



Backyard Catering
GOURMET BARBEQUE AND SPIT-ROAST

Passarounds

Presented on platters to serve pre-dinner whilst guests mix and mingle

Choose 2 Options - \$6.00 pp

Choose 3 Options - \$9.00 pp

Choose 4 Options - \$12.00 pp

- Mixed Mini Savouries
- Club Sandwiches with Asparagus Rolls
- Vegetarian Frittata **GF**
- Crostini with Basil Cream Cheese, Sundried Tomato Cream Cheese, Hummus, Whipped Onion Dip
- Potato Rosti with Fruit Chutney & Bacon Curl **GF/DF**
- Cocktail Wraps with Assorted Fillings

Minimum 40 people, includes paper cocktail napkins

Grazing Station

Presented on the Backyard Rustic Grazing Table

Classic Grazing Station - \$9.00 pp

Cheeses, Meats, Fresh & Dried Fruits, Relish, Pesto & Assorted Crackers & Breads

Special Occasion Grazing Station - \$12.00 pp

Cheeses, Meats, Fresh & Dried Fruits, Nuts, Antipasto, Sushi, Dips, Relish, Pesto & Assorted Crackers & Breads

Minimum 40 people, includes set up of the Grazing Station, eco-friendly bamboo fibre side plates & paper napkins

Backyard Starters

Platters served to the table as an Entrée or Starter

\$8.00 pp

Breads & Spreads: Assorted Artisan Breads, Garlic Bread, Spiced Tomato Chutney, Whipped & Herb Butters

\$9.50 pp

Antipasto Platter: Fresh Grapes, Brie, Beetroot Relish, Salami, Pastrami & Crostini

Supper

Presented on disposable platters to serve at Supper time. Perfect for when you have additional guests attending after dinner.

Choose 2 Options - \$8.00 pp

Choose 3 Options - \$12.00 pp

- Bacon Roll with Caramelised Onions and Hollandaise
- Focaccia Melts with various toppings
- Sausage Rolls with Tomato Relish
- Mixed Savouries & Popovers with various fillings
- Club Sandwiches with Assorted Fillings

Minimum 40 people, includes paper cocktail napkins

Keeping it simple

www.backyardcatering.co.nz



Classic Menu



Backyard Catering
GOURMET BARBEQUE AND SPIT-ROAST

Gourmet BBQ Classic Menu

Backyard Main Course - \$38.00 pp

Includes 3 Meats, 2 x Vegetables, 3 x Salads & Rolls

Your Choice of Two Meats – Cooked on the BBQ & Served from the Buffet

- Marinated Porterhouse Steak with House made Onion Jam **GF**
- Award-winning Normanby Gourmet Pork Sausages
- Lemon & Herb Marinated Chicken Tenderloins with Plum Sauce **GF**
- Backyard Homestyle Beef Patties

Your Choice of One Additional Meat

- Chicken Drumsticks with Plum Sauce **GF, DF**
- Steamed Green-Lipped Mussels **GF, DF**
- Crumbed Hoki Goujons with Lemon Wedges & Tartare Sauce
- Chicken Parma Cutlets
- Cold Deli Meat Platter Selection **GF Available**

Your Choice of Two Hot Vegetable Dishes

- Potatoes with Butter & Herbs **GF**
- Seasonal Steamed Vegetables **GF, DF**
- Corn Cobs **GF**

Your Choice of Three Backyard Salads

- Backyard Garden Salad **GF, DF**
- Tasman Seafood
- Creamy Potato **GF**
- Asian Slaw **GF, DF**
- Hawaiian Pasta
- Bombay Rice **GF, DF**

Assorted Rolls with Butter Curls **GF Bread Included**

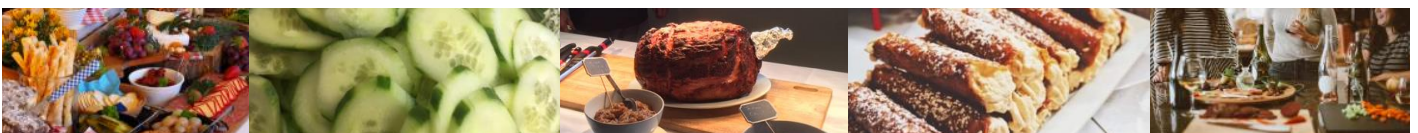
Minimum 40 people

Delivery additional

Includes carving station & buffet tables, high quality & eco-friendly wooden cutlery & plates made from bamboo fibre, & paper napkins. Service includes Backyard Chefs & Wait Staff

