

BEAUFORT+CO

CATERING MENU

Fresh, chef-prepared catering across Auckland

Private Dining & Bespoke Events

Visit www.chefkevinblakeman.com for private dining, weddings, degustations, corporate entertaining and bespoke events.

Delivery & Ordering

Delivery charged at \$1 per kilometre return.
Delivery fees may be waived for larger events at our discretion.

hello@beaufort.co.nz | 021 989 028 | @beaufortandco
www.chefkevinblakeman.com



About Beaufort + Co

From boardroom meetings and staff lunches through to weddings, celebrations and large-scale events, Beaufort + Co delivers fresh, chef-prepared catering across Auckland.

Whether you need morning tea for 10 or a fully staffed event for 300, our team can tailor a solution to suit your occasion.

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Email: hello@beaufort.co.nz

Phone: 021989028

Instagram & Facebook: [@beaufortandco](https://www.instagram.com/beaufortandco)

Website: www.chefkevinblakeman.com

Breakfast, Morning & Afternoon Tea

Breakfast Pot – \$9 each (Minimum order: 4 per flavour)

Granola, rhubarb compote, yoghurt
Apple crumble baked oats
Seasonal fruit pot
Smoothies available on request

Hot Breakfast and Breads – \$11 each (Minimum order: 4 per flavour)

Breakfast burrito with tomato relish, mushroom, scrambled eggs, cheese and bacon
Veggie breakfast burrito with spinach, mushroom, tomato, hash cake and cheese
Bacon and egg brioche burger with tomato relish
English muffin with egg, bacon, cheese and hollandaise
Chorizo, egg and mushroom wrap
Full breakfast wrap with sausage, tomato, bacon, hash brown, mushroom and egg
Breakfast platter \$50
Chef's choice of 10 mini sliders, English muffins and wrap bites

Sweet Pastries – Small \$4.50 / Large \$6.50 / Box of 20 mini mixed \$80

Pain au chocolat / Pain au raisin / Almond croissant / Pistachio croissant
Lemon coconut croissant / Chocolate hazelnut croissant / Berry Danish
Plum custard Danish / Raspberry white chocolate Danish / Chocolate pistachio

Savoury Croissants – Small \$6 / Large \$11 / Box of 20 mini \$114

Ham, cheese and tomato / Cheese, tomato, spinach, pickled red onion
Smoked salmon, cream cheese and capers / Streaky bacon, hash and hollandaise
Scrambled egg, chive and basil / Halloumi, roast veg and fig chutney
Eggs bene, bacon steak, spinach, hollandaise, scrambled eggs

Scones – Cafe size \$6.50 / 3/4 size \$5

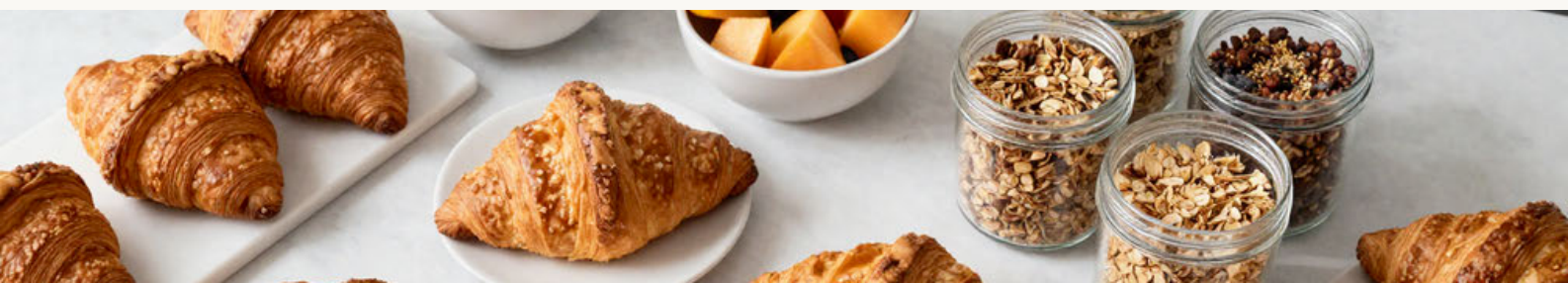
Bacon and cheese / Jalapeño and cream cheese / Spinach and feta
Caramelised onion / Cheesymite / Date and orange / Lemon and coconut / Cheese

