



BEAUFORT+CO

Catering Menu

V VEGETARIAN VEGAN K KETO DF DAIRY FREE
PLEASE ADVISE IF THERE ARE ANY OTHER DIETARIES



Breakfast, Morning & Afternoon Tea

Breakfast pots (minimum order 4 of each item/flavour) \$9

- Granola, rhubarb compote, yoghurt
- Apple crumble muesli pot, custard, apple compote
- Seasonal fruit pots

Smoothies All Dairy Free (minimum order 4 of each item/flavour) \$9

- Strawberry Colada, Black Forest, Green smoothie or tropical

Sweet pastries (minimum order 4 of each item/flavour)

Small \$4.50 Large \$6.50

- Pain au chocolate/raisin
- Almond croissant
- Pistachio croissant
- Lemon coconut croissant
- Chocolate hazelnut croissant
- Berry Danish
- Plum custard Danish
- Raspberry white chocolate Danish

Savoury pastries (minimum order 4 of each item/flavour)

Small \$6 Large \$10

- Ham, cheese, tomato croissant
- Smoked salmon, cream cheese and capers croissant
- Streaky bacon, hash and hollandaise croissant
- Scrambled egg, chive and basil croissant
- Halloumi, roast veg and fig chutney croissant

Beaufort Signature Doughnuts \$7.50

Call to discuss your preferred style and flavours

Bagels (minimum order 4 of each item/flavour) \$10

- Smoked salmon, cream cheese and capers
- B.L.T
- Avocado, feta and tomato
- Roast ham, whole grain mustard and pickle
- Goat's cheese, caramelised onion and baby spinach
- Bagel with compotes and jams

Breakfast wraps (minimum order 4 of each item/flavour) \$10

- Chorizo, scrambled egg and mushroom
- Potato rosti, tofu and tomato
- Full breakfast with sausage, bacon, mushroom, and hash brown

Scones (minimum order 4 of each item/flavour)

\$6 café size \$5 ¾ size

Choose from the following flavours

- Bacon and cheese, Jalapeno and cream cheese, Spinach and feta
- Caramelised onion, Cheesymite, date and orange, lemon and coconut
- Triple cheese, nutella,

Muffins (minimum order 4 of each item/flavour) \$6 café size \$5 ¾ size

Choose from the following flavours

- Raspberry white chocolate
- Coffee caramel
- Plum custard
- Blueberry cream cheese
- Spinach and feta
- Roast veg and cheese

Fruit platter with berry compote and yoghurt \$15pp

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Breakfast, Morning & Afternoon Tea cont.

Quiche, pies and sausage rolls (minimum order 4 of each item/flavour)

Full size \$10 / Small \$4.5 / Box of 20 chef's choice of small \$80

- Ham cheese and tomato quiche
- Pork and fennel sausage roll
- Beef, caramelised onion and mozzarella sausage roll
- Roast vegetable and cheese pie
- Smoked chicken and tarragon pie
- Spinach and feta quiche
- Bacon and cheese quiche
- Bacon and asparagus frittata
- Asparagus and feta frittata
- Smoked salmon keto quiche
- Bacon and cheese keto quiche
- Bacon and egg keto quiche
- Roast vegetable and feta keto quiche

Cakes, cookies and slices

- Various flavours of cakes, slices and brownies \$5 ea or \$6 for GF and Vegan
- 20 slice box, various flavours and cut for easy sharing \$90



Lunch

Quiche, pies and sausage rolls (minimum order 4 of each item/flavour)

Full size \$10 / Small \$4.5 / Box of 20 chef's choice of small \$80

- For flavour's see page 3 or feel free to leave it to us or ask for more options

Cakes, cookies and slices

- Various flavours of cakes, slices and brownies \$5.5 ea or \$6.5 for GF and vegan
- Macaron \$4
- 20 slice box, various flavours and cut for easy sharing \$90

Whole cakes

8 inch \$65 / 10 inch \$80 / 12 inch \$90

Choose from chocolate, vanilla, red velvet or banana

Beaufort Signature Doughnuts \$7.50

Call to discuss your preferred style and flavours

Individual lunches \$20pp per item minimum 4 per variety

- Lamb korma with rice
- Beef cheeks with parmesan hash cakes
- Smoked lamb shoulder with gnocchi and dukkah cauliflower
- Homemade falafel, hummus and tomato salsa
- Popcorn chicken, chipotle mayonnaise and coriander slaw
- Beer battered fish and hand cut chips with tartare sauce and lemon
- Truffled Mac n cheese
- Venison meatballs in a rich tomato sauce

PACKED LUNCHES – Minimum order of 8:

1 SMALL-SIZED SALAD, 1 SANDWICH, 1 PIECE OF FRUIT AND 1 SLICE \$25

Salads Individual \$15 / Feeds 8-12 \$40 / Feeds 12-16 \$65

- Asian slaw with sesame lime dressing
- Traditional Caesar salad
- Beetroot, feta, carrot energizer salad
- Orzo, rocket, lemon and parmesan
- Roasted vegetable and feta with lemon dressing
- Classic caprese salad
- Smoked chicken pasta salad
- Classic Greek salad
- Balsamic potato salad with spring onion and local eggs
- Sweet chilli tofu bowl
- Pineapple braised pork belly with miso caramel, apple and fennel salad
- Pasta with slow-roasted tomatoes, feta, basil and pine nuts
- Thai beef salad (rare)

Sandwiches and wraps (minimum order 4 of each item/flavour) \$10

Choose your bread: Turkish bread, panini, sourdough, ciabatta, baguette

or wraps GF bread and wraps are available, Flavours are but not limited to:

- Chicken and tarragon mayonnaise
- Classic reuben
- Prawn and cucumber
- Marinated tofu with Asian slaw
- Beef brisket with sticky chilli
- Bacon, lettuce, avocado and tomato
- Brie, lettuce, avocado and tomato
- Glazed ham and mustard pickle
- Prosciutto, parmesan and fig chutney
- Falafel and beetroot hummus
- Crumbed chicken, pickle and bacon in a sweet chilli glaze
- Smoked salmon and dill mascarpone
- Spinach and brie
- Grilled Mediterranean vegetable
- Tandoori chicken with mint yoghurt
- Peanut and sticky chilli tofu



Themed Lunches and Bowls

Our amazing themed lunch bowls are now available as part of our catering menu.

