



EVENT CATERING

Bent on Food's Donna Carrier and Internationally trained chef Michael James have teamed up to bring you Bent on Catering, created to provide clients with a memorable experience for their next function. Michael creates food that will make your event stand out, where quality and service are foremost to compliment the importance of your event.

Special Features

Fresh produce & sauces – locally sourced where ever possible
Food exquisitely presented
Equal to the quality of top Sydney restaurants
Internationally trained executive chef Michael James
Professionally trained wait staff

Capacity

Only limited by the size of your selected venue & its facilities.

LUNCH & DINNER EVENTS

2 courses (alternate service)	\$50 pp
2 courses (three way service)	\$55 pp
2 courses can be either entrée & main <i>or</i> main & dessert	
3 courses (alternate service)	\$60 pp
3 courses (three way service)	\$65 pp

Alternate service is where 2 alternatives are chosen prior to the event and the 2 meals are served alternating to your guests.

Three way service is where 3 choices are chosen prior to the event and the 3 meals are served one after the other to your guests, providing your guests with greater variety of meals.

A selection of canapés can be served standing in lieu of a sit down entrée.



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Inclusions –

- House-made bread is served.
- Amuse bouche (appetiser) is served to each guest.
- Green vegetables or salad are served to each table.
- Services of qualified chef and kitchen personnel.
- The kind of food that is rarely experienced outside of Sydney.
- Head wait-staff to liaise with event coordinator or MC to ensure smooth delivery of service, and hassle free event.
- Event wait-staff wages covered for up to 3 hours of the event.

Ancillaries –

- Cutting of wedding cake to be arranged on a platter (not served) \$2 pp
- Plunger coffee and selection of teas (served to guests) \$2.50 pp
- Cutting of wedding cake and service to guests with cream and berry garnish \$5 pp

- Event wait-staff, required for service after 3 hours, due to time schedule of event, cleaning & packing away of hired equipment

Weekdays	\$25 per hr
Weekends	\$30 per hr
Public Holidays	POA

Estimated ratio of required wait-staff to guests 1 : 20 – (Dependant on event style)

Bent on Food reserves the right to adjust menus at any time due to market availability & seasonal variation

Bent on Food reserves the right to exclusively serve all food at all events

95 Isabella Street
Wingham NSW 2429
Catering enquiries call 0419490312
donna.carrier@bigpond.com
www.bentonfood.com.au



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Platter Menu (for canapes)

Mini bruschetta (v) <i>48 per platter</i>	\$45
Caprese salad toast (v) <i>30 per platter</i>	\$60
Sour cream & mushroom tartlet (v) <i>48 per platter</i>	\$45
Tandoori prawn tartlets <i>48 per platter</i>	\$60
Mini tart lyonnaise (v) <i>48 per platter</i>	\$45
Mini Yorkshire pudding, braised beef, horseradish <i>30 per platter</i>	\$60
Vietnamese spring rolls with dipping sauce <i>35 per platter</i>	\$65
Lamb kofta skewers with cucumber raita <i>30 per platter</i>	\$60
Smoked salmon & dill blinis <i>50 per platter</i>	\$70
Bocconcini & pancetta skewers <i>35 per platter</i>	\$70
Satay chicken breast skewers <i>30 per platter</i>	\$65
Baba ganoush with fetta tartlets (v) <i>30 per platter</i>	\$60

The number of canapés to be served prior to the reception is usually recommended at about 4-5 per person, however, this will depend upon the time between the ceremony, arrival at the reception and service of the meal.

1 wait-staff is complimentary if more than 10 platters are ordered.

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ENTREES

Options 1

6 natural oysters with eschalot vinaigrette & lemon
Ravioli of prawns & scallops with sauce vierge & basil
Gravlax of salmon with dressed leaves & oyster fritter
Salad of herb marinated prawns, petit herbs, lemon vinaigrette

Options 2

Tomato & goats cheese tart with green salad & aged balsamic (v)
Mushroom & pea risotto with basil oil, parmesan galette (v)
Confit of pork belly with seared scallops
Chicken tortellini with baby beetroot & asparagus

Only 1 entrée from Options 1 is to be incorporated in menu.

