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BANCROFT BITES CATERING WEDDING MENU OPTIONS AND COSTS

COCKTAIL MENU OPTIONS

OPTION 1

SMALL BITES / CANAPES

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramelized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons

MEDIUM BITES (A LITTLE MORE SUBSTANTIAL COCKTAIL MEALS)

- Mini Chicken Roast (filled with Asparagus, Maffra Cheddar cheese & rocket) served on a Couscous Salad and Pomegranate Molasses
- Beef Vindaloo Curry served with Rice & Naan Bread
- Coconut Battered Prawns served with a Rocket, Cucumber & Red Onion Salad and Sweet Chilli & Lime Dipping Sauce
- Lemon Pepper Squid with a cucumber, rocket & coriander salad and our house-made mayonnaise

MEAL COSTS – COCKTAIL MENU

Option 1

10 Small Bites for 4 hours service

\$35 per head

7 Small Bites for 3 hours plus 2 Medium Bites for 1 hour

\$35 per head

COCKTAIL MENU OPTIONS

OPTION 2

SMALL BITES / CANAPES

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramelized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons
- Bloody Mary Oyster shots and/or Natural Oysters with Lemon
- Prosciutto wrapped Scallops
- Oysters Kilpatrick
- Thai-style Local Fishcakes
- Red Lentil & Sweet Potato Croquettes
- Twice cooked Pork Belly pieces
- Coconut Beer Battered Prawns
- Moroccan Lamb Cutlets
- Crumbed Local Flathead
- Duck Spring Rolls

MEDIUM BITES (A LITTLE MORE SUBSTANTIAL COCKTAIL MEALS)

- Mini Chicken Roast (filled with Asparagus, Maffra Cheddar cheese & rocket) served on a Couscous Salad and Pomegranate Molasses
- Beef Vindaloo Curry served with Rice & Naan Bread
- Coconut Battered Prawns served with a Rocket, Cucumber & Red Onion Salad and Sweet Chilli & Lime Dipping Sauce
- Lemon Pepper Squid with a cucumber, rocket & coriander salad and our house-made mayonnaise
- Moroccan Lamb Cutlets served with Greek Salad and Mint Yoghurt
- Crumbed Flathead Tails served with chips and our house-made mayonnaise

MEAL COSTS – COCKTAIL MENU

Option 2

10 Small Bites for 4 hours service	\$45 per head
7 Small Bites for 3 hours plus 2 Medium Bites for 1 hour	\$45 per head

SIT DOWN ENTRÉE & MAIN

OPTION 1

ENTREES – Choice of either Canapes (served Roving) or Sit-down Entree

CANAPÉS – Choice of 6 of the following

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramalized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons

SIT DOWN ENTRÉE (Alternate Drop) Choose 2

- Hope Farm olive sourdough Bruschetta with Roma tomatoes, Spanish onion, Persian Feta and fresh herbs drizzled with vincotto
- Spicy lamb Kofta balls in a rich tomato Concasse sauce topped with mint yoghurt served with garlic pita bread
- Prawn Wontons served with a rocket, cucumber & coriander salad and a lime chilli dipping sauce
- Chilli fried Calamari and rocket salad served with our house-made mayonnaise and grilled lime

MAINS (Alternate Drop) Choose 2

- Hind-quarter Lamb shanks braised in a Cajun tomato & vegetable sauce served on creamy mash with steamed greens
- Chicken Breast stuffed with camembert cheese, semi-sundried tomatoes, baby spinach & prosciutto served on a tabouli, rocket & olive salad topped with Pomegranate Molasses
- Twice cooked Pork Belly served with sweet potato puree, steamed greens and our house-made red wine jus
- Red Duck and Lychee Curry served on Basmati rice with steamed greens and raita

MEAL PRICES – SIT-DOWN ENTRÉE & MAIN

OPTION 1

Entrée (either Canapes OR sit-down) & Main	\$42 per head
Add on Post Ceremony Canapes (Choose 5)	\$15 per head
Add on Hope Farm Sourdough Dinner rolls	\$2.50 per head

SIT DOWN ENTRÉE & MAIN

OPTION 2

ENTREES – Choice of either Canapes (served Roving) or Sit-down Entree

CANAPÉS – Choice of 6 of the following

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramalized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons

