

**BEACALL HOSPITALITY SOLUTIONS LTD  
PRESENTS**



**THE  
HUNGRY  
WOLF**



## SAVOURY DELIGHTS

Tea club sandwiches	\$5.00
Mini savoury pies – mince and cheese, pulled pork, bacon and egg	\$5.00
Sausage Rolls – beef, spinach and feta, pork and apple	\$5.00
Miniature caprese skewers with a balsamic glaze	\$5.00
Spinach and feta spanakopita triangles	\$5.50
Fruit kebabs – seasonal fruits	\$5.50
Petit croissants – ham and cheese, chicken and cranberry	\$5.50
Whole piece fruits   Cold cut fruits	\$6.00

## SWEET TREATS

Assorted miniature pastries – croissant, pain au chocolate, danish	\$5.50
Miniature scones with jam and cream (different flavours available upon request)	\$5.00
Lemon meringue or chocolate raspberry tarts	\$5.00
Muffin – blueberry, chocolate, white choc and rasp, apricot and cream cheese	\$7.00
Cookie – chocolate chip, salted caramel, oatmeal, white choc and macadamia	\$5.00
Brownie slice with a dusting of icing sugar	\$5.00
Cake slices – chocolate, carrot, vanilla, fruit, lemon	\$5.50

## CLASSIC SANDWICHES OR WRAPS

Bacon, lettuce, tomato with mayonnaise	\$10.50
Roast beef, caramelised onion relish, rocket, with a horseradish aioli	\$12.50
Grilled vegetable with hummus, roasted peppers, zucchini, eggplant and mixed greens	\$9.00
Caesar style – chicken, romaine lettuce, parmesan cheese and caesar dressing	\$12.50
Creamy mashed egg with tomatoes, red onion and lettuce	\$10.50
Chicken, cheese and cranberry	\$12.50
Champagne ham, swiss cheese, dijon mustard	\$12.50
Smoked salmon bagels with cream cheese, red onion and dill	\$15.00
English muffin – bacon, egg, cheese and chutney	\$12.50
Panini – champagne ham, tomato, cheese, baby spinach and creamy dijonaise	\$12.50



## GRAZING TABLES

### Standard Grazing Table - \$25.00pp (minimum order of 20)

A grazing table that has an assortment of soft and hard cheeses, charcuterie meats, hummus dips, nuts, fresh fruits and veges, and a variety of crackers and artisan breads.

### American Style Grazing Table - \$50.00pp (minimum order of 20)

Mini american hotdogs, pork belly bites, slowcooked brisket and bbq ribs, cheeseburger sliders. Served with a tangy slaw, corn on the cobs, celery and carrot sticks with ranch dressing, pickles and relishes ... and of course, fries and ketchup.

### Brunch Grazing Table- \$28.00pp (minimum order of 20)

These grazing tables are filled with pastries such as petit croissants, pain au chocolat and danishes. Freshly cut cold fruit. Mini yoghurt cups with muesli and berries. Waffles or pancakes with maple syrup and honey. An array of cheese and crackers.

### Sweet Treats Grazing Table - \$20.00pp (minimum order of 20)

A variety of sweet treats consisting of chocolates, mini cheesecakes, profiteroles, chocolate raspberry and lemon meringue tarts and brownie pieces. Small tower of donuts. A mixture of berries with a dipping chocolate sauce.

### Kids Dinner Grazing Table - \$20.00pp

Designed to keep the kids entertained during dinner. A mini buffet of food served down the centre of the childrens table. Choose any two of the following items.

Fish Bites | Chicken Nuggets | Cheeseburger Sliders | Hot Savoury Pies

Served alongside a basket of fries with ketchup.

Can be served as individual plates also.

All tables include disposable serveware. We do also have crockery available for hire.



## GRAZING PLATTERS AND BOXES

Following from the grazing table options, we offer these in platter forms also. Please see previous page for what each package consists of.

### STANDARD GRAZING

Platter	10 - 15 people	\$180.00
Takeaway Box	6 people	\$100.00
Cone	1 per person	\$12.00
Cup	1 per person	\$18.00
Mini Boat	1 per person	\$21.00

### BRUNCH GRAZING

Platter	10 - 15 people	\$200.00
Takeaway Box	6 people	\$120.00

### SWEET TREATS GRAZING

Platter	10 - 15 people	\$150.00
Takeaway Box	6 people	\$100.00

Delivery fees may incur and will be discussed at time of booking.



## CANAPES

### HOTS

BBQ pork belly bites

Lamb meatballs served with a relish sauce

BBQ pulled pork sliders with a homemade slaw

American style cheeseburger slider

Seasoned prawn skewers with a chipotle dipping sauce

Roasted beef on a yorkshire pudding filled with gravy

Panko crumbed chicken skewers

Mushroom arancini balls

Spicy Jalapeno poppers

Kumara or potato rosti served with a beetroot relish and basil leaf

Beer battered fish bites with a lemon slice and tartare sauce

### COLDS

Creamy feta bruschetta with feta, tomato, red onion, basil, balsamic and olive oil

Traditional tomato bruschetta with tomato, red onion, balsamic and olive oil

Smoked salmon blini with cream cheese and dill

Caprese skewers with cherry tomatoes, basil and mozzarella with a balsamic glaze drizzle

Mini charcuterie skewer

Mini shrimp cocktail

Chicken liver pate served over crusted bread and apple thins

Eggplant and tofu skewers drizzled with sticky soya glaze

Chicken caprese skewer with cherry tomatoes, basil and mozzarella with a balsamic drizzle

