

BASIC PACKAGE

- » 120 gm Tasmanian Grass Fed Rump Steaks
- » Marinated Chicken Breasts
- » Beef Sausages
- » Grilled Onions
- » 2 Salad Selections
- » Fresh Baked Bread Rolls, Butter and Condiments

INTERMEDIATE PACKAGE

- » 150 gm Tasmanian Grass Fed Rib Fillets
- » Marinated Chicken Breasts
- » Pork and Fennel Sausages
- » Grilled Onions
- » 2 Salad Selections
- » Choice of Potato Bake or Seasonal Roast Vegetables
- » Fresh Baked Bread Rolls, Butter and Condiments

DELUXE PACKAGE

- » 150 gm Tasmanian Grass Fed Rib Fillets
- » Marinated Chicken Breast
- » Pork and Fennel Sausages
- » Lamb Cutlets
- » Prawn Skewers
- » 3 Salad Selections
- » Potato Bake or Seasonal Roast Vegetables
- » Fresh Baked Bread Rolls, Butter and Condiments

ADDITIONAL EXTRAS

- » Chicken / Beef / Lamb / Prawns Skewers
- » Wagyu Beef Patties (100 gm each)
- » Cheese / Dessert Platters
- » Soft Drinks / Juices / Water

CANAPÉS - TO START THE NIGHT

Poultry

- » Greek Marinated Chicken Skewers with Raita (GF)
- » Gourmet Chicken Skewers with Satay Sauce (GF)
- » Polenta Crumbed Chicken Goujons with Garlic and Parsley Aioli
- » Mini Roast Chicken Pies
- » Mini Chicken Burgers with Aioli
- » Confit Duck and Puy Lentil with Watercress Yoghurt served in a Pastry Cup
- » Smoked Pigeon Roulade with Blood Plum Chutney (GF)
- » Pandan Chicken Drumettes with Coconut Dipping Sauce (GF)
- » Foie Gras Pate with Blackberry Compote
- » Roulade of Quail with Juniper infused Wild Berry Glaze (GF)
- » Chicken San Chow Bow (GF)
- » Grilled Paprika Chicken Tenderloins with Saffron Yoghurt (GF)

Beef

- » Mini Chunky Beef Pies
- » Marinated Wagyu Beef Skewers with Spiced Tomato Relish or Satay Sauce (GF)
- » Braised Beef with Horseradish Mash served En Croute
- » Mini Wagyu Beef Burgers with Cheese, Mescaline and Tomato Relish
- » Baby Fillet Mignon with Game Pate (GF)
- » Milk Fed Bobby Veal Cutlets with Dijon Velouté
- » Mini Veal Cutlets with Masala Dipping Sauce (GF)
- » Braised Beef Rib Meat wrapped in Puff Pastry with Creamed Mushroom Sauce
- » Savoury Mince Tarts with Minted Pea Puree

Pork

- » Mini Pork Belly Lollipops with Char Siu Sauce (GF)
- » Baby Apples Stuffed with Pork Belly (GF)
- » Italian Meatballs with Tomato Sugo (GF)
- » Mini Caesar Cups served in a Lettuce Leaf (GF)
- » Prosciutto wrapped Asparagus with Lemon Aioli (GF)
- » Prunes wrapped in Prosciutto (GF)
- » Braised Ham Hock Meat with Caramelized Apple
- » Grilled Baby French Pears wrapped in Pancetta with Hollandaise Sauce (GF)
- » Roast Pork and Green Olive Bruschetta
- » Salami Cones filled with Harissa Cream (GF)
- » Baby Squid Stuffed with Fragrant Pork Mince and Peanut Sauce (GF)

Lamb

- » Braised Lamb in Tagine Sauce served in a Canapé Cup
- » Lamb Koftas with Cumin and Mint Yoghurt (GF)
- » Rosemary and Garlic Marinated Lamb Skewers with Cumin Yoghurt (GF)
- » Mini Lamb and Rosemary Pies
- » Mediterranean Lamb in a Witlof Leaf (GF)
- » Seared Lamb with Eggplant Caviar Puree
- » Rare Seared Lamb Loin with Anchovy and Coriander Butter (GF)
- » Braised Lamb Shank Meat with Crushed Black Olives and Parsley (GF)

