

◦ B I S T R O ◦
CATERING 2022

**Grazing for Groups on the Greens
Grazing Box Package**

Artisan Produce sourced by The Bistro from Local Suppliers

Meredith Dairy Goats Cheese, Milawa Camembert, Maffra
Cheddar

Pino's Truffle Salami & Prosciutto

House made Antipasto, Dips,

Crudite Dutch Carrots, Witlof, Snow Peas, Cucumber,
Brickfields Focaccia

Plus

Wedges, 2 Large Boxes

With Whipped Sour Cream & Sweet Chilli Sauce

Pizza's Selection Of 5

Serves approx. 10 people costs \$250

Nourishing Box

Vegetarian, Gluten Free, Vegan, Dairy Free, Nut Free,
Felafel, Antipasto, Hummus, Crudites,

Fruit, Vegan Cashew Brie,

Seed Crackers, Focaccia

Serves approx. 2-3 people costs \$60

Add-ons Salt & Pepper Squid \$50, Fried Chicken Chipotle
Mayo \$50, Arancini \$50

Available Friday from 3pm
Saturday & Sunday 12pm to 4pm

Orders/prepayment required 4 days prior to your booking.

Minimum spend \$250. Catering will be delivered to your reserved area.

Sustainable plates, cutlery and serviettes provided.

Grazing Boxes include greenery from our garden.

Our Grazing Boxes are recyclable

For more info or to order email catering@thebpc.org.au.