SIT DOWN ENTRÉE (Alternate Drop) Choose 2

- Chicken, ginger, coriander & corn Spring Rolls served with an Asian style salad and our house-made chilli and lime dipping sauce
- Coconut battered Australian prawns with mango, chilli & coriander salsa served with a rocket salad
- Twice cooked Pork Belly pieces served with a micro-herb salad and drizzled with Pomegranate Molasses
- Spicy red lentil and sweet potato croquettes with a pistachio nut and red capsicum salad served with tahini yoghurt

MAINS (Alternate Drop) Choose 2

- Local pan-fried Gummy Shark cutlet served with a spring onion risotto cake and seasonal greens topped with a coconut, chilli, ginger & coriander sauce
- Parmesan & Herb crusted Pork Cutlet served with a warm Kipfler potato, red onion, bean & mustard salad topped with local apple cider caramel
- Chicken Breast stuffed with camembert cheese, semi-sundried tomatoes, baby spinach & prosciutto served on a tabouli, rocket & olive salad topped with Pomegranate Molasses
- Rack of Lamb served with a sweet potato rosti, roasted cherry tomatoes and steamed greens topped with our house-made red wine jus

MEAL PRICES – SIT-DOWN ENTRÉE & MAIN

OPTION 2

Entrée (either Canapes OR sit-down) & Main	\$50 per head
Add on Post Ceremony Canapes (Choose 5)	\$15 per head
Add on Hope Farm Sourdough Dinner rolls	\$2.50 per head

SIT DOWN ENTRÉE & MAIN

OPTION 3

ENTREES – Choice of either Canapes (served Roving) or Sit-down Entree

CANAPÉS – Choice of 6 of the following

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramalized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons
- Bloody Mary Oyster shots and/or Natural Oysters with Lemon
- Prosciutto wrapped Scallops
- Oysters Kilpatrick
- Thai-style Local Fishcakes
- Red Lentil & Sweet Potato Croquettes
- Twice cooked Pork Belly pieces
- Coconut Beer Battered Prawns
- Moroccan Lamb Cutlets
- Crumbed Local Flathead
- Duck Spring Rolls

SIT DOWN ENTRÉE (Alternate Drop) Choose 2

- Duck Spring Rolls served with an Asian style salad and our house-made chilli and lime dipping sauce
- Chilli & tomato Seafood Hot Pot with local fish, bug tail, mussel, prawn & squid served with a Hope Farm sourdough roll
- Frenched Moroccan Lamb Cutlets (2) served with an olive & tabouli salad and minted yoghurt
- Pan-fried House-made Potato & Parmesan Gnocchi with roasted pumpkin, grilled asparagus, walnuts and baby spinach with a creamy leek & white wine sauce

MAINS (Alternate Drop) Choose 2

- Gippsland Eye Fillet (Medium) served with a baked field mushroom, potato au gratin & steamed greens topped with our house-made red wine jus
- Pan-fried Atlantic Salmon served with a spring onion risotto cake and steamed greens topped with a burnt butter lemon sauce
- Oven baked Duck breast served with crispy kipflers, cauliflower puree and steamed greens topped with our house-made beetroot jus
- Rolled Chicken Breast Roast stuffed with Dargo Walnut cheese, grilled asparagus and spinach served with oven-baked Polenta and steamed greens topped with Pomegranate Molasses

MEAL PRICES – SIT-DOWN ENTRÉE & MAIN

OPTION 3

Entrée (either Canapes OR sit-down) & Main	\$60 per head
Add on Post Ceremony Canapes (Choose 5)	\$18 per head
Add on Hope Farm Sourdough Dinner rolls	\$2.50 per head

FEASTING MENU

CANAPÉS - (Can be served Roving or on platters on tables to share)

Choice of 5 from the following:-

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramalized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons

MAINS (Choose 3 to be served on platters on tables to share)

- Crispy skinned Atlantic Salmon with a burnt butter & lemon sauce
- Oven roasted Duck breast drizzled with vincotto
- Prosciutto wrapped Pork tenderloin with local apple cider caramel
- Mini Chicken roast stuffed with Dargo walnut cheese & asparagus topped with Pomegranate molasses
- Gippsland Eye Fillet skewers with a thyme jus
- Bowl of house-made Potato & Parmesan Gnocchi pan fried with roasted pumpkin, grilled asparagus, walnuts and baby spinach with a creamy leek & white wine sauce