Seafood

- » Pan Seared Hervey Bay Scallops on a Cucumber Round with Coriander and Mild Chili Glaze (GF)
- » Fresh Mooloolaba Prawns with Mango and Mint Dipping Sauce or Cocktail Sauce (GF)
- » Hot Smoked Salmon, Cucumber and Fresh Chili in Savoury Cups
- » Chili and Lime Marinated Prawns (GF)
- » Rare Seared Yellow Fin Tuna with Champagne Jelly (GF)
- » Smoked Ocean Trout Tart with Salmon Pearls
- » Smoked Salmon Gravlax on Rye Bread
- » Smoked Salmon Mouse served in a Savoury Cone
- » NZ Green Lip Mussels with Pawpaw and Coriander Salsa (GF)
- » Fresh Tasmanian Oysters served with Wakame and a Sesame Soy Glaze (GF)
- » Scallops with Wakame and Soy Sesame Glaze (GF)
- » Smoked Salmon Blini with Dill Sour Cream and Salmon Roe
- » Marinated Fillet of Sardine with Confit Garlic Spread and Tomato Relish (GF)
- » Marinated Octopus with Lemon and Green Olive Tapenade (GF)
- » Baby Squid Stuffed with Fragrant Pork Mince and Peanut Sauce (GF)
- » Crab Cakes with Sweet Corn Sour Cream and Lemongrass Dust
- » Salt and Pepper Oyster Fritters with Shaved Fennel and Pickled Cucumber
- » Scallop Tartar with Caviar, Flying Fish Roe and Crispy Basil and Finger Limes (GF)

Vegetarian

- » Mini Zucchini and Haloumi Fritters with Herb Aioli
- » Mediterranean Vegetables with Herb Cream Cheese served in a Savoury Cone
- » Cajun Spiced Baby Corn with Herb Butter (GF)
- » Assorted Vegetarian Mini Quiches
- » Mediterranean Vegetable Frittata with Basil Pesto (GF)
- » Steamed Vegetable Gyoza with Dipping Sauce
- » Mini Haloumi and Cherry Tomato Forks with Zesty Pesto (GF)
- » Goats Cheese with Pistachio Crumb and Fairy Floss (GF)
- » Vietnamese Rice Paper Rolls with Dipping Sauce (available after 12pm) (GF)
- » Fresh Tomato Caprese served on Mini Toast with Mozzarella and Basil
- » Blue Cheese Tarts with Caramelized Onion
- » Trio of Pickled Radish with Jap Mayo and Sesame Salt (GF)
- » Eggplant Caviar with Harissa Spiced Yoghurt (GF)
- » Crumbed Quail Eggs with Paprika Salt
- » Green Paw Paw Salad with Chili, Lime and Peanuts (GF)
- » Mini Caprese Salad with Extra Virgin Olive Oil (GF)

CANAPÉS - TO FINISH THE NIGHT

(Something More Substantial)

- » Lamb Cutlet with Mash and Tomato Basil Salsa served in a Bamboo Boat (GF)
- » Italian Meatballs with Tomato Sugo served on Mash Potato (GF)
- » Lamb Tagine with Cous Cous served in a Noodle Box
- » Braised Beef Cheek with Swiss Brown Mushrooms on Confit Garlic Mash (GF)
- » BBQ Pork Belly Ribs with Sticky Siu Sauce and Rice (GF)
- » BBQ Chicken Drumsticks with Garlic, Rosemary and Lemon (GF)
- » Wagyu Beef Stew with Mash or Rice (GF)
- » Honey Glazed Ham with Bread Rolls and assorted Mustards
- » Large Lamb Kofta Skewers with Raita (GF)
- » Italian Spiced Meatballs with Tomato Sugo and Shaved Parmesan (GF)
- » Sherry and Thyme Braised Spanish Onion and Brie Tarts with Crème Fraiche
- » Pork and Apple Meatballs with Chilli Glaze (GF)
- » Lamb Cutlets with Fresh Tomato and Basil Salsa (GF)
- » Steak Roulade with Kalamata Olive Tapenade (GF)
- » Chicken Skewers with Orange scented Cous Cous Salad and Raita
- » Savoury Mince Tart Topped with Sweet Potato Mash
- » Corn and Zucchini Fritter with Crème Fraiche
- » Marinated Thai Beef Salad with Red Capsicum, Cucumber, Bean Shoots, Spanish Onions and Glass Noodles (GF)
- » Thai Scented Red or Green Chicken Curry with mixed Asian Greens and Cardamom scented Rice (GF)
- » Wild Mixed Mushroom and Meredith Farm Goats Curd Risotto (GF)
- » Flaked House Smoked Salmon with Pickled Cucumber, Carrot, Snow Peas and Watercress Salad (GF)
- » Lemongrass and Mirin Marinated Chicken and Hokkien Noodles
- » Slow Braised Hoi Sin Pork, Vermicilli Noodles and Asian Vegetables (GF)
- » Italian Meatballs in fresh Tomato and Basil Sugo, Orecetti Pasta and shaved Pecorino
- » Tahitian Fish with Spanish Onion, mixed Capsicum and Coconut Dressing (GF)
- » Lamb Kofta, Chickpeas and Cous Cous Orange scented Salad with Cucumber Raita

