

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

All food is prepared in our award winning\* commercial kitchen by our innovative + experienced team of chefs. \*The Butterfactory Café + Restaurant + Restaurant + Caterers Awards Best Café, Contemporary Restaurant and Wedding Caterer 2006/07/08/09/10). 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 more than happy to tailor a menu for you to help create your perfect event. From a breakfast party, roving canapés to formal dining, our creative and professional team is ready to work with you. Bonitas Catering are able to cater at any location you can think of.

We are also happy to consider any special dietary requirements and discuss your budget needs.

Please ask if you would like to see references from many of our more than satisfied clients from 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 us with any queries you may have.

*for lovers of fine food*

# The Pyree Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

## HOT CANAPES

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Served over a 45 minute period prior to being seated:

Lamb Koftas with Mint Yogurt ■  
Salt + Pepper Squid with Preserved Lemon Aioli  
Grilled Scallop with Lemongrass + Coconut Sauce  
Potato + Leek Soup Shots with Chives ▲

## COLD CANAPES

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Caramelised Onion + Goats Cheese Tart ▲  
Basil, Ricotta + Red Pepper Frittata ■▲  
Chicken + Pistachio Terrine  
Vitello Tonnato

## ENTRÉE

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Once your guests are seated entrées will be served with your selection from the following:

Thai Beef Salad with Glass Noodles, Nam Jim + Fried Shallots ■  
Field Mushroom + Gorgonzola Pithivier  
Chermoula Chicken with Fragrant Magrabieh + Mint Yogurt  
Double Baked Cheese Soufflé with Candied Walnuts + Rocket Salad ▲  
Smoked Salmon Salad with Shaved Fennel, Red Onion, Capers + House Vinaigrette ■

## MAIN COURSE

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Main course will follow served to your guests including your choice of the following:

Confit Chicken with Saute Potatoes, Seasonal Greens + Red Wine Jus  
Lamb Rump, Rosemary + Lemon, Creamed Potatoes + Gremolata  
Baked Fillet of John Dory on White Bean Puree with Crisp Prosciutto + Meuinere Butter  
BBQ Sirloin of Beef with Creamy Polenta, Wild Mushroom Ragout + Porcini + Redwine Butter  
Soy + Aniseed Braised Pork Belly with Asian Vegetables + Master Stock Poached Shitake

## DESSERTS

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Once the formalities are completed desserts will be served including your selection of the following:

Double Chocolate Tart with Ice Cream + Raspberry Coulis  
Pavlova Roulade with Seasonal Fillings  
Flourless White Chocolate Pudding with Macerated Berries + Double Cream  
Vanilla Bean Panna Cotta, Poached Rhubarb + Almond Tuille

This menu is priced at \$58 per person and includes chefs and kitchen staff.  
Food and beverage service staff are available to serve your meal and beverages  
@ \$35 per hour Monday to Saturday or \$40 per hour on Sunday (minimum 2 hours).

### LEGEND:

■ gluten free    ▲ vegetarian

2 Ph + Fax: 02 4447 1400 [www.bonitascatering.com.au](http://www.bonitascatering.com.au)

**bonitas**  
est. 1988  
catering + function management

# The Brundee Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

## HOT CANAPES

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Served over a 45 minute period prior to being seated:

Lemon Pepper Crumbed Barramundi Goujons with Aioli  
Wonton Wrapped Prawns with Chilli + Lime  
Housemade Gnocchi with Tomato Chutney + Goats Cheese ▲  
Indian Butter Chicken with Riata

## COLD CANAPES

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Mascarpone + Smoked Salmon Tart with Dill + Caviar  
Chicken Pate on Toasted Brioche with Caper Berries  
Rice Paper Rolls with Asian Herbs + Cucumber ▲■  
Crab + Cucumber Wonton Baskets

## ENTRÉE

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Once your guests are seated entrées will be served with your selection from the following:

Chicken Pistachio Terrine with Red Onion Jam + Crostinis  
Tuna Nicoise with Micro Herbs, Balsamic Glaze + Truffle Infused Oil  
Smoked Duck Salad with Watercress, Pears + Candied Walnuts  
House Smoked Salmon with Potato Pancake, Wild Rocket + Horseradish Cream  
Seared + Peppered Beef with Salsa Verde, Sherry Vinegar + Shaved Grana Padano

## MAIN COURSE

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Main course will follow served to your guests including your choice of the following:

Seared Breast of Chicken with Pumpkin + Feta Royale, Wilted Spinach + Jus  
Braised Pork Belly, Five Spice Apple Puree and Calvedos Reduction  
Eye Fillet of Beef, Pancetta Roesti, Greens + Bernaise Sauce  
Lamb Rump on Rosemary Mash with Seasonal Greens + Onion Jus  
Roasted Salmon Fillet, Saute Potato, Zucchini Noodles + Tomato Beurre Blanc

## DESSERTS

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Once the formalities are completed desserts will be served including your selection of the following:

Vanilla Creme Brulee with Berry Compote  
Lemon Meringue Pie with Creme Anglaise  
Coconut Pannacotta with Caramelised Pineapple + Chocolate Wafer  
Lemon + Vanilla Poached Pear with Sticky Ginger Cake  
Strawberries with Passionfruit Cream + Shortbread

This menu is priced at \$68 per person and includes chefs and kitchen staff.

Food and beverage service staff are available to serve your meal and beverages

@ \$35 per hour Monday to Saturday or \$40 per hour on Sunday (minimum 2 hours).

# The Numbaa Menu

Please choose 3 Canapés, 2 Entrees, 2 Mains and 2 Desserts

## HOT CANAPES

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Served over a 45 minute period prior to being seated:

Spiced Kangaroo Striploin on Roast Sweet Potato + Capsicum Chutney  
Confit Pork + Lemongrass Wontons with Nam Jim  
Involtini of Chorizo, Spinach + Ricotta  
Grilled John Dory with Salsa Verde on Sourdough Toast

## COLD CANAPES

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Virgin Mary Oyster Shooters  
Bruschetta Topped with Olive Tapenade + Goats Cheese  
Medallions of Lobster, Tomato Concasse + Fennel  
Carpaccio of Wagyu Beef Fillet, Pickled Beetroot + Horseradish Cream

## ENTRÉE

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Once your guests are seated entrées will be served with your selection from the following:

Seafood Plate with Fresh Prawns, House Smoked Salmon + Seared Scallops  
Thyme Marinated Spatchcock, Parmesan Polenta Cake + Wild Mushroom Ragout  
Carpaccio of Smoked Duck with Balsamic Mushrooms + Black Olive Chutney  
Confit Pork Belly with Seared Scallops, Pea Puree + Pommes Gauffrettes  
Beetroot Cured Ocean Trout, Shaved Fennel Salad + Confit Lemon

## MAIN COURSE

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Main course will follow served to your guests including your choice of the following:

Blue Eye Cod on Rosemary + White Bean Puree with Caramelised Prosciutto, Toasted Pine Nuts + Beurre Noisette  
Eye Fillet of Beef with Wild Mushroom Butter + Roasted Kipflers  
French Trimmed Lamb Cutlets, Saute of Provençal Vegetables with Tomato + Basil Vinaigrette  
Confit Duck Leg with Roasted Pears, Gorgonzola + Walnut Salad  
Veal Saltimbocca with Parmesan Polenta, Broccolini + Red Wine Jus

All selections are served with freshly steamed Seasonal Vegetables or Fresh Green Salad with shaved Grana Padano + Balsamic Reduction

## DESSERTS

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Once the formalities are completed desserts will be served including your selection of the following:

Mille Feuille of Poached Nectarines with Vanilla Creme Patissiere  
White Chocolate Bavarois with Raspberries  
Rich Flourless Chocolate Pudding with Caramelised Pineapple + Rum + Raisin Ice Cream  
Double Chocolate Tart with White Chocolate Ice Cream + Fresh Raspberries  
Champagne Jelly with Mint Macerated Strawberries

**This menu is priced at \$78 per person and includes chefs and kitchen staff.**

**Food and beverage service staff are available to serve your meal and beverages**

**@ \$35 per hour Monday to Saturday or \$40 per hour on Sunday (minimum 2 hours).**

## ADD SOME EXTRAS TO YOUR FUNCTION WITH THESE GREAT OPTIONS:

### OPTION 1 SALAD AND VEGETABLES

\$5 per bowl

Bowls of Steamed Fresh Seasonal Vegetables and/or Mixed Green Leaves + shaved Grana Padano with Butterfactory Dressing will be served to each table.

