



General Catering

www.bbcatering.co.nz

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Thank you for considering *bbcatering* as your possible caterer for your up and coming event, we would be delighted to be involved and help to make your organising as stress-free as possible

As an out-caterer we are not restricted to a venue, we will come to the venue of your choice, be it an established building, camp retreat, office boardroom, at home or outdoor exhibit; we welcome the unique and relish the prospect of catering in newly found locations

We have a team of professional staff with many years of experience to provide exceptional organisation and impeccable quality to ensure your is a success

bbcatering prides ourselves on tailoring and creating menus to try and suit your requirements; such as venue, theme, budget and/or dietary requirements. Head Chef and part owner Gordon McKenzie has a wealth of experience that is just waiting to provide some delicious dishes for your event

Please find enclosed our information pack including sample menus and other helpful information

Feel free to contact Tara on (03) 4531000 or tara@bbcatering.co.nz to make a time to meet and discuss your event requirements in more detail

Kind regards

Gordon McKenzie & Tara Namana
Head Chef / Event Manager & Co-owners
bbcatering



OTHER HELPFUL INFORMATION

VENUES:

We have been privilege to have catered to many events at different venues around Dunedin but we are always looking for the next unique sites so don't hesitate to contact us to talk about your ideas. Not yet decided on a venue, talk to us about our recommended venues

WE PROVIDE:

All cutlery, crockery, food service staff and kitchen labour is included in the per person price

All prices are EXCLUSIVE of GST

Trestle table linen – charges apply

Beverage wait staff (some venues provide this service) – charges apply

Liquor License – dependent on your beverage requirements we can apply for a license for your Wedding – charges will be added to your account

Set and breakdown service – charges apply

FOOD:

Head Chef Gordon has designed many menus, and we have attached some samples of these for your perusal. We are also happy to sit down and design a menu with you to suit your individual requirements. We are also able to cater for many dietary requirements. A full list of our dishes is available on request

BEVERAGES:

Each venue has its own arrangements with beverages but if you are able to supply your own we can recommend a great supplier that works on a sale and return basis so you only pay for what you drink not what you order

EVENT MANAGEMENT:

We have a great relationship with a lot of hire and event companies around Dunedin and we are happy to assist you with organising any non-catering equipment for a minimal percentage of the suppliers invoice. Stress-free management

FINAL NUMBERS:

Required 7 days in advance and will be the minimum number that will be charged for

PAYMENT:

An invoice will be sent on the next following Monday outlining all charges. Payment is strictly 7 days after your event date, unless prior arrangements have been made. Payments can be made via cheque or internet banking. No credit card facilities available

All menus are subject to seasonality, availability and change. Any prices quoted are subject to increase



Sample Menu

Work End of Year Function

Main and Dessert Buffet
Otago Museum, 320 guests

Main Course

Baked ham on the Bone with a homemade glaze and condiments

Slow roasted beef with mustard herb crust and pan gravy

Carvery dish served with harvest relish, mustard, cranberry and horseradish

Minted New Potatoes
Buttered Green Peas and Carrots

Mediterranean Vegetable with Feta and basil leaf
Spinach and Bacon with croutons, Pecorino and garlic aioli
Pasta salad with smoked salmon, tiny capers and dill

Dessert

Pavlova Meringue Cake with berry compote and chocolate shavings

Fresh Fruit and Chantilly Cream



Sample Menu

Work Christmas Function

Canapés, Main Buffet, Spanish Paella and Mini Dessert Buffet

Tautuku Fishing Club, 90 guests

Pass around Canapés

Smoked chicken, brie and cranberry burgers

Marinated prawns and scallops served in Asian spoons

Vietnamese rolls with minted plum dip

Yorkshire puddings with roast beef, tomato, relish and horseradish

Main Buffet

From the carvery

Baked ham on the bone with summer relish

Traditional turkey with accompaniments

Speciality Seafood Paella

Fragrant dish redolent of Garlic, Saffron, Red Peppers, Local Shellfish, Prawns, local fresh fish, chicken and chorizo sausage

Cooked on site served straight from the pan

Seasonal vegetable medley

Minted new potatoes

Cold Selection

Whole poached salmon platter with lemon dill mayonnaise

Pasta with chicken and capsicums

Mediterranean vegetable salad with feta and basil leaf

Fresh tabouleh with lashings of parsley and lemon

Classic green salad with tomato, cucumber, capsicums and sprouts

Mini Dessert Buffet

Kiwi fruit puffs, chocolate tart, banoffi pies, lemon tart, fresh fruit salad etc.