MAINS

Options 1

Grain fed rib eye with potato roesti, baby carrot, bordelaise
Double roasted lamb loin, sweet potato mash, ratatouille & Provencale jus
Grain fed sirloin, wilted spinach, eggplant, split truffle vinaigrette
Confit of duck leg, crushed pea salad, prosciutto & balsamic jus
Crisp skinned duck with beetroot risotto & honey glazed baby vegetables

All beef & lamb served medium, unless prior arrangement

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MAINS

Options 2

Open lasagne of baby vegetables with basil nage (v)

Pea & fennel risotto with shaved parmesan (v)

Crisp skinned chicken with compote of filled mushrooms, chive & thyme nage

Pan roasted fillet of barramundi with ragout of mushroom & thyme, fried leek

Petuna ocean trout, baby vegetables, vanilla butter sauce

Roasted local pork cutlet with gratin potato, red cabbage,
balsamic infused jus

Only 1 main from Options 1 is to be incorporated in menu.

Green vegetables served to each table

Only premium quality meat products and fresh fish fillets sourced

DESSERTS

Glazed lemon tart with berries

Chocolate tart with vanilla bean ice cream

Sticky toffee pudding with caramel sauce

Vanilla pannacotta with berry compote

Fresh fruit plate with clotted cream

Passionfruit brulee

All desserts are house-made (not commercially produced)

Children's Menu

Children under 12 years only – main meal & ice cream with topping \$30 pp

Please apply for children's main meal options.



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BUFFET EVENTS

Presented professionally and monitored by wait-staff to ensure food area and dishes maintained for every guest's selection. Individual dishes labelled and staff to assist guests where needed. Chef remains on site to prepare meals.

Alternatives to the menu can be made upon request to Bent on Food chef prior to event, to accommodate vegetarians and various allergies.

Bread basket & fruit platter served on all buffets.

Selection of:	3 salads - 2 vegetables - 1 meat - 1 fish	\$45 pp
	With dessert course featuring 2 desserts	\$55 pp
	Seafood dishes optional (each)	\$8 pp

Seafood

Blue swimmer crabs

Oysters natural

Smoked salmon

Channel prawns

Salad

Antipasto plate

Italian salad

Caesar salad

Potato & Dijon mustard salad

Greek salad

Tomato & basil salad

Italian pasta salad

Marinated mushroom salad

Rocket, parmesan & balsamic salad

Garden salad

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Buffet Events - Continued

Vegetable

Carrots & coriander
Broccoli with toasted almonds
Bok choy with sweet soy
Mushrooms a la grecque
Mixed seasonal vegetables
Potatoes with rosemary & garlic
Kipfler potato with eschallots & thyme
Potato gratin

Meat

Honey glazed leg ham & butter roasted turkey breast
Pepper roasted carved rib eye
Double roasted herb chicken

Fish

Poached Petuna ocean trout
Oven roasted barramundi
Roasted prosciutto wrapped salmon fillet

Dessert

Pannacotta with berry compote
Chocolate tart with vanilla cream
Sticky toffee pudding with caramel sauce

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COCKTAIL EVENTS

Our platter menu allows you to select the quantity of platters that you wish to serve. Bent on Food staff can advise on the number of platters that may be needed, dependent upon the style of event to be catered for. For example, if the food is to be served as a meal, more platters are required than if the food is to be served as a light refreshment.

When selecting the platters you wish to have served at a wedding or dinner party, it is recommended to have a balance of the lighter style of canapés, such as the tartlets, combined with the more substantial food selections, such as the Italian meatballs or the butter chicken & basmati rice. Platters are usually served from the canapés on arrival through to the meal type dishes.

Depending on the number of guests, it is best practice to have your guests served at least 12-14 individual serves of food.

Once your platter selections are chosen, a variety of similarly matched canapés will be served on each platter when offered to your guests at your event, to allow for a greater selection when approached and each selection is described by our friendly, professional wait-staff.