### OPTION 2 OYSTER + PRAWN BAR

\$ Market Price, per person

Prawns (Your choice of Gold Coast Tigers, Crystal Bay, King, Local School) + Freshly shucked Oysters will be served from a Seafood Buffet with Lemon ; Pickled Ginger with Soy; Wakame; Salmon Pearls + Chive; Ponzu; Red Wine + Eschallot Vinaigrette, Housemade Cocktail Sauce

### OPTION 3 GRAZING TABLE

\$16.50 per person

After Dessert a Grazing Table will be supplied in the room with the following for those who get a little peckish towards the end of the night.

Mezze plates of Felafel, Hommus, Stuffed Vine Leaves + Oven Crisp Flatbreads with Thyme + Sesame

Sliced Rare Roast Beef, + Roast Chicken Pieces (served cold), Sour dough bread and condiments.

### OPTION 4 BREAD BOWLS

\$3.00 per person

A generous selection of the following will be on the table when your guests arrive to the Room, Turkish Bread, Sourdough, Fresh Baguette Slice with Extra Virgin Olive Oil, Balsamic Reduction + Dukkah

### OPTION 5 ANTIPASTO OR TAPAS PLATTERS

\$7.00 per person

A selection of Antipasto or Tapas will be on the table for your guests to nibble on when they arrive.

### OPTION 6 PALATE CLEANSER

\$4.00 per person

Fresh Fruit Sorbet served between Entree and Main Course.

### OPTION 7 CHILDREN'S MEALS

\$22.00 per person

Chicken Schnitzel with Chips and Salad followed by Ice Cream with Topping and Sprinkles.

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## BEFORE AND AFTER YOUR EVENT

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Why not consider The Butterfactory Restaurant, Pyree for the evening before your function to get together over a drink, canapés and relaxing dinner. Perhaps also for the morning after your event when a good coffee + brunch buffet can work wonders.

Following is a variety of other options you might like to add to your function to really enjoy the best of the special celebration as well as the company of your family and friends.

## ARRIVAL MENU

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On arrival what better way to be greeted than with a sumptuous selection from Bonita's Catering.

Individual Seasonal Salads

i.e. Greek, Pasta, Caesar

Fresh + Dried Fruit + Cheese Platters with Crackers + Lavosh

Fresh Housemade Cake + Pastry Baskets

Ploughman's Platters of fresh local produce to graze at your leisure

Antipasto Platters, a great nibble as you get ready

From \$15 per person it's a hassle free way to get your Big Day underway. All food must be pre-ordered at least two days in advance.

## THE DAY AFTER

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Whether you are after an early start with a Bridal Breakfast Basket or your friends and family are gathering for Brunch or Lunch, Bonitas Catering and the Butterfactory Restaurant have the solution to make it as easy as getting out of bed. Following are some ideas that are a great way to get on top of the day after a fantastic night.

## CELEBRATION BREAKFAST / BRUNCH

Includes the following served as a Cocktail Party at your venue from 10am to 1pm from \$22 per person. Up to 2 hours of food service 10.30am to 12.30pm\*.

Buffet of Freshly Ground Plunger Coffee + Herbal Infusions

Bacon + Egg Rolls

Croissants with Ham + Cheese

Freshly Baked Sweet Pastries

Fresh Fruit Salad Bowls with Berry Yoghurt

Orange Juice + Apple Juice

\* dependent upon the arrival time of your guests.

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## CELEBRATION LUNCH

Includes the following served as Buffet at your venue from 11am to 2pm including 3 hours Bar Service (beverages not included) \$22 per person. Up to 2 hours of food service 11.30am to 1.30pm (dependent upon the arrival time of your guests.)

### Housemade Sausage Sizzle

A selection of Housemade Sausages

Fresh Breads + Rolls

Lightly Sautéed Mushrooms + Onions

Classic Mixed Green Salad

Suitable Condiments

## BRUNCH @ THE BUTTERFACTORY

Brunch @ The Butterfactory for \$26.50 per person is a great way to get the day after your event started. Invite your guests to a buffet brunch at The Butterfactory Restaurant that includes the following:

Espresso Coffee + Tea

Lightly Grilled + Seasoned Tomatoes

Fresh Fruit Bowl

Gourmet Chipolatas

Fresh Baked Croissants with  
Butter + Jam

Orange Juice

Crispy Middle Bacon Rashers

Thick Cut Toast

Scrambled Eggs with Chives

Suitable Condiments

This menu is served for an hour after the invited time to allow your guests to enjoy before heading home or to stay and relax into the rest of the day with a Coffee + the Paper.