Muffins – Cafe size \$6.50 / 3/4 size \$5

Raspberry white chocolate / Coffee caramel / Plum custard
Blueberry cream cheese / Spinach and feta / Roast veg and cheese

Beaufort Signature Doughnuts – \$8 each

Call to discuss preferred style and flavours



Lunch & Savouries

Artisan Sandwiches - \$11 each

Breads available: Turkish, focaccia, ciabatta, wraps, croissants, baguettes, bagels and gluten free

Packages: Any chef's choice flavours of 10 sandwich, bagel, wrap or a mix \$100 | 10 slider rolls, mixed filling \$60

Ham, cheddar & tomato relish | Chicken, cranberry & brie | BLT with garlic aioli

Roast beef, caramelised onion & horseradish | Chicken, pesto & mozzarella

Pastrami Reuben | Lamb, mint & feta | Hot honey chicken

Prosciutto, fig & brie | Caprese pesto | Falafel & beetroot hummus

Avocado, halloumi & hot honey | Chicken Caesar melt

Tandoori chicken & mint yoghurt | Tuna melt with pickles

Garlic steak & cheese | Pork belly & apple slaw

Smoked salmon, cream cheese & capers | Lamb harissa & yoghurt

Coronation chicken | Roast lamb & goat's cheese

Chicken, corn & jalapeño | Chicken, avocado, & Swiss cheese

Brie, lettuce, avocado & tomato

Club sandwiches (2 fingers) available in chicken, ham, beef or vegetarian - \$7 each

Tea sandwiches available as per high tea section



Salads

Individual \$15 | Feeds 8-10 \$60 | Feeds 12-16 \$110

Smoked Salmon & Potato Salad

Hot smoked salmon, baby new potatoes, avocado, radish, cucumber, pumpkin seeds

Oregano Chicken & Pesto Israeli Couscous

Herby chicken, Israeli couscous, sundried tomato, baby spinach, basil pesto, parmesan

Sesame Soy Chicken Salad

Soy glazed chicken, noodles, bok choy, edamame, spring onion, coriander, crispy shallots

Roast Kumara Salad

Roasted kumara, baby spinach, red onion, coriander, mixed nuts, dressing

Shaved Fennel & Orange Salad

Shaved fennel, orange segments, baby spinach, mint, citrus vinaigrette, toasted almonds

Pear, Blue Cheese & Walnut Salad

Rocket, baby spinach, pear, blue cheese, candied walnuts, honey Dijon vinaigrette

Asian Noodle Salad

Rice noodles, edamame, carrot, cucumber, pickled ginger, spring onion, sesame soy dressing

Green Papaya & Prawn Salad

Green papaya, poached prawns, cherry tomato, cucumber, Thai herbs, lime chilli dressing

Charred Corn & Black Bean Salad

Charred corn, black beans, avocado, tomato, coriander, red onion, lime sour cream

Moroccan Couscous Salad

Couscous, raisins, carrot, chickpeas, cucumber, fresh herbs, harissa yoghurt dressing

Roasted Pumpkin & Pearl Barley

Roasted pumpkin, pearl barley, baby spinach, feta, red onion, sage vinaigrette

Apple, Radicchio & Hazelnut Salad

Radicchio, green apple, rocket, roasted hazelnuts, parmesan, honey Dijon vinaigrette

Chickpea & Za'atar Salad

Chickpeas, cucumber, cherry tomato, red onion, parsley, za'atar dressing, lemon olive oil