Private Dinner Served At Home

Canapés with set entrée, main & dessert courses

20 guests

Canapé

Lightly battered blue cod, pan-fried and served with caper dressing

Mini venison pies with sage and parmesan

Entrée

Roast Peking duck salad with chilli, lime and mint dressing

Main

Tender beef fillet and bacon rosette, done medium, on rosti cake with bell peppers, almond shoots, amaretto béarnaise and thyme jus

Dessert

Presentation plate of creamed meringues with berries, caramelized lime tart, cardamom crème brulee and gourmet ice cream scoop



Sample Menu

Dinner Served At Home

Alternatively served main and dessert courses

35 guests

Plated Mains

Lamb rack with Dijon, garlic and rosemary crust and minted quince jus

Salmon & Bell pepper skewers with a spiked mango salsa

main meals served with potato of the day and seasonal vegetables

Plated Dessert

Warm chocolate whisky cake with vanilla ice cream & raspberry coulis

Homemade pavlova meringues with fresh seasonal fruits, and coulis



Sample Menu

School Formal

Cupcake stands as entrée, main and dessert buffet
Otago Museum, 370 guests, Alice in Wonderland theme

Cupcake stands as centre pieces

Selection of chocolate and vanilla frosted cupcakes

Madhatters Buffet

Crispy skin chicken with parmesan and artichoke filling
Baked ham on the bone

Mediterranean vegetable with feta and basil leaf
Spinach & bacon, pecorino and garlic aioli (croutons on side please)
Tabouleh with lots of mint, parsley, lemon juice and olive oil
Pasta salad with smoked salmon, tiny capers and dill

Steamed seasonal vegetables
Chef's potato of the day

Dessert Buffet

Mini lemon meringue pies, chocolate and banoffi tarts and fresh cut fruits



Sample Menu

School Formal

Canapés, Buffet main and desserts

Otago Museum, 275 guests

Canapés – platters on tables prior to arrival

Vietnamese rolls, Spring rolls & Samosa

Main Course

Crispy skin chicken breast with parmesan and artichoke filling
Baked ham on the Bone with a homemade glaze and condiments

Mediterranean Vegetable with Feta and basil leaf
Spinach and Bacon with croutons, Pecorino and garlic aioli
Tabouleh with lots of Mint, Parsley, Lemon juice and Olive oil

Seasonal Steamed fresh Vegetables
Potato of the day

Dessert

Mini lemon meringue pies, chocolate tarts, and banofi pies
Vanilla Bean Ice Cream & Fresh Cut Fruits



Sample Menu

40th Birthday Celebration

Continuous Canapé service to begin – (approximately 3 hours)

Dunedin Public Art Gallery, 80 guests

Pan seared lime & chilli marinated prawns served in Asian Spoons

Hot smoked salmon with basil aioli on crouton

Spiced beef Koftas with Greek style potato dip

Pinwheel sandwiches

(Vegetarian & classic chicken mayo)

Mini spring rolls and dipping sauce (v)

Crumbed calamari bites with homemade seafood sauce

Bruschetta, topped with seasoned tomato and basil pesto (v)

Rare sliced beef on toast triangles with horseradish

Petit Lamb burger with Homemade relish

Parmesan tarts with candied onion preserve (v)



Sample Menu

2 Course Dinner Delivered

Main Course

Baked chicken roulade with smoked brie and Romesco sauce

Rich beef bourguignon with mushrooms, shallots and red wine

Salmon Wellington cooked in a butter pastry with spinach

Roasted Baby Beetroot with feta and red onion

Classic Green with Tomatoes, Cucumber and Vinaigrette

Baked Delmonico potato

cubed pieces baked in garlic and cream, topped with parmesan cheese

Gourmet potatoes with parsley butter

Dessert

Warm Chocolate Sauce Pudding

Berry Trifle



Sample Menu

End of Year's Work BBQ

Served in a Marquee in a car park, 400 guests

From our BBQ

Marinated minute steaks

Sausages with onions

Greek style seasoned Chicken

'bb' burger patties

Salad Bowls of

Potato and celery

'bb' Coleslaw

Pasta with surimi, capsicum and green onion

Green salad with daikon garnish

Condiments and Breads

To include homemade relishes, mustard, tomato sauce and plum ketchup

Sweet tooth

Chefs choice of bite sized sweets to include homemade slices
and meringue cake