**Or for something a little different why not make up your own brunch from some of these delicious ideas:**

Individual Corn Fritters topped with  
Crispy Pancetta

Healthy Nut + Seed Muesli

BLTS - Fresh Bacon, Crisped  
Bruschetta with Oven Roasted  
Tomatoes + Fresh Rocket

Cheese + Herbed Cornbread  
with Scrambled Eggs

Individual Salmon, Dill +  
Camembert Frittatas

Crispy Lavosh Tiles with  
Button Mushrooms

Sweet Potato + Capsicum Roesti  
with Chipolatas

Choc Hazelnut Puff Pastry Rolls

Choc Chip + Pistachio Friands

Caramelised Leek, Goat's Cheese  
+ Spinach Tart

Fresh and Dried Fruit Platters

**Whilst every care is taken in the preparation of food for allergy sufferers, all food is prepared in the commercial kitchen where eggs, seafood, soy, dairy products, nuts and seeds have also been prepared. We accept no responsibility for any accidental or incidental contamination. In the case of severe allergic reactions, we recommend that the individual's food be brought in by the individual.**

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## BEVERAGE + BAR SERVICE

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Bonitas Catering can provide a beverage and bar service throughout your event.

We recommend one bar staff member per 40 guests until 30 minutes after the close of the bar. Please note that bar staff are included in the packages for the duration of the packages.

You can purchase your own alcohol, Bonitas Catering do not charge a corkage fee. However if you would like Bonitas to provide your beverages we are fully licensed and have packages available as listed below. We are fully licensed Caterers + as such are able to offer you Drinks Packages to suit your tastes + budget. Please feel free to contact us to discuss your individual needs. We are able to source your particular favorites + ensure you have a sufficient quantity on hand.

### CONNOISSEUR + LOCAL WINE PACKAGE

This package can be tailored to your tastes + menu once the menu has been arranged by contacting Bonitas Catering.

### CONSUMPTION BAR

We are also able to arrange a consumption bar to operate for your guests throughout the function. Pre-determined quantities of each of your selections will be on hand throughout the evening.

### CHAMPAGNE + BEER BAR

In addition to your Beverage Package on arrival for your guests, a great way to get the celebration underway.

1 Hour \$8-\$12 pp

### PORT + LOCAL DESSERT WINE BAR

In addition to your Beverage Package, a great way to thank your guests + finish of a fantastic day. 1 Hour \$8- \$12 pp

If Bonitas are supplying the beverages there is no additional payment for bar staff for the duration of the package.

### PREMIER BEVERAGE PACKAGE

If you choose our Premier Beverage Package, the following will be served:

House Wine selected to suit your menu including Chardonnay, Semillon Sauvignon Blanc, Shiraz and Cabernet Merlot

Standard Beer  
(of your choice from the list on the following page)

Cascade Light

Lemonade

Orange Juice

Premier four hour package \$32pp

Premier five hour package \$40pp

Premier six hour package \$46pp

### DELUXE BEVERAGE PACKAGE

If you choose our Deluxe Beverage Package, the following will be served:

Redbank Long Paddock Sauvignon Blanc King Valley VIC

Mawsons Cabernet Sauvignon  
Wrattenbully SA

Eternity Sparkling Cuvee, Griffith NSW

Premium Beer  
(of your choice from the list on the following page)

Cascade Light

Lemonade

Orange Juice

Deluxe four hour package \$38pp

Deluxe five hour package \$45pp

Deluxe six hour package \$48pp

## PREMIUM BEERS

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Coopers Pale Ale  
James Boags Premium  
Crown Lager  
Pure Blonde  
Cascade Premium  
Hahn Premium

## STANDARD BEER

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Tooheys Extra Dry  
Carlton Draught  
VB  
Tooheys Old  
Tooheys New  
Carlton Cold  
Cascade Light  
Hahn Premium Light  
James Boags Light

## SPIRITS

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A selection of your favorites are available on request.

## SOFT DRINKS

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A selection of your favorites are available on request.

## DESSERT WINES BY THE BOTTLE

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De Bortoli Noble One Botrytis Semillon  
Bilbul NSW \$38  
  
Cambewarra Estate Late Harvest  
Chardonnay, Shoalhaven, NSW \$28