\$6.00            1 Item

\$21.00          4 Item Package

\$4.00            Additional Items to the 4 item package only

Canapes include waitstaff and are served over 1 continuous hour



## WALK AND FORK

Slow cooked bbq ribs served with a side of creamy mash potato  
Garlic butter and herb steak bites with mushrooms and potatoes  
Gnocchi served with creamy gorgonzola, spinach and parmesan  
Tom yum pulled pork and a creamy mash potato  
Garlic prawns on a couscous with salad  
Classic fish and chips with tartare sauce and lemon  
Gourmet burgers - beef, chicken or pulled pork served with a side of fries  
Panko crumbed cauliflower served with hollandaise sauce  
Lamb cutlets, mash potato and green beans with gravy  
Crispy chicken with japanese slaw and wasabi mayo  
Mini tacos - chicken, pulled pork or fish with a small side of fries  
Venison loin with parsnip puree and 3 Mustard Sauce  
Pork belly squares, roasted apples, dijon mash served with crackling and gravy  
Pulled lamb with tzatziki and a fresh garden salad  
Crispy chicken, cashews and noodle salad  
Beef lasagne with a fresh garden salad and slice of garlic bread  
Salmon and quinoa salad with green beans, feta, lemon zest, basil pesto and rocket  
Pumpkin cannelloni with mozzarella cheese served with a rocket citrus salad  
Mini kiwi roast - beef or lamb, potatoes, veges with a yorkshire pudding and gravy

1 Item per person     \$20.00

2 Items per person    \$35.00

Please note we suggest ordering a minimum of 2 options if this is in replace of a main meal.  
Minimum order of 40 orders per item unless approved. All disposable serveware is provided.  
Crockery can be provided upon request.



## FAMILY STYLE OR BUFFET STATION

### MAINS

Honey glazed ham with a dijonaise sauce

Traditional lamb roast with a side of mint sauce and gravy

Braised pork belly with a side of apple sauce and gravy

Herb infused chicken with a small jug of gravy

NZ grassfed beef sirloin with a side of horseradish cream and gravy

### SIDES AND SALADS

Seasonal vegetable medley with a hollandaise sauce- variety of 3 vegetables

Garlic and herbed butter roasted potatoes

Broccoli , cauliflower and carrot mornay

Roasted brussel sprouts and cranberries

Parmesan asparagus

Potato salad with bacon, fresh chives and a homemade garlic mayo

Roasted pumpkin and kumara salad with a honey and lemon dressing

Beetroot and rocket salad garnished with crumbled feta and a balsamic drizzle

Roasted pepper and chorizo pasta salad

Traditional fresh garden salad

Classic caesar salad with bacon, soft eggs, croutons and roman lettuce - add chicken for \$3.00

Summer orzo salad with corn, cucumber, red onion and cherry tomatoes

All packages include wait staff, serveware, plates and cutlery. Colours dependent on availability.

### Family Style

2 Mains | 3 Sides/Salads | Bread Rolls

\$65.00pp

3 Mains | 3 Sides/Salads | Bread Rolls

\$75.00pp

Additional Side/Salad

\$8.00pp

### Buffet Station

2 Mains | 3 Sides/Salads | Bread Rolls

\$58.00pp

3 Mains | 3 Sides/Salads | Bread Rolls

\$68.00pp

Additional Side/Salad

\$8.00pp



## **SWEET TREATS AND DESSERTS**

PETIT 4 - \$8.00pp

Brownie

Cheesecake - chef selection

Profiteroles

Lemon meringue tart

Chocolate raspberry tart

Apple slice

Chocolate covered strawberries

Caramel slice

Mini chocolate eclairs

Served as a platter per table or as a station . No minimum order. Selection is chosen by the chef.

INDIVIDUAL CUPS - \$12.00pp

Kiwi ambrosia topped with berries

Brownie pieces with icing sugar, chocolate sauce and berries

Classic tiramisu dusted with cocoa powder

Banoffee pie with a biscuit base, caramel, sliced bananas and whipped cream

Deconstructed blackforest cheesecake

Honey pannacotta with raspberry marshmallow, ginger crumb and honeycomb

Dark chocolate orange mousse, orange chantilly cream and candied orange peel

Minimum order of 30 per item. Can order 1 type or 2 and served as alternate drop. These can also be displayed as a station/tower for self serve.





## CORPORATE PACKAGE DEALS

<b>BREAKFAST SHOUT</b> 1 x Bacon and egg muffin   1 x Pastry	\$16.00
<b>FULL BREAKFAST</b> (served as a station) Bacon, scrambled eggs, hashbites, baked beans, toast and condiments Small continental packs provided also	\$25.00
<b>MORNING OR AFTERNOON TEA</b> 2 x Savoury Delight   1 x Sweet Treat	\$15.00
<b>LUNCH PACKAGE</b> (available as a packed lunch) 1 x Savoury Delight   1 x Sweet Treat   1 x Sandwich or wrap	\$20.00
<b>FULL DAY PACKAGE</b> 2 x Savoury Delight   1 x Sweet Treat (Morning Tea) 1 x Savoury Delight   1 x Sweet Treat   1 x Sandwich or wrap (Lunch) 1 x Savoury Delight   1 x Sweet Treat (Afternoon Tea)	\$40.00
<b>SMALL BUFFET LUNCH/DINNER</b> 1 x Walk and Fork (served as a station)   1 x Sweet Treat	\$25.00
<b>BUFFET LUNCH/DINNER</b> 1 x Main   2 x Sides/Salads   1 x Sweet Treat	\$30.00

Delivery fees may apply. Add a tea and coffee station for \$3.00 per person.  
Email us today at [info@beacallhospitality.com](mailto:info@beacallhospitality.com) for all bookings and enquiries.