



BUTCHERS DAUGHTER

*At home
catering*

Beautiful days, wild nights.

Butchers Daughter cater beautiful events and parties
in homes on the North Shore of Sydney.

We design food and flower experiences for special celebrations.

Our house speciality is the Daughters Feast and Butchers Table,
sharing menus for seated and stand up occasions.

Our services include :

Menus for feasting, grazing, dining and cocktail parties

Chefs, waiters and bartenders

Ice buckets and ice for your drinks

Tables, chairs, linen cloths and napkins

Crockery, cutlery, glassware, platters and service ware

Fresh flowers, foliages and and styling decor

Celebrations cakes

Enquiries (02) 9439 0045 contact@butchersdaughter.com.au
www.butchersdaughter.com.au

A story about food and flowers.

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Price Guide

Cocktail Party

Butchers Table + 5 canapes <i>house speciality</i>	\$85 per guest
Butchers Table food bar	\$55 per guest
4 canapes + 2 substantial canapes	\$40 per guest
6 canapes + 2 dessert canapes	\$48 per guest
6 canapes + 2 substantial canapes	\$52 per guest
Savoury canapes	\$ 6 per guest
Substantial canapes	\$ 8 per guest
Dessert canapes	\$ 6 per guest
Substantial dessert canapes	\$ 8 per guest
Dietary requirements	\$10 per guest

Feast or Dine

Daughters Feast share menu <i>house speciality</i>	\$85 per guest
Daughters Feast dessert	\$10 per guest
Black brioche and butter	\$ 3 per guest
Amuse bouche	\$ 6 per guest
2 course set menu	\$60 per guest
3 course set menu	\$85 per guest
Side dish	\$12 per guest
Alternate serve	\$10 per guest
Palette cleanser <i>house speciality</i>	\$ 3 per guest
Dietary requirements	\$10 per guest
Cheese plate for 6 guests to share	\$14 per guest

Flowers *in your choice of colour palette*

Cocktail table	\$ 150
Dining tablescapes	\$ 250
Powder rooms	\$ 150
Small floral design	\$ 150
Medium floral design	\$ 250
Large floral design	\$ 350
Cake florals	\$ 90
Ceiling installation	\$2,000
Social media installation	\$2,000
Place cards	\$ 4

Celebration Cakes

9-inch round for 50 guests \$200
11-inch round for 100 guests \$300

Clare Cake

Red velvet and coconut cake, raspberry and coconut crumble, lemon curd and pineapple

Jo Cake

Gluten free almond, orange and poppy seed cake, roasted bananas, butter cream and berry jelly

Heidi Cake

Hummingbird and carrot cake, cherry salsa and spiced rum butter cream

Sophie Cake

Caramel and dark chocolate cake, cream cheese, chocolate ganache and strawberry salsa

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Daughters Feast, Dining & the Butchers Table

Starter

Clarence River prawns with lemon curd and herb salad
Pickled watermelon with chimichurri
Sage and black pepper chicken with cherries
Salted ricotta tart with zucchini and black garlic
Silver dory with fennel and curry lime dressing
Watermelon, radish, cucumber and barbeque duck salad
Zucchini blossoms with buffalo mozzarella, pecorino and citrus

Main Dish

14-hour beef brisket with carrot puree and green goddess
Cauliflower steaks, fried walnuts, currants and labne
Grilled outside skirt steak, baby leeks and tarragon cider butter
Ocean trout pastrami, pickled apple and radish
Pork belly, strawberries and crackling
Silver dory with grilled peppers and jalapenos
Spiced chicken with roast peaches, grapes and cous cous
Suckling lamb, labne, pistachios and pomegranate

Side Dish

Balmy green slaw with egg and mustard dill sauce
Broad bean, pea and smoked stracciatella
Brussel sprout caesar salad
Charred green bean, cucumber and chive flowers
Green tomato, pickled pepper and minty oil
Pumpkin with truffle butter, pecorino and dill
Potato dumplings and lavender crumb
Speckled early autumn vegetables and garlic aioli
Yellow beet and orange

Dessert Trifles \$10

Burnt banana split with roast banana
Chocolate and cherry cranberry jelly
Iced coffee with whipped biscoff cream
Fig and salt caramel
Strawberries, passionfruit and lychee

Bread + Table Salad
Black brioche rolls and butter \$3

Palate Cleanser \$3
Roast grapes and lime curd

Daughters Feast

Daughters Feast is our signature dining experience.
A table laden with food and flowers from the land, sea and garden.
Guests share seven dishes over the course of the feast,
and break bread in full merriment.

\$85 per guest
Select 2 entree, 2 main and 3 sides
Trifle dessert \$10 per guest
Bread + butter \$3
Palate cleanser \$3
Additional dishes \$10 per guest

Dining

1 course set menu \$45
2 course set menu \$60
3 course set menu \$85
Bread + butter \$3
Palate cleanser \$3
Sides serve 6 guests \$12 each
Alternate service \$10 per guest

Butchers Table

Our Butchers Table is a buffet for stand up occasions.
A table hampered with food and flowers,
it pairs wonderfully with savoury and sweet canapes.

Butchers Table \$55 per guest
Butchers Table + 5 canapes \$85 per guest
Select 2 mains, 2 sides and 1 dessert
Additional dishes \$10 per guest

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Canapes

Savoury Canapes \$6

Barbeque duck, lychee and jackfruit betel leaf

Beef and beets with charred sawsawan red onions

Crunchy batter zucchini flowers with herb ricotta and passionfruit powder

Lamb and brisket jus on fried potato bread

Prosciutto crostini with pickled cherries

Tuna tartare nori chip

Mortadella skewers with pine syrup

Mozzarella and parmesan jalapeno pop with passionfruit powder

Speck bomb with mustard chilli sauce

Stone fruit, ricotta, honey and pistachio crunch tart

Oysters with citrus pearls

Tomato, feta and truffle honey tart

Teriyaki chicken, black rice with roast plum

Savoury Substantial Canapes \$8

Beef brisket, chipotle slaw and sweet cucumber slider

Cheeseburger with pickles and BD sauce

Clarence River prawns with black garlic mayo and cracker

Fish and chip with tartare dip

Grilled salmon tataki with lime and jalapeno ponzu

King prawns and crackers with chipotle aioli

Pork collar chop with sauce charcuterie

Prawn cocktail with thousand island dressing

Pumpkin three way

Sand whiting, tartare and pickled onion slider

Seared scallops with green goddess butter

Veal sausage with broad beans and gravy

Sweet Canapes \$6

Blue cheese crumble butter puff

Candied rockmelon with mint

Chocolate buttermilk sponge with chocolate ganache

Goat curd on brioche with grilled honey pear

Lemon and candied orange meringue pie

Parmesan cup stuffed with gorgonzola and pickled apple

Roast grapes with caramel and coconut

Salt caramel and white chocolate mousse

Strawberry, raspberry and jelly trifle

Stone fruit and berry curd tart

Sour cherry dumpling

Triple fudge pudding

Substantial Sweet Canapes \$8

Blueberry and mulberry cheesecake taco

Burnt banana split and strawberries

Chocolate ganache butterfly cake

Creme brulee with caramel grapefruit

Cranberry and brie pillow

Dark and white chocolate cannoli

Hazelnut custard cigar

Toff apple with glitter gloss

Pavlova with all the fruits

Rum plum biscuit with double cream

Strawberry and donut kebab

Vincotto berry and malibu cream trifle



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