SIDES (Choose 2 to be served on tables to accompany mains above)

- Rocket, cous cous, pine nut & olive salad
- Roasted cherry tomatoes & crispy Kipfler potatoes with rosemary salt
- Green bean, chat potato & baby spinach salad
- Maffra cheddar cheese potato au gratin
- Roasted beetroot, asparagus & butternut pumpkin salad

MEAL PRICES – FEASTING MENU

Canapés & Main	\$55 per head
Add on Grilled Hope Farm Sourdough Ciabatta with Olive Oil & Vincotto (served on tables to be shared pre-meal)	\$3.50 per head

CARVERY/BUFFET MENU

CANAPÉS - Choice of 5 from the following:-

- Assorted Nori Rolls with Sweet Soy dipping sauce
- Rare Roast Beef Baguettes with Horseradish Cream and Baby Spinach
- Smoked Salmon and Cream Cheese Bellinis
- Assorted savoury mini wraps
- Bruschetta – Tomato, Red Onion, Basil and Balsamic Glaze
- Lamb Kofta Balls
- Mini Beef Satay Skewers
- Garlic and Coriander Prawns
- Mini assorted Quiches
- Chicken, ginger, coriander & corn Spring Rolls
- Mini Honey and Soy Chicken Drumettes
- Pumpkin, Spinach & Pine Nut Arancini Balls
- Mini Stuffed Mushrooms – stuffed with Caramalized Onion & Feta
- Herb crusted Haloumi triangles
- Prawn Wontons

MAIN – CARVERY

Meat (Choose 2)

- Garlic & Rosemary Roast Leg of Lamb
- Herb & Seeded Mustard Roast Beef (Porterhouse)
- Slow cooked Leg of Pork
- Mini Chicken Roasts stuffed with Dargo Walnut cheese and grilled asparagus

Veggies

- Potato Au Gratin
- Roast Pumpkin
- Greens

Salads (Choose 2)

- Garden Salad
- Coleslaw
- Roasted Capsicum & Pinenut Couscous Salad
- Rocket, Parmesan, Spanish Onion & Roasted Red Capsicum Salad

Sides

- Horse Radish Cream (for Beef)
- Apple Sauce (for Pork)
- House-made Red Wine Jús
- Crusty Bread Rolls

MEAL PRICES

Main Buffet / Carvery Only	\$36 per head
Plus Canapés	\$15 per head

DESSERTS

SIT DOWN - ALTERNATE DROP (Choice of 2) \$9 per head

- Sticky date pudding with butterscotch sauce & vanilla ice cream
- Chocolate Hazelnut Meringue Layer Cake served with double cream & raspberries
- Mixed berry cheesecake with double cream & raspberry coulis
- Key Lime Pie served with double cream
- Lemon Tart served with double cream
- Flourless Orange Cake served with double cream

OR

DESSERT BUFFET - \$8 per head

- Choose 4 from above to be served as whole cut cakes on a buffet table for guests to serve themselves

OR

COCKTAIL STYLE SWEET BITES - \$9 per head

- A selection of Petit Four cakes and locally hand-made Chocodence truffles to be handed around Cocktail style for 1 hour

OR

SERVICE OF YOUR WEDDING CAKE - \$2.5 per head

ADDITIONAL CHARGES

Staff (Total Price provided on enquiry – staff costs charged for service only)

Waiting Staff	\$35 per hour per staff
Chefs	\$40 per hour per staff
Kitchen hand	\$30 per hour per staff

Equipment & Travel Costs (Estimated) \$600

OTHER ADDITIONAL CHARGES (IF REQUIRED)

Cutlery & Crockery \$5.50 per head

Includes all Cutlery and Crockery

Glasses \$3.50 per head

Includes Water, Wine & Champagne glasses and Water Bottles for tables

Cutlery, Crockery & Glasses \$9.00 per head

Includes Water, Wine & Champagne glasses, Water Bottles (for tables) and all Cutlery and Crockery required

OPTIONAL EXTRAS

Self-serve Tea & Coffee \$250

(Includes all supplies and 20ltr Urn)

Espresso Coffee Machine Hire \$600

(Includes all supplies and Barista)

BANCROFT BITES ALSO OFFERS DRINKS PACKAGES