Chargrilled Vegetable & Feta Salad

Chargrilled courgette, capsicum, eggplant, rocket, basil, feta, balsamic glaze

Japanese Slaw Salad

Japanese slaw, carrot, spring onion, coriander, crispy shallots, sesame lime dressing

Beetroot & Feta Salad

Roasted beetroot, carrot ribbons, feta, rocket, pumpkin seeds, citrus vinaigrette

Orzo, Tomato & Basil Salad

Orzo, baby spinach, parmesan, cherry tomato, basil, lemon vinaigrette, olive oil

Caprese Salad

Tomato, mozzarella, basil, rocket, basil oil, balsamic glaze, sea salt

Smoked Chicken Pasta Salad

Smoked chicken, pasta, slow roasted tomatoes, feta, basil, pine nuts, roasted tomato sauce

New Potato, Egg & Pickle Salad

Baby potatoes, spring onion, egg, pickles, herbs, balsamic mayo dressing

Thai Beef Noodle Salad

Sliced beef, rice noodles, cucumber, carrot, Thai herbs, chilli, lime fish sauce dressing, crushed peanuts

Goat's Cheese & Beetroot Salad

Roasted beetroot, goat's cheese, rocket, candied walnuts, honey balsamic vinaigrette



Quiche, Pies & Sausage Rolls

Full size \$10 / Small \$5 / Box of 20 chef's choice \$90

Steak & cheese pies
Chicken & mushroom pies
Tandoori chicken pies
Roast vegetable & cheese pies
Smoked chicken & tarragon pies
Lamb & mint pies
Ham, cheese & tomato quiche
Spinach & feta quiche
Bacon & cheese quiche
Pork & fennel sausage roll
Beef, caramelised onion & mozzarella sausage roll
Lamb & mint sausage roll
Bacon & asparagus frittata
Asparagus & feta frittata

Keto Quiche - Full size \$11 / Small \$6 / Box of 20 chef's choice \$114

Smoked salmon, cream cheese & capers
Bacon & cheese
Chicken & brie
Roast vegetable & feta



Cakes, Cookies & Slices

Beaufort Signature Doughnuts - \$8

Various cakes, slices and brownies - \$6 each

GF and Vegan options - \$7 each

20 piece slice box cut for sharing - \$100

Individual Lunches - \$23pp

Minimum 4 per flavour

Traditional beef lasagne

Chicken, herb and zucchini lasagne

Vegetarian lasagne

Braised beef in red wine jus, poached egg and parmesan hash cake

Moroccan lamb tagine and rice

Meatballs, pasta, grated manchego

Thai green curry and rice

Lamb korma with rice

Smoked lamb shoulder with gnocchi and dukkah cauliflower

Homemade falafel, hummus and tomato salsa

Popcorn chicken, chipotle mayonnaise and coriander slaw

Truffled mac and cheese



Themed Lunch Bowls

Premade bowls - \$29pp (min 10) | Buffet style unstaffed - \$35pp (min 15) | Buffet style staffed - \$35pp + \$35/hr

Mediterranean Athlete Bowl

Choose from lemon oregano chicken, seared beef or falafel

Tabbouleh, feta, cucumber, roasted capsicum, olives, pickled onion, hummus, herb oil

Korean Performance Bowl

Choose from bulgogi beef, gochujang chicken or tofu

Sticky rice, kimchi, sesame spinach, pickled carrot, cucumber ribbons, scrambled egg, chilli crunch

Mex Bowl

Choose from chipotle chicken, slow braised beef or smoky black beans

Coriander rice, charred corn salsa, avocado, pico de gallo, jalapeño, crunchy slaw

Hawaiian Poke Bowl

Choose from soy sesame salmon, beef, chicken or tofu

Rice, mango, edamame, cucumber, avocado, wakame, crispy nori, wasabi soy dressing

