salmon Fillet, Baby Chat
Potatoes with Pancetta + Green Olive
Salsa

Duck Salad with Red Leaves,
Pomegranate + Sheep's Feta

SEAFOOD + MEAT

Crumbed Fish with Chips + Fennel
Remoulade

Seafood Paella with Saffron Rice +
Chorizo

Baked Ham, Gruyere + Herb Stuffed
Roll

Cardamom Beef + Coconut Pandang
with Coriander Potatoes

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DESSERT CANAPES

From \$4.50 each.

Lemon Tartlets with Clotted Cream	Nougat Parfait Tartlets
White Chocolate Ganache Tartlets with Raspberry Couli	Orange, Date + Cardamom Tarts
Individual Meringues with Coffee Cream	Mini Chocolate Éclairs
Profiterole Roles with Chocolate Ganache + Pastry Cream	Caramel + Coconut Bouchons
Orange + Almond Friands	Star Anise + Dark Chocolate Tarts
Individual Sticky Toffee Cakes	Lime + Cherry Cheesecake
Dark Chocolate + Cherry Kirsch Roulade	Strawberry + Balsamic Jelly Shots
Individual Pecan Pie with Vanilla Infused Clotted Cream	Cannoli with Pistachio
Individual Crème Brulee	Peach Jelly with Vanilla Bean Panna Cotta
	Chocolate Fondant

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