



Bent on Food

EVENT CATERING

Bent on Catering was created to provide clients with a memorable experience for their next function. Our chefs create food that will make your event stand out, where quality and service are foremost to compliment the importance of your event.

Sit down Dinner Function Menu

2 Course \$49.00

3 course \$59.00

Entrées:

(Please select 1 of the following or 2 for alternate drop)

Tasmanian smoked salmon & avocado w/ rocket leaves, black sesame tuille & lemon oil (gf)

Grilled Australian King Prawns with chorizo sausage and lemon mayonnaise (gf)

Warm roasted vegetable tart with dukkah crusted goats cheese served with spicy beetroot relish (v)

Seasonal terrine plate w/ cornichons & melba toast

Mushroom arancini balls w rocket and truffle mayonnaise (v)

Carpaccio of rosemary crusted beef w/ roast beetroots, rocket & parmesan salad & horseradish cream (gf)

Blue cheese, pear & walnut salad w red wine vinaigrette

Mains

(Please select 1 of the following or 2 for alternate drop)

Wingham Scotch fillet w/ Paris mash, baby spinach, red wine jus & Bent on Food beetroot relish (gf)

Oven baked salmon fillet w/ Lyonnais potatoes, asparagus & seeded mustard beurre blanc (gf)

Grilled free range chicken w/ polenta cake, Mediterranean vegetable, baby spinach, Bent on Food Spicy Tomato Relish & red wine caramel (gf)

Spinach & ricotta cannelloni w/ Bent on Food tomato passata style sauce

Sweet soy marinated lamb w/ basmati rice, choy sum, jus & basil pesto (gf)

Baked seasonal white fish w/ mustard baked potato wedges, bacon, shallots & wasabi aioli & sweet soy sauce

Duck confit with truffle potato puree, sautéed spinach, baby carrots and cherry glaze jus

Twice cooked pork belly w/ soba noodles, Asian vegetables, master soy stock & chili jam

Desserts

(Please select 1 of the following or 2 for alternate drop)

Vanilla pannacotta w/ biscotti & seasonal fruit salsa

Dark chocolate brownie w raspberry coulis, chocolate ganache and icecream

Snickers twist w/ caramel semmifredo, chocolate mousse & salted peanut caramel

Steamed blueberry pudding w/ crème anglaise & vanilla icecream

Baked lemon cheesecake w citrus curd and double cream

Plum pudding with Crème anglaise and vanilla bean icecream

Seasonal cheese w/ crackers & quince paste

Build your own Buffet or shared experience

Meats per serve (100gm – suggest 2 meats per person)

Manning Valley Scotch fillet, slow roasted in thyme and mustard \$12.50

Served with your choice of red wine Jus/onion and thyme Jam/garlic confit \$1.50

Roast chicken breast with sage and onion stuffing \$10

Served with your choice of white wine jus/sweet tomato relish/red pepper tapenade \$1.50

Macadamia and lemon myrtle crusted Atlantic salmon fillet \$12

Tarragon scented steamed market fish fillets \$10

Served with your choice of Lemon Beurre blanc sauce/ white wine dill cream sauce \$1.50

Lamb shoulder slowed cooked with lemon, garlic and rosemary \$13.50

Served with your choice of red wine Jus/fresh mint sauce/sweet tomato relish \$1.50

Fennel seed crusted roast pork loin with crackling \$11.50

Served with your choice of fresh apple sauce/apple balsamic chutney/brown onion gravy \$1.50

Hot sides per serve

Seasonal roast vegetables \$4.50

Seasonal steamed greens \$4

Ratatouille \$4

Vietnamese style noodles with seasonal vegetables \$4

Braised red cabbage \$3

Wild mushroom ragout \$4

Potato Gratin \$4

Steamed baby potatoes \$4

Steamed honey carrots \$4

Cold sides

Green salad \$3

Fatoush \$3.50

Caesar salad \$4

Moroccan couscous salad \$4

Asian slaw \$4

Rocket and parmesan salad \$4

Creamy dill potato salad \$4

Caprese salad \$4

Selection of breads \$3

Ancillaries –

- Cutting of wedding cake to be arranged on a platter \$2 pp
- Cutting of wedding cake served with coulis and cream \$5 pp
- Plunger coffee and teas (served to guests) \$2.50 pp
- Barista made coffee (on site) \$3.50 pp
- Event wait-staff, usually required for service, clean up & packing away of hire equipment (offsite)

Weekdays \$35 per hr (minimum 3 hrs)

Weekends \$40 per hr (minimum 3 hrs)

Public Holidays POA

Alcohol-

Bent on Food is fully licensed, all on-site functions must purchase from the bar, there is strictly no BYO. Our wine prices are reasonable and we can discuss options for your guests. For offsite functions, we can provide drinks wait-staff at the prices above. Prices may vary offsite and there may be a surcharge if numbers are under 20 people for offsite functions.

Bent on Food uses local produce where possible to reduce our carbon footprint and to ensure that your guests receive the freshest food possible

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

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

We can cater at Bent on Food or come to your site.

gf= Gluten free & v= Vegetarian

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.

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

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Thank you for your enquiry