

A woman with long, straight, vibrant red hair is smiling and looking towards the camera. She is wearing a white strapless top. In her right hand, she holds a large, round, red lollipop on a wooden stick. The background is a dark, textured wall. The image is framed by white L-shaped corner brackets in the top-left and bottom-right corners.

Food And  
Flowers By  
Bridget Ditte

**BUTCHERS DAUGHTER**

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Food is front stage at a party, a  
thirteen hundred piece band covering all the genres.  
And hallowing its way merrily into the belly of guests.

An extension to the food is a storytelling  
setting of pretty blooms and foliages.

Butchers Daughter design food and flower experiences for  
events, parties, weddings and conferencing.

Our menus celebrate the land, sea and garden.

And our signature ways to dine are the  
Daughters Feast for seated occasions and the  
Butchers Table paired with canapes for cocktail parties.

If there is a purpose to celebrate, gather or educate, then party.

Beautiful Days, Wild Nights.

(02) 9439 0045 [contact@butchersdaughter.com.au](mailto:contact@butchersdaughter.com.au)

[www.butchersdaughter.com.au](http://www.butchersdaughter.com.au)



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# Catering Price Guide

## Cocktail Party

Butchers Table + 5 Canapes	\$80
Butchers Table Food Bar	\$50
6 Canapes and 2 Substantial Canapes	\$44
6 Canapes and 2 Dessert Canapes	\$40
4 Canapes and 2 Substantial Canapes	\$34
Savoury Canapes and Tarts	\$ 5
Substantial Savoury Canapes and Little Burgers	\$ 7
Dessert Canapes	\$ 5

## Conferences

Morning Tea and Lunch <i>or</i> Lunch And Afternoon Tea	\$70
Morning Tea, Lunch And Afternoon Tea	\$85
One Hour Of Four Canapes Post Conference	\$20

## Hot Barista

Flat White, Latte, Cappuccino, Long and Short Black	\$ 5
Chai, Black, Peppermint, Green,	\$ 5
Oat, Almond, Full Fat, Skinny, Soy	

## Feast Or Dine

Bread And Butter	\$ 3
Amuse Bouche	\$ 5
Daughters Feast Share Menu	\$ 80
Side Dish For Five Guests	\$ 20
One Course Menu	\$ 45
Two Course Menu	\$ 65
Three Course Set Menu	\$ 80

## Cakes And Tarts

For Fifty Guests Eating Cake	\$150
For Fifty Guests Easting A Tart	\$130
For One Hundred Guests Eating Cake	\$300
For One Hundred Guests East A Tart	\$260

Prices Exclude Chefs, Waiters, Bartenders, Baristas,  
Linen, Tableware And GST

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# Flowers And Styling Price Guide

Dining Tablescape For Plated Food	\$ 250
Dining Tablescape For Shared Food	\$ 200
Powder Room Florals And Candles	\$ 350
Bloom Bar for 50 take aways	\$ 450
Small Floral Design	\$ 150
Medium Floral Design	\$ 250
Large Floral Design	\$ 350
Overstated Floral Design	\$ 450
Small Installation	\$ 900
Medium Installation	\$1,300
Large Installation	\$1,700
Overstated Installation	\$2,100

Prices exclude labour labour and GST

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# Daughters Feast, And The Butchers Table

**Our Daughters Feast Is A Table Laden With Food  
From The Land, Sea And Garden For Sit Down Occasions**

**The Butchers Table Is A Buffet For Stand Up Parties  
And Pairs Wonderfully With Roaming Canapes  
You Will Find On Page Twelve**

**Meat, Poultry, Seafood And Garden: Choose Two**  
Cauliflower Steaks With Baked Leeks With Gorgonzola Sauce  
14-hour Beef Brisket With Jus And Green Goddess  
Pork Belly With Strawberries And Crackling  
Blackened Chicken With Green Tarator And Sage  
Monkfish With Dill Butter And Papadums  
12-hour Lamb Shoulder With Chickpeas And Almond Hummus  
Barbeque Duck With Mandarin Jam And Beetroot Relish  
Rainbow Trout With Black Beans, Lemon And Plum

**Side Dishes : Choose Three**

Butter Poached Asparagus With Peas And Chamomile Ricotta  
Tomatoes With Vinegary Butter Beans, Speck And Szechuan Oil  
Carrot Cake With Japanese Guacamole And Yuzu  
Crisp Roast Potatoes With Pecorino And Truffle Oil  
Garlicky Green Beans, Rocket And Peas With Chilli Labne  
Wombok And Radish Slaw With Currants And Quinoa  
Iceberg With Sweetened Corn, Breadcrumbs And Lemon Myrtle Oil

**Sweets : Choose One**

Lychees With Lemon Curd, Passionfruit Marshmallow And Peach  
Meringue With Dark Chocolate Cream, Blackberries And Cherries  
Sweetly Spiced Filo With Honey Mousse And Candied Pear  
Marmalade Pie With Baked Apples And Maple Syrup Custard  
Chocolate And Chilli Tart With Boozed Cream  
Caramel Cake With Sour Cream And Pineapple Jelly  
Ginger Snap Cookie Trifle With All The Fruits

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# Dining

Is Best Celebrated With A Set Entree,

Main And Sweets Course Accompanied

By Two Side Dishes

Serving Bread With The Main To Dip Up The Sauce.