Inclusions –

- 1 wait-staff provided with a min. order of 10 platters. (service up to 3 hours)
- All platter equipment, service ware & napkins are provided.
- Cooking equipment, other than an oven are supplied by Bent on Food. (Power, oven, service benches, refrigeration & wash up facilities are required at all venues)
- Kitchen staff and their services.
- The kind of food that is rarely experienced outside of Sydney.
- Head wait-staff to liaise with event coordinator or MC to ensure smooth delivery of service, and hassle free celebration.
- Advice provided on hire equipment required (glassware, etc)
- Collaboration to determine a suitable time schedule for the event, in regards to service of food, speeches, etc.



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Ancillaries –

- Cutting of wedding cake to be arranged on a platter \$2 pp
- Plunger coffee and teas (served to guests) \$2.50 pp
- Cocktail event wait-staff, usually required for service, clean up & packing away of hire equipment

Weekdays	\$25 per hr (minimum 3 hrs)
Weekends	\$30 per hr (minimum 3 hrs)
Public Holidays	POA

Estimated ratio of wait-staff to guests 1 : 20 (dependent on style of function)

Services and platters other than those provided here can be accommodated upon application and subsequently quoted and may include additional vegetarian and allergy sensitive platters.

Fresh seafood, antipasto, cheese and dessert platters can also be supplied and served, such as oysters with lime & ginger vinaigrette, mini icecream cones or lemon lime tartlets.

Please advise of any guest allergies, as many of the ingredients are not listed in the following platter menu.

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Tandoori prawn tartlets <i>48 per platter</i>	\$60
Mini tart Lyonnaise (v) <i>48 per platter</i>	\$45
Mini Yorkshire pudding, braised beef, horseradish <i>30 per platter</i>	\$60
Vietnamese spring rolls with dipping sauce <i>35 per platter</i>	\$65
Fish & chips served in individual boxes <i>20 per platter</i>	\$80
Italian meatballs served in individual cups <i>30 per platter</i>	\$65
Butter chicken & basmati rice served in individual cups <i>30 per platter</i>	\$65
Lamb kofta skewers with cucumber raita <i>30 per platter</i>	\$60
Smoked salmon & dill blinis <i>50 per platter</i>	\$70
Bocconcini & pancetta skewers <i>35 per platter</i>	\$70
Thai chicken pies <i>48 per platter</i>	\$75
Satay chicken breast skewers <i>30 per platter</i>	\$65
Baba ganoush with fetta tartlets (v) <i>30 per platter</i>	\$60
Mini burgers with tomato tapenade & onion relish <i>30 per platter</i>	\$65



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Bent on Food's aim is to make your event a complete success with minimal hassle and inconvenience to you. We welcome any queries that you may have in regards to our price guide and menus, which we confidently believe are comparative to any other event caterers, when you consider the quality of our food, menu range and service.

We pride ourselves on our vast experience in the restaurant and service industry, with recognition as a multi award winning operation.

We offer additional services for your event, which include, table setup services & connections to reputable event specialists, who can cater for any other of your event or wedding requirements (photographers, linen, flower arrangements, etc).

Payment Arrangements

A deposit of \$250 is required upon booking date.

50% deposit of estimated function costs will be required within 2 months of your event date.

Final event details to be confirmed 1 month prior to your event, such as menu, time schedule.

Final numbers to be confirmed within 14 days of the event, upon which costs will be levied. Final balance of payment will be required at this time.

If payment is to be made via cheque, these must be received at least 3 days prior to the due date, to allow for clearance time.

Other forms of payment accepted are via cash or direct bank deposit.

Should you cancel the event the following will apply:-

- Initial Deposit is non-refundable.
- 45-60 days prior to the event date, payments/deposits made up until this time will be forfeited.
- 0-45 days prior to the event date, all payments/deposits made will be forfeited.

Contact details

For appointments and enquiries call Donna on
0419 490 312

donna.carrier@bigpond.com

Thank you for your enquiry and please contact Bent on Food if you have any further questions.