ENTREES

- » Pan-Seared Hervey Bay Scallops with Macadamia Skordalia and Crispy Prosciutto (GF)
- » Mooloolaba Prawns with Fresh Mango and Mint Salsa (GF)
- » Sashimi Style Marinated Yellowtail Kingfish, Pink Grapefruit, Watercress and Cucumber Salad (GF)
- » Sherry and Thyme Glazed Onions and Double Cream Brie Tart (V)
- » Lamb Medallion, Grilled Polenta and Romesco Sauce
- » Tasmanian Ocean Trout With Apple and Celeriac Remoulade (GF)
- » Confit Duck and Du Puy Lentil Salad with Orange Glaze

ENTREE & MAIN

- » Twice Baked Berkshire Pork Belly with Preserved Lemon, Shaved Fennel, Snow Peas, Rocket Salad and Black Cherry and Currant Compote (GF)
- » Crispy Skin Duck Breast, Orange, Fennel and Radichio Salad (GF)
- » Twice Baked Gorgonzola Polenta with Wild Mushrooms and Herb Ragout (V)

MAIN

- » House Smoked Tasmanian Ocean Trout, Granny Smith Apple and Celeriac Remoulade (GF)
- » Tawny Port Braised Grass Fed Beef Cheeks, Soft Polenta and Sautéed Wild Mixed Mushrooms
- » Sticky Guinness Beef Pie, Creamy White Polenta and Cherry Tomato Sugo
- » Free Range Chicken with Pistachio and Pear Roulade, Roasted Sweet Yam Puree and Green Beans
- » Eye Fillet with Mash, seasonal Vegetables and Porcini Mushroom Jus
- » Crispy Skin Fish of the Day with Roasted Kipfler Potatoes and a Avocado and Cherry Tomato Salsa (GF)
- » Free Range Chicken Breast on Potato and Leek Rosti with Baby Asparagus and Roast Chicken Jus
- » Grass Fed Lamb Loin on White Bean Puree, Broccolini and Red Pepper Emulsion (GF)

DESSERTS

Sweet

- » Warm Chocolate Brownie with Wild Berry Compote and Vanilla Bean Double Cream
- » Sticky Date Pudding with Butterscotch Sauce and Pouring Cream
- » Vanilla Panna Cotta with Rosemary and Lavender infused Honey and White Chocolate and Pistachio Crumble
- » Lemon Curd Tart with Minted Yoghurt and Citrus Dust

Savoury

- » Australian or French Cheese Selection with Water Crackers and Dried Fruit and Nuts

EXTRAS

- » Served with Fresh Baked Bread Rolls and Butter
- » Staff require onsite to serve

COLD PLATTERS

- » Assorted Sliced Cold and Cured Meat Platter with Toasted Sourdough and Condiments
- » Mediterranean Antipasto Platter with Toasted Turkish Bread and Grilled Vegetables
- » Hoi Sin Duck Pancakes with Red Onions and Cucumber
- » Mediterranean Vegetable Frittata
- » Assorted Mini Quiches
- » Fresh Sushi with Soy Sauce, Pickled Pink Ginger and Wasabi (Available after 12pm)
- » Vietnamese Rice Paper Rolls with Dipping Sauce (Available after 12pm)
- » Trio of Chef Inspired Dips with Toasted Turkish Bread
- » Fresh Vegetable Crudities with Hommus and Tzatziki
- » Cold Roast Moroccan Seasoned Chicken
- » Premium Cheese with Dried Fruit, Nuts and Water Crackers
- » Fresh Mooloolaba Prawns with Mango and Mint Dipping Sauce or Cocktail Sauce

