



BEDFORD CATERING

EXTERNAL CATERING MENU

We are able to provide a full catering service at a venue of your choice. All menu items are freshly prepared on-site daily. If you require something other than what is listed in the following menu please feel free to make a suggestion to our staff. Please also note that we require a minimum order of \$100.00 to be delivered free of charge within the metropolitan area.

We pride ourselves on making each event special; whether it is a corporate event, business meeting, training workshop, conference, special dinner, birthday or wedding. Please ask us for our special events package.

Bedford Catering is based at the Balyana Conference Centre and is part of the Bedford Group – providing training and employment opportunities for South Australians with a disability.

catering@bedfordgroup.com.au

Balyana Conference Centre
46 Strathcona Avenue, Clapham SA 5062
Ph: 08 8277 1513



MORNING or AFTERNOON TEA

HOME MADE CAKE OR MUFFIN OF THE DAY

a variety from the list below equating to 1.5 items allocated to each person.

carrot & walnut cake
banana cake
apple cake
chocolate cake
fruit cake
triple chocolate muffin
spicy apple muffin
blueberry muffin

SCONES

a variety equating to 1 ½ scones allocated to each person.

sultana scones
plain scones
apricot and raspberry jam
butter
cream

MEDITERANEAN MUFFINS

1.5 items allocated to each person

cheese, basil pesto, sundried tomato
served with whipped butter

All priced at \$4.95 per person

TARTLETS

a variety equating to 2 items allocated to each person.

banana caramel
lemon curd
strawberry cream

Price \$6.95 per person



MENU 1

ASSORTMENT OF GOURMET SANDWICHES

a variety from the list below equating to 1 full sandwich cut into 4 points allocated to each person.

**vegetarian options included

- double smoked ham, cheese, fresh tomato with dijon mustard
- roast turkey, alfalfa with fruit chutney
- smoked salmon, rocket with cream cheese
- savoury egg, lettuce with mayonnaise **
- matured cheese, rocket, char grilled vegetables and basil pesto **

SELECTION OF HOME MADE CAKES

a variety from the list below equating to 1 item allocated to each person.

- carrot cake
- banana cake
- chocolate cake
- apple cake
- fruit cake

OR

SEASONAL FRUIT PLATTER

- rock melon
- honeydew melon
- pineapple
- kiwi fruit
- strawberries

Price \$9.50 per person



MENU 2

**vegetarian options included

SELECTION OF PETITE HOT PASTRIES

a variety from the list below equating to 2 pieces allocated to each person.

double smoked ham, cheese and tomato quiche

chicken, cheese and asparagus quiche

spinach and ricotta filo **

beef pie

sausage roll

served with char grilled vegetable and tomato sauce

ASSORTMENT OF GOURMET SANDWICHES

a variety from the list below equating to 1 full sandwich cut into 4 points allocated to each person.

double smoked ham, cheese, fresh tomato with dijon mustard

roast turkey, alfalfa with fruit chutney

smoked salmon, rocket with cream cheese

savoury egg, lettuce with mayonnaise **

matured cheese, rocket, char grilled vegetables and basil pesto **

SELECTION OF HOME MADE CAKES

a variety from the list below equating to 1 item allocated to each person.

carrot cake

banana cake

chocolate cake

apple cake

fruit cake

OR

SEASONAL FRUIT PLATTER

rock melon

honeydew melon

pineapple

kiwi fruit

strawberries

Price \$13.50 per person



MENU 3

**vegetarian options included

QUICHE

a variety from the list below equating to 1 full quiche allocated to each person.

double smoked ham, cheese and tomato
chicken, cheese and asparagus
capsicum, leek, cheese and spinach **

SALADS

greek salad with balsamic vinaigrette

SELECTION OF HOME MADE CAKES

a variety from the list below equating to 1 item allocated to each person.

carrot cake
banana cake
chocolate cake
apple cake
fruit cake

OR

SEASONAL FRUIT PLATTER

rock melon
honeydew melon
pineapple
kiwi fruit
strawberries

Price \$12.50 per person



MENU 4

**vegetarian options included

HOT DINNER

roast chicken

or

roast beef

served with one option from the list below

chicken & leek pies

butter chicken

beef stroganoff

beef lasagne

vegetable lasagne **

pumpkin & spinach pasta **

SIDE DISHES

roast vegetable medley

whole baby beans

steamed rice

gravy

greek salad

bread rolls with butter

DESSERT SELECTION

choice of one option from the list below

chocolate self saucing pudding served with whipped cream

apricot crumble served with custard and cream

apple pie served with custard and cream

trifle

fresh fruit platter

Price \$16.50 per person



COCKTAIL MENU

**vegetarian options included

ASIAN PLATTER

A variety from the list below equating to 2 pieces allocated to each person.

**vegetarian options included

spring rolls

spicy meatballs

mini dim sims

samosa**

served with soy and sweet chilli dipping sauce

HOT PASTRY PLATTER

A variety from the list below equating to 2 pieces allocated to each person.