Keeping it simple

www.backyardcatering.co.nz



Classic Menu



Backyard Catering
GOURMET BARBEQUE AND SPIT-ROAST

Spit Roast Classic Menu

Backyard Main Course - \$38.00 pp

Includes 3 Meats, 2 x Vegetables, 3 x Salads & Rolls

Your Choice of One Meat – Carved by our Chef at the Carving Station

- Hot Champagne Ham on the Bone with Seeded Mustard & Cranberry Sauce **GF, DF**
- Succulent Stuffed Pork with Jus & Apple Sauce **GF Available**
- Roast Beef served with Rich Herbed Jus **GF**
- Tender Stuffed Lamb with Jus & Mint Jelly **(\$2 pp surcharge applied to Lamb) GF Available**

Your Choice of Two Additional Meats

- Chicken Drumsticks with Plum Sauce **GF, DF**
- Steamed Green-Lipped Mussels **GF, DF**
- Crumbed Hoki Goujons with Lemon Wedges & Tartare Sauce
- Chicken Parma Cutlets
- Cold Deli Meat Platter Selection **GF Available**

Your Choice of Two Hot Vegetable Dishes

- Potatoes with Butter & Herbs **GF**
- Seasonal Steamed Vegetables **GF, DF**
- Corn Cobs **GF**

Your Choice of Three Backyard Salads

- Backyard Garden Salad **GF, DF**
 - Tasman Seafood Pasta Salad
 - Creamy Potato Salad **GF**
 - Asian Slaw **GF, DF**
 - Hawaiian Pasta Salad
 - Bombay Rice Salad **GF, DF**
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- Assorted Rolls with Butter Curls **GF Bread Included**

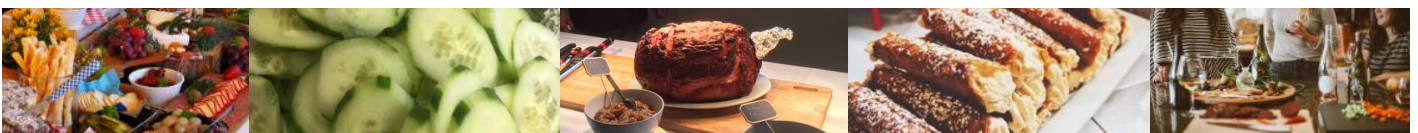
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Classic Menu

Dessert

\$12.00 pp

Your Choice of Three Desserts

- Meringues with Cream & Fruit Compote **GF**
- Brandy Snaps with Chocolate Cream
- Chocolate Overload Cheesecake
- Boysenberry Ambrosia **GF**
- Sticky Date Pudding with Caramel Sauce
- Fresh Tropical Fruit Salad **GF**
- Seasonal Sliced Fresh Fruit Platters **GF**

Cart

A selection of Ice Cream & Sorbet, Sundae Cups & Cones, Sprinkles & Toppings for Self-Serve

- Ice Cream Cart - \$8.00 pp**

Coffee and Cake

- Freshly Brewed Ozone Coffee & Tea - \$3.50 pp**

Minimum 40 people

- Plated Occasion Cake for Dessert - \$6.00 pp**

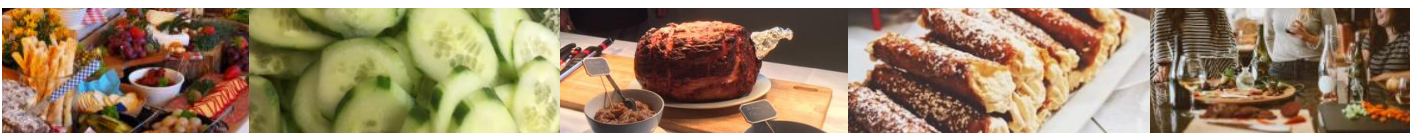
Backyard Catering Staff will cut your occasion cake (supplied by you) and serve this as an individual plated dessert. The cake will be accompanied with seasonal fresh fruit medley and cream

- Cutting Your Occasion Cake – Complimentary**

Our Backyard Chef will cut the occasion cake

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Classic Menu

Booking Request

Your Details

Name:

Phone:

Email:

Home Address:

Catering Details

Number of guests:

Event date:

Occasion:

Event Location:

Onsite Arrival Time:

(This is dependent on the type of function, number of guests attending and menu choice. Typically for a wedding we will arrive 1.5 to 2 hours prior to dinner time).