This setup originally designed for sports team have been popular with a variety of settings from parties to office lunches

Premade bowl price \$25pp (minimum 10 per variety)

Buffet style with chaffing dishes un staffed \$32pp (minimum 15 and the whole group must eat the same, all dietaries catered)

Buffet style staffed \$32pp + \$35 per hour required (minimum 15 and the whole group must eat the same, all dietaries catered)

Choose from

Mexican bowl – is rice based burrito bowl with a choice of chicken, beef mince or fish served with classic Mexican ingredients

Japanese bowl – Like a bento bowl, rice based, contains things like tempura vegetables, dried seaweed, avocado and pickled ginger

Chinese bowl – this centres on a rice base with char sui marinade as the main protein flavour

Med bowl – Rice or pasta base, feta, chickpea, olives, sun dried tomatoes, cucumber, artichokes, capsicum, falafel, yoghurt, tabbouleh and your proteins will have dukkah spice (contains nuts)

Italian bowl – Orzo pasta base, proteins vary with meatballs (homemade low fat), chicken or fish and vegetables having a seasonal focus on fresh tomatoes, zucchini etc and has local fresh mozzarella

Middle Eastern bowl – A shared chickpea and rice base, spices of cumin marinating the proteins, vegetables and vegetable pickles make up the rest like olives, avocado etc hummus and labneh are sauces on this bowl

Indian bowl – rice base dry marinate proteins like tandoori, lots of pickles and veggies like red onion, cucumber, chickpeas

Hawaiian poke bowl – Usually with raw fish but we can do the bowl with any cooked protein as well, rice base and then sweeter based chutneys and vegetables like peas, edamame, pineapple, onion, cabbage, cucumber



Daily Delegate Package

Let us take care of the whole days food with our DDP package

Daily delegate package – Morning tea, lunch and afternoon tea

\$45pp delivered per session

+ \$35per hour for staffed

+ \$7pp for tea and coffee station

Sample menu only

Morning tea

Sweet scone

Savoury muffin

Lunch

Tamarind chicken thighs

Egg noodles in a sesame and soy sauce

Stir fried vegetables in a sweet chilli sauce

Build your own salad station

Fruit bowl

Selection of slices

Afternoon tea

Cookies and fresh fruit bowl



Platters

Antipasto – Cured meats, pickles and prepared vegetables, crostini – **\$15 per person**

Crudités – Raw vegetable platter with dips – **\$10 per person**

Bread and dips – Variety of artisan breads with homemade dips, butter and NZ olive oil and vinegar – **\$12 per person**

Cheeseboard – A selection of NZ cheeses with crackers, chutneys, nuts, fruit and honeycomb – **\$15 per person**

Skewer platter – 3 skewer flavours pp including chicken satay, Moroccan lamb and halloumi, tomato and capsicum – **\$17 per person**

Bruschetta platter – 3 bruschetta pp including caprese, smoked salmon avocado and rare beef, rocket and horseradish – **\$15 per person**

Ploughman's platter – Ham, apple, radish, cheeses and pickles with breads and dips – **\$15 per person**

Middle Eastern platter – Falafel, hummus, dolma, feta, olives, feta and pita – **\$17 per person**

Fruit platter with berry compote and yoghurt – **\$15 per person**



Events

For all other large and small scale events as well as private catered events we can cover it all between our cafe Beaufort + Co and our private chef service www.chefkevinblakeman.com

Canapes

Fork and walk

Licensed cocktail events

Plated dinners

Delivered canape boxes

Funeral catering

Sports catering

and much much more.....

BEAUFORT+CO

Takeaway High Tea



Enjoy a takeaway high tea for your next event

Includes

- 3 tea sandwiches
- 3 savouries
- 5 sweets
- And a scone with jam, cream and butter

\$49 pp – minimum 8 people

We will provide disposable high tea stands included in the price.

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T'S & C'S

Although we need at least 24 hours to make sure we have all of the ingredients, we welcome last-minute, same-day orders but need flexibility on ingredients and timings

Delivery is free on minimum orders as below

- Albany, Long Bay, Torbay, Browns Bay and Suburbs in between \$75
- East Coast Bays area from Browns Bay \$100
- Silverdale \$150
- Remaining North Shore and inclusive of Coatesville \$200
- Auckland CBD \$300
- Further afield on request

All food is delivered in eco boxes which has windows to display the food. Let us know if you need setup on site and platters, we can do this for a small surcharge.

Napkins are included in the price, please let us know if you need cutlery and plates.

Deliveries can be anytime from 7am – 3pm, please discuss with us if you require anything outside of this.

Private Chef, weddings and events service

In need of something larger, more bespoke or looking to impress clients? Whatever the occasion or catering required, at www.chefkevinblakeman.com we can definitely help.

Contact

Preferred contact – Email hello@beaufort.co.nz

Café phone number – 021989028

Or send us a message on Instagram or Facebook @beaufortandco

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We look forward to
seeing you soon

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BEAUFORT.CO.NZ