**vegetarian options included

mini beef pies

sausage rolls

mini double smoked ham, cheese and tomato quiche

petite spinach and ricotta filo's **

served with char grilled vegetable tomato sauce

GOURMET RIBBON SANDWICHES

a variety from the list below equating to 1 full sandwich cut into 4 points allocated to each person.

double smoked ham, cheese, fresh tomato with dijon mustard

roast turkey, alfalfa with fruit chutney

smoked salmon, rocket with cream cheese

savoury egg, lettuce with mayonnaise **

matured cheese, rocket, char grilled vegetables and basil pesto **

DIP PLATTER

sun dried tomato dip

basil, cashew and parmesan dip

cheese & chive dip

served with crispy lavish bread, fresh vegetable sticks and water crackers

Price \$13.50 per person



PLATTER OPTIONS

SEASONAL FRUIT PLATTER

rock melon
honeydew melon
pineapple
kiwi fruit
strawberries

Small platter \$22.50 (serves 10 people)

Large platter \$42.50 (serves 25 people)

HOT SELECTION PLATTER

**vegetarian options included

chicken spring roll
mini dim sim
thai beef meatballs
mini beef pies
mini double smoked ham, cheese and tomato quiche
petite spinach and ricotta filo's **
served with sweet chilli dipping sauce and char grilled vegetable tomato sauce

Small platter \$34.50 (serves 10 people)

Large platter \$59.50 (serves 25 people)

GREEK PLATTER

feta cheese
cherry tomatoes
cucumber
julienne carrot
celery boats
kalamata olives
sun dried tomato dip
cheese & chive dip
crusty continental bread, crispy lavish bread and garlic baguette croutons

Small platter \$22.50 (serves 10 people)

Large platter \$42.50 (serves 25 people)



PLATTER OPTIONS Cont..

CHEESE PLATTER

tasmanian brie
creamy blue vein
wineglass cheddar
apple smoked
brandy fruit
olives
char grilled vegetable medley
served with crispy lavish bread, water cracker biscuits

Small platter \$38.00 (serves 10 people)
Large platter \$59.50 (serves 25 people)

ANTIPASTO PLATTER

smoked turkey
double smoked ham
assortment of cured meats – salami, kabana etc
marinated feta cheese
cherry tomatoes
cucumber
char grilled vegetable medley & relish
dolmades
served with crusty continental bread

Small platter \$34.50 (serves 10 people)
Large platter \$59.50 (serves 25 people)

SATAY PLATTER

A variety from the list below equating to 2 pieces allocated to each person.

**vegetarian option included

chicken satay served with mango chutney
beef skewers served with peanut sauce
char grilled vegetable skewers **

Small platter \$38.50 (serves 10 people)
Large platter \$62.50 (serves 25 people)



PLATTER OPTIONS Cont..

DIP PLATTER

sun dried tomato dip

basil, cashew and parmesan dip

cheese & chive dip

served with crispy lavish bread, fresh vegetable sticks and water crackers

Small platter \$25.00 (serves 10 people)

Large platter \$49.00 (serves 25 people)

ASIAN PLATTER

A variety from the list below equating to 2 pieces allocated to each person.

**vegetarian options included

spring rolls

spicy meatballs

mini dim sim

samosa**

served with soy and sweet chilli dipping sauce

Small platter \$32.00 (serves 10 people)

Large platter \$49.50 (serves 25 people)

HOT PASTRY PLATTER

A variety from the list below equating to 2 pieces allocated to each person.

**vegetarian options included

mini beef pies

mini sausage rolls

mini double smoked ham, cheese and tomato quiche

petite spinach and ricotta filo's **

served with char grilled vegetable tomato sauce

Small platter \$32.50 (serves 10 people)

Large platter \$59.50 (serves 25 people)



BULK COCKTAIL FINGER FOOD PRICE LIST

The following charges are for supply only and does not include heating or service.
Minimum order \$100.00 for free delivery in the metro area.

SAVOURY

mini beef pies, pasties, sausage rolls	\$8.00 per doz
quiche – ham & cheese, chicken & asparagus, vegetarian	\$8.00 per doz
spinach & fetta triangles	\$9.90 per doz
smoked salmon palmier	\$11.00 per doz
chicken & leek or smoked salmon & camembert vol au vents	\$13.20 per doz

SWEET

mini tartlets, banana caramel, strawberry jelly & cream	
lemon curd, chocolate mousse	\$17.15 per doz
mini fruit tartlets	\$19.80 per doz
petite mud cakes	\$15.85 per doz
chocolate lamingtons or jelly cakes	\$13.20 per doz
chocolate or coffee custard éclairs	\$19.80 per doz
walnut palmier	\$15.85 per doz

BAR CAKES

carrot & walnut cake	\$7.00 ea
chocolate cake	\$7.00 ea
banana cake	\$7.00 ea
boiled fruit cake	\$7.00 ea
spicy apple cake	\$7.00 ea

BISCUITS

walnut	
ANZAC	
chocolate chip	
cherry star	
peppermint choc chip	
apricot & coconut	\$12.00 per kilo