Special dietary requirements, further information:

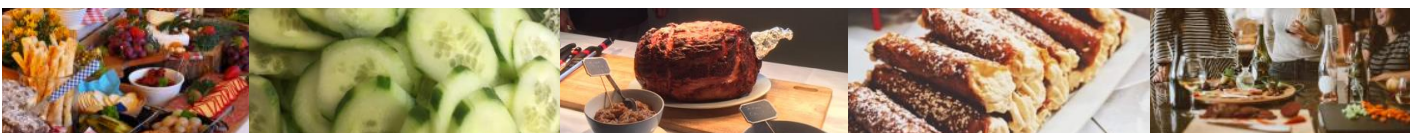
I accept Terms and Conditions (next page)

Signature

Date

Submit your booking request to us at info@backyardcatering.co.nz and we will be in touch.
Simple.

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Classic Menu

Catering Terms & Conditions

Order Confirmation

Acceptance of the product (service) is complete upon Backyard Catering confirming acceptance of the booking in writing. The final number of guests must be confirmed seven days prior to the function/event date or date of delivery.

Payment

All prices are inclusive of GST.

20% deposit is required to confirm your booking, with the balance payable on function/event date. The price charged is the amount confirmed seven days prior to the function/event date, or if guest numbers increase the final amount charged will reflect this.

Cancellation

Notice of cancellation must be received no less than seven days prior to the event, whereby you will be refunded in full less \$100 to cover administration costs.

Equipment

Any small equipment required for functions is inclusive in the menu cost.

Any breakages or damages to equipment by clients and their guests will be on charged to the client at replacement cost.

Delivery

Delivery charges apply to all orders. Standard delivery costs are \$60 to Hawera (including Normanby township), \$100 to South Taranaki, \$150 to Central Taranaki, \$200 to North Taranaki and to Whanganui.



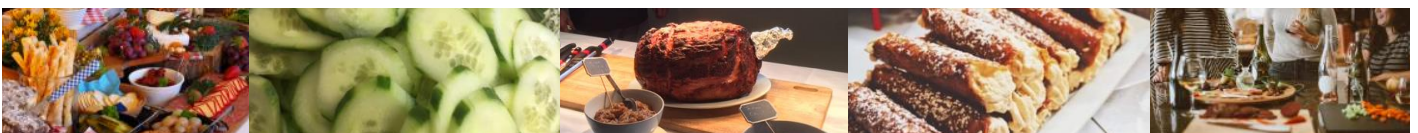
Linda Morrison

We're all about keeping things simple when it comes to serving delicious and quality food which is excellent value for money and served right here in Taranaki. Create a menu for your occasion from a select range of starters, meats, veges, salads, and desserts.

Backyard Catering
3 Puawai Street
Hawera, Taranaki
Phone: 06 278 8603

Keeping it simple

www.backyardcatering.co.nz



Classic Menu

FAQ'S

How do I order?

When it comes to ordering we've made everything simple. All you have to do is download the PDF Menu, fill in the Booking Request form, and return a scanned copy to us. We'll check our diary and, get back to you as soon as possible.

How far in advance do I need to order?

To make our Backyard Catering as delicious as possible our team will need at least 10-days' notice for any booking. As most things go, the more notice the better. So as soon as you have a good idea of numbers and have chosen your menu, be sure to get in touch.

How much is delivery?

Delivery charges are detailed in our Terms and Conditions. Hawera boundaries include Normanby township and Ohawe Beach. South Taranaki from Ohawe Beach to Opunake, Kaponga, Eltham, Manutahi, Kakaramea and Patea. Central Taranaki from Eltham to Stratford, Midhirst & Inglewood. North Taranaki includes New Plymouth, Oakura, Okato and the Coast and to Urenui. Event locations outside these areas will incur additional delivery fees and will be advised once we know travelling times and distances.

When will you arrive?

When you place your order, we will confirm a time of delivery with you. If we're just dropping off, we'll arrive with the food hot and ready to serve straight away. If the Backyard Catering team are cooking on site, or if it's a wedding, we'll arrive approximately up to 1.5 to two hours before service to get everything ready for serving at the arranged time.

How is the food presented?

