



# CORPORATE CATERING OPTIONS



# THE MENU COLLECTION

Executive Chef, Brent Hudson, has an extensive and dynamic knowledge of Australian and South East Asian fusion style cooking. He leads a team of dedicated food professionals who use only the finest ingredients and, where possible, source excellent local produce. Not only do their dishes taste delicious, but they are also beautifully crafted and presented.

Whether you are hosting a birthday or holiday celebration, office lunch, team banquet or management meeting – we will make your event a great one. We offer a variety of catering options, from breakfast and lunch trays, individual boxed meals to hot buffets, hors d'oeuvres, picnics and more. We can customize any menu to fit your specific needs, allowing you the opportunity to enjoy some of our signature restaurant dishes without leaving the comfort of your office.



Perfect for a casual birthday or holiday celebration, office lunch or team meeting.

Perfect for an informal office lunch, and for individuals who like to choose their own meal.

Perfect for a more formal birthday or holiday celebration, or executive luncheon.

## SHAREABLE TRAYS

Our signature restaurant dishes served in large portions  
Each tray serves 8-10. Minimum 3 trays required  
**Prices vary by tray – please see page 4**

## BOXED LUNCHES

Individual boxed lunch meals.  
Includes your choice of burger, fries & coleslaw  
Minimum 15 boxed lunches required. For orders smaller than 15, please choose burgers from our regular menu.  
**Prices vary by choice – please see page 6**

## CANAPÉS/HORS D'OEUVRES

Exquisite chef-prepared hors d'oeuvres.  
Can be served stationary or passed by our team.  
Minimum 20 person and 4 selections required  
**Prices starting at:**

**\$20 per person**  
4 selections

**\$25 per person**  
5 selections

**\$30 per person**  
6 selections

# SHAREABLE TRAYS

Our signature restaurant dishes served  
in large sharable portions

Each tray serves approx. 8-10. Minimum 3 trays required.

**MINI SMOKED SALMON TOAST**  
Sustainable non-GMO smoked  
salmon, cucumber, roasted  
red pepper, miso cream  
cheese, sprouts, pink onions



## BREAKFAST POTATOES - \$20

Choose of potatoes: fried hash browns or roast baby potatoes (or half & half).

## BACON AND EGGS - \$45

Choice of eggs: poached, fried or +\$10 for scrambled. Served with Lizzy's sourdough.

## MINI AVO TOAST - \$50

Smashed avo, marinated feta, pickled pink onions, pea shoots, sunflower shoots, watermelon radish, pepitas, lime

## FRENCH TOAST - \$55

Brown sugar dipped brioche, Arnott's Tim Tam biscuits, Milo ice cream, Oreo crumb, berries, maple syrup

## SPICY SCRAMBLED EGGS - \$55

Soft folded eggs, fried garlic chili crunch, parmesan, Bobby's house hot sauce, Lizzy's sourdough

## MINI SMOKED SALMON TOAST - \$60

Sustainable non-GMO smoked salmon, cucumber, roasted red pepper miso cream cheese, sprouts, pink onions

## PULLED PORK BENNIE - \$70

12hr braised pork butt, roast potato & onion hash, poached eggs, mustardaise, Bobby's spicy sambal, Lizzy's sourdough

# SHAREABLE TRAYS

Our signature restaurant dishes served  
in large sharable portions

Each tray serves approx. 8-10. Minimum 3 trays required.