Travel Down To Page Eleven For Cakes And Tarts.

## Entree

Sweet Potato Cake With Japanese Guacamole And Chili Oil

Clarence River Prawns With Marie Rose Sauce And Chimichurri

Blackened Chicken With Beetroot Relish And Plum Sauce

Sea Scallops With Stone Fruit Salad And Yuzu

Barbeque Duck With Pickled Radish And Smoky Fennel Coleslaw

## Main

Vegetable Pie With Tomatoes, Papadum Crumbs And Fetta

14-hour Beef Brisket With Carrot Puree And Green Goddess

Pork Belly With Truffle Celeriac Mash, Chestnuts And Crackling

Monk Fish With Chorizo And Herby Potato Gems With Cheese Sauce

12-hour Lamb Shoulder With Labne And Mint Jelly

## Side Dish

Creamy Potato Salad With Trout Roe

Iceberg With Candied Popcorn And Vinaigrette

Maple Dumplings With Coconut Curry

Cauliflower With Mascarpone Bechamel

## Dessert

Trifle With Passionfruit And Mango

Raspberry Crumble With Boozed Cream

Lemon Pavlova With Clotted Cream And Candied Popcorn

Roast Pears With Goat Cheese, Truffle Honey And Sugar Snaps

Dark Chocolate Cake With Maple Syrup

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# Savoury & Sweet Canapes and Little Burgers

## Savoury Canapes \$5

Butter Poached Lobster Tail With Mandarin Jam  
Yellow Cherry Tomato Tart With Feta And Basil  
Oysters With Yuzu Mignonette  
Sourdough Soldiers With Pancetta And Smoked Pepper Relish  
Chicken Tikka Papadums With Spiced Plum  
Fish And Chip With Tartare Dip  
Ginger Snaps With Roast Pear And Goat Cheese

## Savoury Substantial Canapes \$7

6-hour Pork Belly Milk Bun With Pineapple And Crackling  
Zucchini Flowers With Fregola, Feta And Romesco  
Sea Scallops With Candied Bacon  
Lamb Shoulder Pie With Labne And Mint Jelly  
Tuna With Coriander, Sesame And Lime Sauce  
Steak Roll With Gorgonzola And Caramel Onions  
Clarence River Prawns With Lemon Curd

## Little Burgers \$7

14-hour Beef Brisket With Slaw And Apple Sauce  
Cheeseburger With Beetroot Relish  
Mushroom, Mozzarella And Green Goddess  
Silver Dory With Pawpaw Salsa And Lemon Mayo  
Pulled Sweet Potato With Feta, Marjoram And Black Vinegar Mix  
Curry Chicken, Cucumber Yoghurt And Papadum  
12-hour Lamb Shoulder With Goat Cheese And Pickles

## Sweet Canapes \$5

Lemon Pavlova With All The Fruits  
Chocolate And Caramel Bombolini  
Passionfruit And Lime Curd Parfait Biscuit  
Mixed Apple Pie With Boozed Cream  
Mango Tart With Pineapple And Crème Fraiche  
Tiramisu With Caramel And Chocolate Cake  
Triple Brie With Kiwi Fruit Jam And Fried Basil

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# Cakes And Tarts

Butchers Daughter Bake Celebration Cakes And Tarts  
And Dress With Pretty Flowers And Fruits

## Cakes

For 50 Guests Eating Cake \$150 : For 100 Guests Eating Cake \$300

Tiramisu Trifle With Candied Orange And Yuzu Curd  
Orange And Almond, Poppy Seed And Berry Jelly  
White Chocolate, Roast Pineapple And Passionfruit  
Carrot With Cherry Salsa, Rum Cream And With Kiwi Fruit Jam  
Caramel And Dark Chocolate With Butter Strawberries

## Tarts

For 50 Guests Eating A Tart \$130  
For 100 Guests Eating A Tart \$260

Sour Cherry With Custard And Peach  
Peanut Butter Cup And Butter Strawberry Curd  
Passionfruit With Boozed Blood Orange Cream  
Raspberry And Chocolate Tart  
Caramel And All The Apples



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