Japanese Bowl

Choose from miso glazed salmon, tofu or grilled chicken

Rice, charred broccolini, edamame, pickled cucumber, avocado, crispy shallots, sesame seeds, yuzu ponzu dressing

Meal Boxes & Shared Proteins

Morning tea set of a mini sausage roll, mini scone and mini muffin - \$10

Lunch box \$21pp includes 1 sandwich, 1 small salad, 1 fruit and 1 slice

Add a savoury \$4pp | Add sushi \$2pp | Add Vietnamese rice rolls \$4pp

Whole side dressed salmon with gremolata - \$200

Slow braised lamb shoulder with mint dressing - \$150 each

Roast sirloin with mustard crust and horseradish - \$75 per kg raw

Add bread rolls and salad station for \$15pp

Daily Delegate Package

Designed for conferences, training sessions, board meetings and corporate events, our daily delegate package takes care of your catering from start to finish. Including morning tea, lunch and afternoon tea, this package provides a seamless solution with biodegradable plates, napkins and serveware included

Morning tea, lunch and afternoon tea - \$59pp delivered per session

Staffed service + \$35 per hour

Tea and coffee station + \$7pp

Corporate Drop & Go Buffet - \$32pp

Pulled chicken

Baked salmon with gremolata

Roasted gourmet potatoes

Coleslaw

Dessert slice platter



Events & Platters

Platters - Price for 10 people

Antipasto Platter \$150

Cured meats, marinated vegetables, olives, cheese, crackers, dips

Crudités Platter \$100

Seasonal raw vegetables, hummus, tzatziki, beetroot dip

Bread & Dips Platter \$120

Artisan breads, olive oil, dukkah, hummus, pesto, baba ganoush

Cheeseboard \$150

Local & imported cheeses, quince paste, crackers, dried fruit, nuts

Skewer Platter \$170

Chicken satay, beef teriyaki, halloumi & vegetable, dipping sauces

Bruschetta Platter \$150

Classic tomato basil, mushroom truffle, smashed avocado, goat's cheese & fig

Ploughman's Platter \$150

Ham, cheese, pickles, chutney, boiled eggs, crusty bread, mustard

Middle Eastern Platter \$170

Falafel, hummus, baba ganoush, tabbouleh, flatbread, pickled vegetables

Fruit Platter \$150

Seasonal fresh fruit, yoghurt dip, toasted coconut, honey

Mexican Platter \$170

Guacamole, salsa, sour cream, corn chips, pulled pork, black beans, jalapeños

Build Your Own High Tea

Create your perfect high tea experience. Choose from our selection of tea sandwiches, savouries, sweets & scones.
Minimum 10 guests.

Tea Sandwiches - \$4pp per flavour

Smoked salmon, dill, cream cheese

Chicken tarragon

Local egg mayonnaise

Cheese, mustard aioli

Roast beef, horseradish, pickle

Savouries - \$4.50pp per item

Smoked salmon blinis

Brulee goat's cheese with pickled red onion

Japanese glazed smoked pork belly

Parmesan crisps with blue cheese mousse

Whipped goat's cheese with truffle honey

Chicken pâté with poached pear

Seared beef crostini with caramelised onion

Salmon caper pinwheel

Quiche Lorraine

Beef, mozzarella & caramelised onion sausage rolls

Spinach & feta quiche

Sweets - \$4pp per item

Signature chocolate brownie

Orange chocolate profiterole

Crème brûlée

Macarons mixed flavour

Lemon meringue tart

Chocolate mousse cone

Blueberry pavlova

Tiramisu

Manuka honey cheesecake

Chocolate éclair

Mini trifle

Passionfruit & orange tart

Raspberry & almond lamington

Cherry & almond frangipane

Scones - \$4pp per item

Plain / Chocolate / Bacon & cheese

Spinach & feta / Caramelised onion

Date & custard / Cheesymite

