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BEAUFORT+CO

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# 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
- Bircher muesli, orange, coconut yoghurt
- Chia pudding with coconut, raspberry and cocoa
- 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

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

Small \$4 Large \$6.50

- Pain au chocolate
- Pain au raisin
- Almond croissant
- Pistachio croissant
- Lemon coconut croissant
- Chocolate hazelnut croissant
- Blackberry 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
- Prosciutto, fig and manchego cheese croissant
- Scrambled egg, chive and basil croissant
- Halloumi, roast veg and fig chutney croissant

## Bagels (minimum order 4 of each item/flavour) \$9

- 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) \$9

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

## Scones (minimum order 4 of each item/flavour)

\$5 café size \$4 ¾ size

Choose from the following flavours

- Bacon
- Jalapeno and cream cheese
- Spinach and feta
- Caramelised onion
- Cheesymite
- Date and orange, lemon and coconut
- Sun-dried tomato
- Triple cheese

## Muffins (minimum order 4 of each item/flavour) \$5 café size \$4 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 \$9 / Small \$4

- 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

*Box of 20 small sized of mixed flavour*    \$70

*Cakes, cookies and slices*

- Various flavours of cakes, slices and brownies    \$5 ea
- 20 slice box, various flavours and cut for easy sharing    \$90
- Vegan Treatory Cookies (minimum order 4 of each item/flavour) \$6

*Beaufort Signature Doughnuts*    \$7.50

Call to discuss your preferred style and flavours



# Lunch

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

Full size \$9 / Small \$4

- 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

*Box of 20 small sized of mixed flavour* \$70

*Hot bowl food (minimum order 4 of each item/flavour)*

\$15 Small / \$20 Lunch

- Goan prawn curry
- Lamb korma
- Pumpkin risotto with sage, parmesan and goat's cheese
- Beef and cashew noodles with a soy and sesame sauce
- Beef cheeks with parmesan hash cakes
- Tofu bowl with vegan noodles and ginger sauce
- Beef and pork meatballs with brown rice
- Smoked lamb shoulder with gnocchi and dukkah cauliflower
- Homemade falafel, hummus and tomato salsa
- Lamb kofta in a tomato sauce with labneh
- Popcorn chicken, chipotle mayonnaise and coriander slaw
- Risotto Milanese with squid ink, smoked fish, prawns and tarragon
- Beer battered fish and hand cut chips with tartare sauce and lemon
- Truffled Mac n cheese
- Venison meatballs in a rich tomato sauce

*Cold bowl food and salads (minimum order 4 of each item/flavour)*

\$15 Small / \$20 Large \$35

Shared small (approx. 8-12) \$60 / Shared large (approx. 12-16)

- 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 Oliff Farm pasture eggs
- Sweet chilli tofu bowl
- Pineapple braised pork belly with miso caramel and 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)* \$9

Choose your bread: Turkish bread, panini, sourdough, ciabatta, baguette or wraps GF bread and wraps are available.

- 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

# Lunch cont.



## Cakes, cookies and slices

- Various flavours of cakes slices and brownies \$5 ea
- Gluten-free cakes \$6
- Macaron \$4
- 20-slice box, various flavours and cut for easy sharing \$90
- Vegan Treatory Cookies \$6

## Whole cakes

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

*Beaufort Signature Doughnuts* \$7.50  
Call to discuss your preferred style and flavours

PACKED LUNCHES – Minimum order of 8:  
1 SMALL-SIZED SALAD, 1 SANDWICH, 1 PIECE OF FRUIT AND 1 SLICE \$23

All dietaries catered



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# Platters

Antipasto – Cured meats, pickles and prepared vegetables, crostini  
\$15pp

Smoked and cured fish platter – Smoked salmon blinis, kahawai paté, raw fish salad, salmon avocado rolls, breads and other dips  
\$15pp

Crudités – Raw vegetable platter with dips  
\$10pp

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

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

Skewer platter – 3 skewer flavours pp including chicken satay, Moroccan lamb and halloumi, tomato and capsicum  
\$15pp

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

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

Middle Eastern platter – Falafel, hummus, dolma, feta, olives, feta and pita  
\$15pp

Fruit platter with berry compote and yoghurt  
\$15pp

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# 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](http://www.chefkevinblakeman.com) we can definitely help.

### **Contact**

Preferred contact – Email [hello@beaufort.co.nz](mailto: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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