

get the party started,
+ LET US CATER TO YOU!

Whether you're planning a business meeting, special celebration, or casual gathering, our thoughtfully curated catering options are designed to impress.

We offer a delicious selection of boxed platters, gourmet sandwiches, elegant canapés, and house-made pastries, all crafted with fresh, seasonal ingredients.

Let us take care of the food, so you can focus on hosting a memorable event.



Custom catering options are also available.

If you have something special in mind, we'd love to create a menu that suits your taste. Please don't hesitate to get in touch to discuss.

 **VEGETARIAN OPTION**

 **FEEDS**

 **PRICE**



like, follow + tag us
@BLAC_FIG

527 SANDY BAY ROAD SANDY BAY
MON-SUN 7AM - 7PM
PH: (03) 6237 5111



BF.

BLAC
fig

CATERING MENU

let's get the party started ... 

BREAKFAST BOXES

BREAKFAST ROLL BOX

6 x egg , bacon + relish brioche rolls
6 x egg, haloumi + relish brioche rolls

VEG 12 \$100

MORNING PASTRY BOX

selection of muffins, danish pastries, croissants + banana bread

VEG 8+ \$85

BAGEL BOX

selection of savoury filled bagels cut into halves
egg + bacon, smoked salmon + vegetarian varieties

VEG 8+ \$105

NOURISH BOX

6 x individual greek yoghurt + granola cups
6 x individual raspberry chia pudding cups

VEG 12 \$105

CROISSANT BOX

4 x swiss cheese + free range ham
4 x smoked tasmanian salmon + cream cheese
4 x roasted eggplant parmigiano

VEG 12 \$102

FRESH CHOPPED FRUIT BOX

freshly chopped seasonal fruits

VEG 12 \$85

LUNCH BOXES

TRADITIONAL SANDWICH BOX

selection of mixed sandwich triangles
ham, chicken, curried egg, salami + vegetarian

S L
15+ \$80 25+ \$120

ASSORTED PANINI BOX

selection of panini 's cut into halves
mortadella, prosciutto, chicken schnitzel + vegetarian

VEG 16 \$115

MINI SLIDERS BOX

selection of bite size burgers
4 x fried chicken, slaw, cheese + mayo
4 x beef, lettuce, tomato, cheese + relish
4 x zucchini fritter, swiss cheese, chilli jam + avocado

VEG 12 \$96

HOT SAVOURIES BOX

add description here

VEG 15 \$100

GRAZING BOXES

MEZZE

selection of dips, prosciutto, sopressa + ham, mixed antipasto,
stuffed olives, cornchons, + nuts served with wafer crackers.

8+ \$85

CHEESE + FRUIT

fresh seasonal + dried fruits + nuts, double cream brie + sharp cheddar cheeses. served with wafer crackers.

VEG 8+ \$95

BF SIGNATURE CHEESE + CHARCUTERIE

selection of double cream brie, sharp cheddar + blue cheeses
cornchons, dried fruits + nuts, quince paste, prosciutto, sopressa salami, mixed antipasto + stuffed olives. served with wafer crackers.

30 \$150

SWEET TOOTH

fresh seasonal berries, nutella, biscuits + brownies, macarons,
marshmallows, freckles, + assorted lollies

VEG 8+ \$85

CANAPÉS

TRUFFLE ARANCINI

selection of vegetarian arancini balls
served with truffle aioli dipping sauce

VEG 24 \$75

GREEK KOFTAS

selection of mediterranean beef meatballs
served with tzatziki + chilli jam dipping sauces

35 \$90

SMOKED SALMON CROSTINI

toasted baguette, tasmanian smoked salmon, cream
cheese , chives+ dill

VEG 24 \$80

MUSHROOM + GOAT CHEESE CROSTINI

toasted garlic baguette, sautéed butter mushrooms,
goat cheese + fresh thyme

VEG 24 \$80

ZUICCHINI + MINT FRITTERS

selection of vegetarian fritters
served with crème fraîche + chili jam

35 \$90

CHICKEN + PRAWN DUMPLINGS

selection of dumplings with sesame oil, ginger, garlic, soy +
chili dipping sauce

24 \$70

PREMIUM PLATTERS

SEAFOOD

fresh local + australian seasonal seafood
served with oysters, prawns, smoked salmon + lemon

VEG 8+ \$140

COLD CUT CHARCUTERIE

slices of glazed scottsdale leg ham, prosciutto,
sopressa salami, kabana, add description here

TB \$TB

CHILLI PLUMB PORK BELLY

cooked in a sweet plum sauce + simmered until sticky
served as bite size pieces with fresh red chili

24 \$120

HAM

slices of succulent glazed scottsdale leg ham,
served with chutney + relish

8+ \$85

SALADS *minimum 1kg order

GREEK

tomato, cucumber, red onion, kalamata olives + crumbled
dodoni feta . olive oil, lemon + vinegar dressing on the side

VEG 10 \$32

CAESAR

house-made garlic croutons, parmesan, sliced free-range
eggs + bacon. creamy + sharp caesar dressing on the side.

10 \$32

PUMPKIN + COUSCOUS

roasted pumpkin, chickpeas, coriander, shallots, pepitas +
pomegranate seeds. tahini maple dressing on the side.

VEG 10 \$32

THAI BEEF

seared beef with rice noodles , capsicum + onion.
thai sesame dressing on the side.

VEG 10 \$32

POTATO

egg, bacon, prosciutto, + shallots tossed in a crème
fraîche mayonnaise dressing

10 \$32

BEETROOT, GOATS CHEESE + WALNUT

roasted beets, arugula, goats cheese + candied walnuts.
honey balsamic dressing on the side.

10 \$32