PULLED PORK BENNIE  
12hr braised pork butt, roast  
potato & onion hash, poached  
eggs, mustardaise, Bobby's  
spicy sambal, Lizzy's sourdough

WARM WINTER SALAD - \$55 (Veg) \$70 (Chicken or pork)

Grilled broccolini, roasted yams, crispy polenta chips, local mixed greens,  
parmesan, quinoa, herb dressing, poached egg

THAI PEANUT CURRY - \$60 (Veg) \$75 (Chicken or Pork)

Baby potatoes, roast yams, broccoli, green beans, shaved carrots,  
fresh herbs, served with white rice

PAPICHULO'S BURRITO BOWL - \$70

HB signature pulled pork, white rice, shredded lettuce, slaw, corn  
and black bean salsa, feta, cilantro crema, lime, house made corn chips

CHICKEN CAESAR SALAD - \$70

Crispy fried chicken, local Bergams lettuce, crispy bacon, boiled eggs,  
sourdough croutons, parmesan, creamy dressing

VERMICELLI SALAD - \$70

Marinated chicken, rice noodles, slaw, shredded lettuce,  
cucumber, crispy onions, Asian herbs, lime, sweet & spicy dressing

TURKISH-ISH EGGS - \$75

Middle Eastern spiced lamb, soft poached eggs, garlicky dill yogurt,  
Hummus, chili oil, herb salad, Lizzy's sourdough

# BOXED LUNCHES

Individual boxed lunch meals:  
includes your choice of burger, as well as fries & coleslaw

**Minimum 15 boxed lunches required. For orders smaller than 15,  
please choose burgers from our regular restaurant menu.**



## CLASSIC BACON, EGG, & CHEESE - \$10

Bacon, egg, cheddar cheese and special sauce

## AUSSIE BATTLER - \$14

6oz beef patty, dbl cheese, pink onions, house made pickles, ketchup, mustard

Make it vegan (no charge) – sub meat for impossible patty

## PESTO CHOOK - \$15

Grilled chicken, lettuce, tomato, avocado, cheddar, pesto mayo

## HOT HONEY CHICKEN - \$15

Panko crumbed chicken breast, lettuce, Joe's pickles, Bobby's hot honey sambal, mayo

## FRIED CHICKEN BANH MI - \$15

Panko crumbed chicken, lettuce, slaw, cucumber, sticky Saigon sauce, mayo

## THE FATBOY 3.0 - \$16.50

6oz beef patty, dbl cheese, Stoltzfus bacon, bacon-onion jam, lettuce, special sauce

# CANAPÉS

Exquisite chef-prepared hors d'oeuvres. This list is just a sample of our most popular canape offering – for a more extensive selection, please ask, and we will provide. **Prices starting at:**

**\$20 per person**  
4 selections

**\$25 per person**  
5 selections

**\$30 per person**  
6 selections

**Minimum 20 person and 4 selections, required for canape option.**



CRISPY PORK BELLY, soy caramel, picked herbs + Kauffman's apple slaw

MINI ANGUS BURGER w bacon-onion jam, gherkins, cheddar, special sauce

GULF SHRIMP & CRAB BUN w brioche roll, togarashi, kewpie mayo, lemon

VERMICELLI NOODLE BOX w marinated shrimp, lettuce, slaw, crispy onions

NASHVILLE FRIED CHICKEN w hot honey glaze, mayo

BANGKOK CHICKEN SKEWERS w Thai style soy caramel

HOUSEMADE FALAFEL w beet hummus, spiced cauliflower, za'atar

BRUSCHETTA w local tomatoes, basil, mozzarella, balsamic glaze

BURRATA CROSTINI w prosciutto, peach, herb vinaigrette

SWEET CORN & ASPARAGUS FRITTER w green goddess dressing

CAROLINA BBQ PULLED PORK ROLLS w slaw, pickles, ranch

ARANCINI BALLS w wood roasted butternut squash, parmesan, fried basil

## FINEPRINT ON MENU AND PRICES

1. Menu subject to change based on seasonal availability of ingredients;
2. Automatic gratuity of 15% applied to all checks – onsite and offsite – when service staff are present;
3. Additional fees may be assessed for offsite catering, including but not limited to: delivery fee, service charge for transport of portable kitchen equipment, minimum spend requirement, tableware rental, wait staff & clean-up crew, and trash removal to offsite dumpster;



ARANCINIBALLS  
with wood roasted  
butternut squash,  
parmesan, fried basil