For the 'Drop Off & Enjoy' and 'Classic' menus it's all about 'keeping it simple'. That means simple presentation and an easy clean up. We'll bring high quality, eco-friendly, wooden cutlery and plates made from bamboo fibre, which you can dispose of at the end of your function. We will transfer any leftovers into disposable containers before we leave. We'll supply the carving station and buffet tables which we set up for your event and take away when we leave so you don't have to worry.

If your function is a special occasion or wedding, you can collect the cutlery and crockery the day before to set your tables in advance. After your meal the Backyard Catering team will clear and take away what we've supplied making tidying up super easy!

Can I upgrade from the disposable option?

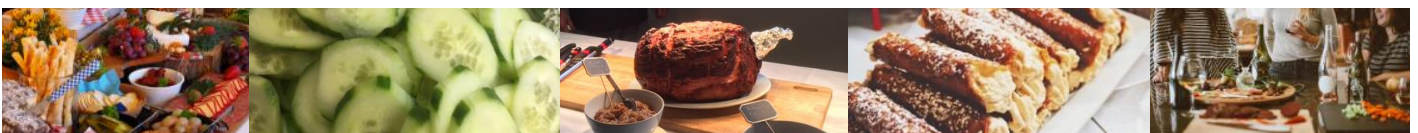
You sure can. There will be an additional cost of \$5.00 per person to upgrade to restaurant quality crockery and cutlery if you choose the 'Classic' or 'Drop Off & Enjoy' menus.

Can I make changes or additions to the menus?

You certainly can, and we like to keep things flexible to ensure your menu meets the needs of your function. Some changes may incur additional charges, but we'll let you know.

Keeping it simple

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Classic Menu



Backyard Catering
GOURMET BARBEQUE AND SPIT-ROAST

Does your Backyard Catering team wear a uniform?

The Backyard Catering team wear uniforms to ensure everyone is well presented at your event.

Can you cater for special diets?

Each menu provides gluten-free options. With our breads and buns we include GF/DF options too. If people in your group have special diets let us know in advance so we can ensure everyone's needs are taken care of. If you would like us to cater an individual dish for your guests in addition to your chosen menu, there will be a surcharge of \$10 per person.

Do you have Children's Pricing?

Children (aged 5 -12 years) are half price for the Classic and Special Occasion main course menus.

Can you cater for our Vendors at our wedding?

The price for Vendors is \$25 per person. Please advise us how many vendors and who they are, and we will provide a plated meal for them once your guests have all been through the Buffet.

Can we add a Backyard Chef or Service to the Drop Off & Enjoy menu?

Yes, of course. We will quote this once we know how many guests you have, and what's going to be involved.

Can you provide Bar Staff for our wedding or event?

Yes, we have professional bar staff that can manage and serve the Beverages you provide for your wedding or event. Please ask us for further details if this may be of interest and advise us as soon as possible if you wish to book the Backyard Bar Service so we can ensure we have the Backyard Crew available.

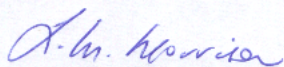
Do you cook onsite or offsite?

The location and the occasion will have some influence on whether we can prepare/cook onsite, just ask us and we can provide you with some options. If you choose the Gourmet BBQ from the Classic or Special Occasion menus we'll be mostly cooking onsite unless your function is close to us.

To sum it up

The Backyard Catering team assure you that we will provide delicious, quality food that is excellent value for money and served right here in Taranaki and Whanganui. Our meats are cooked and carved to perfection accompanied by our locally sourced produce, seasonally chosen for freshness and flavour in every dish. We can drop off and go or serve through the occasion - the choice is yours. Our services are perfect for everything from small get-togethers to events and weddings.

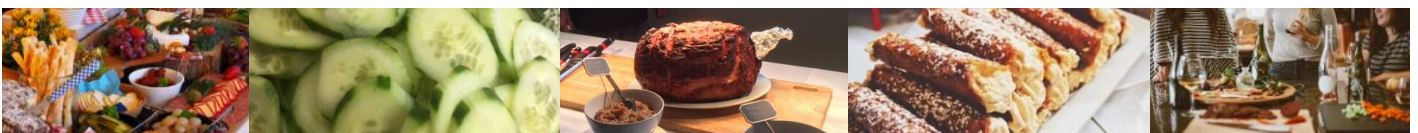
We look forward to hearing from you.



Linda Morrison
Backyard Catering

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Classic Menu