HOT PLATTERS

- » Homemade Mini Lamb and Rosemary / Chunky Beef / Roast Chicken Pies Served with assorted Condiments
- » Premium Homemade Mini Sausage Rolls Served with Tomato Sauce
- » Italian Style Meatballs with Tomato Sugo
- » Marinated Chicken Skewers with Raita
- » Rosemary and Garlic Lamb Skewers with Minted Yoghurt
- » Beef Skewers with Tomato Relish
- » Lamb Koftas with Spiced Cumin Yoghurt
- » Mini Haloumi and Cherry Tomato Forks with Zesty Pesto Sauce
- » Sticky Twice Baked Pork Belly Lollipops with Char Sui Sauce

Available in Small and Large

SWEET

- » Assorted Cakes and Slices
- » Assorted Danishes & Pastries
- » Assorted Macaroons
- » Assorted Mixed Muffins
- » Banana Bread
- » Chocolate Brownies
- » Chocolate Croissants
- » Fresh Mini Muffins
- » Fresh Fruit Muffins (Large)
- » Homemade Cookies
- » Homemade Scones with Jam and Cream

FRESH & HEALTHY

- » Fresh Seasonal Fruit Salad
- » Home-Style Bircher Muesli (Dried Fruit, Grated Apple, Oats Soaked in Apple Juice and Greek Yoghurt)
- » Greek Yoghurt with your choice of Fruit Compote
- » Fresh Gourmet Fruit Skewers
- » Vegetable and Haloumi Skewers

SAVOURY

- » Bacon and Egg English Muffins
- » Cheese and Tomato Croissants (Large)
- » Ham and Cheese Croissants (Large)
- » Homemade Savoury Scones with Whipped Butter
- » Mediterranean Frittata
- » Mini Cheese and Tomato Croissants
- » Mini Ham and Cheese Croissants
- » Mini Plain Croissants with Assorted Spreads
- » Mini Quiches
- » Savoury Muffins with Tomato Relish
- » Scrambled Egg and Bacon Wraps
- » Smoked Salmon and Cream Cheese Bagel

- » BBQ Corn, Chorizo, Tomato, Green Capsicum and Coriander with Lime Juice and Olive Oil
- » New Potato Salad, Celery, Spanish Onion and Dill with Wholegrain Mustard Mayo (GF) (V)
- » Roast Beetroot, Persian Feta, Crispy Pancetta and Baby Spinach with Port Dressing
- » Button Mushrooms, Red Pepper, Spanish Onion and Rocket with a Sherry Vinaigrette (GF) (V)
- » Wild Rice, Toasted Almonds, Currants and Baby Spinach with a Mild Chili and Mint Dressing (V)
- » Penne Pasta, Sun-Dried Tomatoes, Kalamata Olives, Baby Spinach and Spanish Onion with Basil Pesto (V)
- » Pear, Pecorino, Walnut and Baby Spinach with Orange Dressing (GF) (V)
- » Roasted Seasonal Vegetables with Horseradish Vinaigrette (GF) (V)
- » Carrot, Sultana, Zucchini and Baby Spinach with Zesty Lime Dressing (GF) (V)
- » Pumpkin, Currant, Italian Parsley and Sun Dried Tomato with Fresh Lemon Dressing (GF) (V)
- » Thai Style Brown Rice Salad (V)
- » Mixed Beans, Red Pepper, Spanish Onion and Tomato Salad with Seeded Mustard Emulsion (GF) (V)
- » Roasted Mediterranean Vegetable with Basil Pesto (GF) (V)
- » Mesclun, Tomatoes, Celery, Carrot, Cucumber and Red Onion with Balsamic Dressing (GF) (V)
- » Roast Pumpkin, Pepita, Red Pepper and Cous Cous Salad (V)
- » Traditional Coleslaw (V)
- » Cos Lettuce, Bacon, Croutons, Parmesan, Egg, Anchovies and Caesar Dressing
- » Tomatoes, Cucumber, Feta, Kalamata Olives, Red Capsicum and Red Onion (GF) (V)
- » Thai Syle Rice Noodle Salad (V)

