



# Catering at Bitton

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## Bitton Catering Vision

To bring the very best of Bitton – food and service into people's homes and create memorable experiences to last a lifetime.

To become the best local catering company in our communities, offering bespoke events built around French-inspired seasonal menus and elegant service in the privacy of your own home.

Clients will choose from our selection of purpose built menus or talk to us and we will build a customised menu for their event.

We will cater to any dietary requirement and will only source the freshest, finest quality produce from our trusted local suppliers.

Bitton Catering will offer private dining, cocktail parties and in office catering for groups between 20 and 120 guests.



# Catering



## What we offer

Cocktail Parties for 20 to 120 guests

Grazing Tables for 20 to 80 guests

Platters for 20 to 120 guests



“ Dear David and Sohani, Thank you for an unforgettable day! Everyone went above and beyond to make our special day an absolute success! Everything was perfect! We have had so many compliments!! I cannot thank you enough for how wonderful you have been and I'm looking forward to doing it all again very soon. Thank you thank you thank you ”

- Evelyn, December 2017

# Cocktail Parties



## French-inspired seasonal canapes menus

5 Canapes \$25 per person

7 Canapes \$32 per person

10 Canapes \$45 per person

### Cold

- Beef Tartare, Crispy Bread, Egg Yolk, Emulsion, Grated Parmesan
- Beetroot Cured Salmon, Fennel, Lime, Mint
- Scallop Ceviche, Citrus Salad
- Freshly Shucked Oyster, Red Wine Mignonette
- Pork Rillettes, Pickled Vegetable en Croute
- Vol au Vent, Smoked Salmon, Caviar, Crème Fraîche
- Hiramasa Kingfish, Sichuan Pickled Cucumber
- Bruschetta, King Prawn, Garlic Mayonnaise
- Cherry Tomato stuffed with Goats Cheese, Basil
- Peking Duck Rice Paper Rolls, Chilli Sauce
- Pumpkin and Potato Frittata, Shaved Parmesan
- Sweetcorn Fritter, Chargrilled Chicken, Coriander
- Duck Rillettes, Brioche, Apple Chutney
- Gazpacho Shooters, dash of Vodka
- Salmon Tartare, Cucumber, Capers, Horseradish Cream





# Cocktail Parties

Continued...

## Hot

- Petite Croque Monsieur
- Cauliflower and Truffle Beignet
- Goats Cheese filled Tempura Zucchini Flowers
- Seared Scallops on Boudin Noir
- French Onion and Gruyere Tart
- Pea, Mint and Gorgonzola Arancini Balls
- Foie Gras and Blue Cheese Mini Burgers
- Balmain Bug Thermidor, Mini Roasted Potatoes
- Seared Scallop, Tomato, Mozzarella and Pesto Tarts
- Petite Quiche Lorraine
- Shepherd's Pie, Crushed Peas
- Chicken Souvlaki

## Substantial Canapes – \$9 per person

- Tuna Nicoise Salad Bowl
- Fish and Chips, Tartare Sauce
- Chicken Caesar Salad Bowls
- Grilled Lamb Cutlet, Harissa, Tarragon and Bread Pudding
- Lamb Tagine, CousCous

## Desserts – \$6 per person

Selection of Petite Desserts served on mixed platters including:

- Crème Brulee
- Tiramisu
- Lemon Tart
- Macarons
- Chocolate Tart



# Platters



## Styled to perfection by the Bitton team

### Charcuterie Board – \$8 per person

Selection of Cured Meats, Rillettes and Terrines served with Breads, Jams and Chutneys

### Antipasto Board – \$8 per person

Selection of Grilled Vegetables, Smoked Fish, Olives, soft French Cheeses, Grissini Sticks, Breads and Dips

### Cheese Board – \$10 per person

Selection of French and Australian Cheeses served with Crackers, Dried and Fresh Fruit, Nuts, Breads

### Seafood Board – \$15 per person

Freshly peeled Prawns, Oysters, Tuna Sashimi, Salmon Sashimi, Gravlox Ocean Trout all seared with Condiments including Dill Aioli, Fresh Lemon, Mignonette Vinaigrette, Yellow Bean Soy, Wasabi, Bitton Spiced Mayonnaise



# Grazing Tables



## Petit – \$25 per person

Selection of the following served with Breads and Crackers:

- 2 cheeses, Dried and Fresh Fruit
- Salami, Bresaola, Bitton Jams and Chutneys
- Grilled Vegetables, Dips, Olives

## Moyenne – \$40 per person

Selection of the following served with Breads and Crackers:

- 3 cheeses, Dried and Fresh Fruit
- Salami, Bresaola, Prosciutto, Chicken Liver Parfait, Pork Rillettes, Bitton Jams and Chutneys
- Grilled Vegetables, Dips, Olives, Smoked Fish

## Grande – \$50 per person

Selection of the following served with Breads and Crackers:

- 3 Cheeses, Dried and Fresh Fruit
- Salami, Bresaola, Prosciutto, Chicken Liver Parfait, Pork Rillettes, Bitton Jams and Chutneys
- Grilled Vegetables, Dips, Olives, Smoked Fish
- Fresh Prawns, Oysters, Cured Fish, Sashimi, Sauces



# Grazing Tables



## Dessert Table \$15 per person

Beautifully styled as a stand alone table or as the perfect ending to one of our other grazing tables

A selection of Petit Desserts such as:

- Lemon Tart
- Chocolate Tart
- Tiramisu
- Macaron
- Meringue, Berries
- Bread and Butter Pudding
- Coffee Crème Brulee
- Friand
- Mango Cheesecake



## Pre-Made Platters



**Ready made and styled platters that can be ordered online or over the phone and collected with 48 hour's notice.**

### **Charcuterie Platter – \$6.50 per person**

Selection of Cured Meats, Rillettes and Terrines served with Breads, Jams and Chutneys

### **Antipasto Platter – \$6.50 per person**

Selection of Grilled Vegetables, Smoked Fish, Olives, soft French Cheeses, Grissini Sticks, Breads and Dips

### **Cheese Platter – \$8.50 per person**

Selection of French and Australian Cheeses served with Crackers, Dried and Fresh Fruit, Nuts, Breads

### **Mixed Canape Platter – \$15 per person**

Choice of 3 canapes from the cold Canape Menu



# All Day Meetings



**Let us take care of all your catering needs for an all day meeting or workshop**

**\$30 per person includes a choice of**

- 3 sandwiches
- 2 warm dishes
- 2 salads
- 2 desserts

## **Sandwiches (choice of 3)**

All Sandwiches are made using an assortment of Thick Cut White and Brown Bread, Sourdough, Baguettes, Turkish and Wraps. Gluten free bread is available. Selections include:

- Rare Roast Beef, Bitton Tarragon Mustard, Tomato Chutney, Baby Wild Rocket
- Roast Beef, Horseradish Crème Fraiche, Spinach
- Smoked Ham, Gruyere Cheese
- Ruben's Sandwich
- Pain Bagnat - Tuna, Red Onion, Tomato, Egg, Bitton Black Olive Tapenade
- Brie, Bitton Pear and Cinnamon Jam, Cornichons
- Club Sandwich – Egg, Bacon, Chicken, Tomato, Salad, Bitton BBQ Sauce, Mayonnaise
- Coronation Chicken - Chicken, Walnuts, Grapes, Lemon Mayonnaise
- Chicken Tikka, Yoghurt, Mango Chutney
- Grilled Vegetable Salad
- Prawn, Bitton Spicy Mayonnaise, Roasted Cherry Tomatoes, Preserved Lemon

# All Day Meetings

Continued...



## Salads (Choice of 2)

- French Beans, Vinaigrette Dressing
- Traditional Greek Salad, Feta, Olives
- Caesar Salad, Smokey Bacon, Garlic Croutons, Parmesan Cheese
- French Potato Salad, Herbs, Bitton Tarragon Mustard
- Rocket, Pear, Parmesan Salad
- Cherry Tomatoes, Bocconcini, Basil Salad
- Moroccan Lamb Salad, Feta, Pomegranate, Mint

## Pies and Sausage Rolls (Choice of 2)

- Vegetarian
- Chicken and Leek
- Lamb and Rosemary
- Beef and Burgundy
- Sausage Rolls

## Cakes (Choice of 2)

Selection of Mini Desserts including:

- Lemon Tart, Eclairs, Chocolate Tart, Macarons, Mini Muffins
- Tiramisu, Macarons, Meringue with Berries, Bread and Butter
- Puddings, Coffee Crème Brulee, Friands, Mango Cheesecake





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