Served in hamper trays

Small 10 – 15 people

Large 15 – 20 people

TRADITIONAL TRIANGLE POINT AND FINGER SANDWICHES

Served on a mixture of multigrain, brown and white bread

- » Chicken and Avocado with Mayonnaise
- » Moroccan Spiced Chicken, Cucumber with Aioli
- » Egg and Lettuce
- » Curried Egg and Lettuce
- » Smoked Ham, Tasty Cheese with Aioli and Mustard Pickle
- » Smoked Ham, Tasty Cheese, Tomato with Aioli
- » Slow Roasted Beef, Tasty Cheese with Tomato Relish
- » Tasmanian Smoked Salmon, Cucumber with Baby Capers and Cream Cheese
- » Shaved Turkey, Avocado, Swiss Cheese with Cranberry Sauce
- » Roast Pumpkin, Artichoke, Red Pepper, Olives, Semi Dried Tomato with Aioli and Basil Pesto

GOURMET SANDWICHES

**Served on rye, sourdough, Turkish bread, wraps and baguettes
(gluten free available upon request)**

- » Chicken, Avocado and Mesclun with Mayonnaise
- » Moroccan Spiced Chicken, Cucumber and Mesclun with Aioli
- » Egg and Lettuce
- » Smoked Ham and Salad with Wholegrain Mustard
- » Smoked Ham, Tasty Cheese and Mesclun with Aioli and Mustard Pickle
- » Smoked Ham, Tasty Cheese, Tomato and Mesclun with Aioli
- » Slow Roasted Beef, Tasty Cheese and Mesclun with Tomato Relish and Mayonnaise
- » Slow Roasted Beef, Feta and Baby Spinach with Beetroot Relish
- » Tasmanian Smoked Salmon, Cucumber and Mesclun with Baby Capers and Cream Cheese
- » Shaved Turkey, Avocado, Swiss Cheese and Baby Spinach with Cranberry Sauce
- » Salami, Roasted Red Peppers, Swiss Cheese and Baby Spinach with Basil Pesto and Mayonnaise
- » Roast Pumpkin, Artichoke, Red Pepper, Olives, Semi Dried Tomato and Baby Spinach with Aioli and Basil Pesto

We recommend 1.5 rounds per person

GOURMET LUNCH PACK

- » Gourmet Sandwich, Wrap or Fresh Baked Roll or Salad of your choice
- » Fresh Juice, Soft Drink or Water
- » Sweet Slice
- » Chocolate Indulgence
- » Seasonal Fruit Salad or Greek Yoghurt with Fresh Fruit Compote
- » Dried Fruit and Nut Mix

GOURMET TURKISH PACK

- » Gourmet Sandwich served on Turkish bread
- » Fresh Juice, Soft Drink or Water
- » Sweet Slice
- » Chocolate Indulgence
- » Seasonal Fruit Salad or Greek Yoghurt with Fresh Fruit Compote
- » Dried Fruit and Nut Mix

GOURMET SALAD PACK

- » Gourmet Salad of your choice
- » Fresh Juice, Soft Drink or Water
- » Sweet Slice
- » Chocolate Indulgence
- » Seasonal Fruit Salad or Greek Yoghurt with Fresh Fruit Compote
- » Dried Fruit and Nut Mix

BEVERAGES

We can organise and supply all beverages for your function. It is all part of the full service bj's foods provides for its clients. Please note that an additional cost for the provision of chilled beverages apply.

HIRE EQUIPMENT

bjs foods can assist with an unlimited range of hire needs. Whether it simply be table setting of linen, crockery and glassware or transparent marquees, furniture, flowers and artwork. Our team can arrange for all your needs to be taken care of.

STAFFING

- » Food and Beverage Staff \$40.00 per hour
- » On Site Chef \$ 42.00 per hour
- » Kitchen Hand \$40.00 per hour
- » Cocktail Bartender \$40.00 per hour

Please note:

- » Staff minimum charge of 4 hours applies
- » Public Holiday and Sunday rates apply