



THE BLONDE BUTLER
CATERING MENUS & PACKAGES

ABOUT US...



The Blonde Butler is the trusted partner for events & catering across Sydney, servicing private, corporate & social events. We have been involved with some of Sydney's most glamorous parties for fashion labels, media, automotive & tech clients.

We are experienced with high end catering & understand the importance of cutting-edge food, outstanding drinks & seamless service.

The team at The Blonde Butler look forward to preparing a proposal for you.





COCKTAIL PARTIES

COCKTAIL PARTIES

\$40PP

6 CANAPÉS PP

PERFECT FOR A 2 HR EVENT

\$50PP

**6 CANAPÉS + 1
SUBSTANTIAL PP**

PERFECT FOR A 2 - 3 HR EVENT

\$60PP

**6 CANAPÉS + 1
SUBSTANTIAL + 1 BOWL PP**

PERFECT FOR A 3 - 4 HR EVENT

ADDITIONS

Additional canapés: \$7 each

Additional substantial: \$10 each

Additional bowls: \$14 each

Additional sweets: \$7 each

Each of the additions require a minimum of 30 pieces each

Blonde Butler events have a minimum food spend of \$2,000 + GST



CANAPÉ MENU

COLD CANAPÉS

Petite sourdough crumpet with fresh fig, prosciutto crudo & triple cream brie
Miso & ginger flower tart with Yarra Valley salmon pearls
Sourdough crostini with verjuice roasted grapes, buffalo ricotta, fennel & chilli (v)
Jatz cracker with chicken liver parfait, bergamot muscatels & Davidson plum
Tuna nigiri with soy & balsamic gel, pickled ginger & sea vegetables (gf)
Ash wafer with ocean trout tartare, radish & nori (gf)
Almond florentine with wagyu bresaola & gorgonzola dolce
Seed crisp with cashew labne & pickled seasonal melon (ve, gf)

SUBSTANTIALS

5 spiced sticky pork belly bao bun
Miso mushroom & beetroot falafel slider with cheddar cheese & dashi mayo (v)
Petite potato bun with mortadella, stracciatella & pistachio pesto
Chicken, padron pepper & maple teriyake skewers (gf)
Sesame prawn toastie with sriracha & coriander
Angus beef slider with American cheese & pickle

WARM CANAPÉS

Chicken nuggets with creme fraiche & caviar
Kale and cashew sausage roll with feta & peach gel (v)
Arancini milanese with provolone, pinenuts & raisin aioli (v)
Beef cheek & truffle croustada with volcanic black salt
Smoked chicken & leek vol au vons with koji, black garlic & shiso
Crispy pomme Annas with smoked romesco & fried capers (gf)
Lamb meatball with plum sauce & feroldton wax (gf, df)
Petite falafel with tahini & tomato (ve)
Truffle & cheese toastie (v)

BOWLS

Baked ocean trout with Andean potato salad & mizeria mayo
Prawn and pea potato dumplings with manderin & chilli pangrattato
Chargrilled Pinnacle msb4 flatiron steak with soy, daikon cake & mirin jus (gf)
Olive and almond stuffed artichokes with sunflower hummus (gf, v)

CANAPÉ MENU

SWEET CANAPÉS

Yuzu meringue tarts

Brulee doughnuts with passionfruit cream

Black sesame & salted caramel single origin chocolate bonbons (gf)

Rhubarb ripe with rhubarb jelly, toasted coconut & coconut ganache (vegan, gf)

Date & maple bliss bites (vegan, gf)

SEAFOOD ADDITIONS

Plated & served to your guests by Waiters as part of your canape service

Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen) Freshly shucked

Sydney rock oyster with classic mignonette (\$72 per dozen)





SHARE PLATES & BUFFETS

SHARE PLATES & BUFFETS

\$70PP

2 PROTEINS + 3 SIDES

This menu is perfect for a light lunch or dinner.
Make your selection of 2 main dishes & 3 side dishes.
Sourdough bread & cultured butter included.

\$80PP

3 PROTEINS + 3 SIDES

This package will give your guests plenty of options to pick from . Make your selection of 3 main dishes & 3 side dishes. Sourdough bread & cultured butter included



SHARE PLATES & BUFFET MENU

MAINS

Koji roast chicken with wood ear mushroom & chestnut gravy (gf)
Baked barramundi with coconut curry sambal & turmeric sauce (gf)
Kakuni braised pork belly with shallots & cabbage (gf)
Miso baked Ora King salmon with torched scallions & toasted sesame sauce (gf)
Slow roasted Msb4 Pinnacle beef tenderloin with Paris butter, burnt onions & pepper berry jus (gf)
Caramelised celeriac steaks with mushroom & confit garlic cream (ve, gf)

SIDES

Pea and edamame salad with poached asparagus & shiso (gf)
Verjuice poached carrots with pine nuts & blood orange (gf)
Blackened cauliflower with sunflower tarator & wattle seed dukkah (ve, gf)
Crunchy red skin potatoes (v)
Baby gem, radish & chive salad with chardonnay vinaigrette (ve, gf)
Roasted pumpkin with sage & capers (v, gf)

ADDITIONS

Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen)
Freshly shucked Sydney rock oyster with classic mignonette (\$72 per dozen)
Cheese platter (serves 20) \$295
Dessert platter (serves 20) \$295
Fruit platter (serves 20) \$295
Blonde Butler events have a minimum food spend of \$2,000 + GST



PLATED DINING

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2 COURSES \$75PP

UPGRADE TO ALTERNATE SERVE \$10PP

This is perfect for a light lunch or dinner.

Make your selection of entrée & main or main & dessert.

Sourdough bread & cultured butter included.

3 COURSES \$85PP

UPGRADE TO ALTERNATE SERVE \$15PP

Treat your guests to the ultimate dining experience.

Make your selection of an entrée, main & dessert.

Sourdough bread & cultured butter included.



PLATED DINING MENU

ENTREES

COLD ENTREES

Poached young asparagus, sauce gribiche, lemon oil & chervil (gf, v)
Scallop ceviche, taramasalata, blackberry & avruga caviar (gf)
Fig tarte tartin, radicchio, macadamia & blood pudding (v)
Verjuice poached carrots, pine nuts & blood orange (ve, gf)
Purple cabbage and vodka cured kingfish, lemon verbena creme & lemon balm (gf)

WARM ENTREES

Steamed ocean trout, potato cream & pepper cress (gf)
Crab and corn custard, young coconut & oyster mushroom salad (gf)
Koji pork neck, grilled truffle & apple glaze (gf)
Caramelised baby gem hearts, roasted radish & confit garlic cream (gf, v)
Smoked chicken, blood orange & zucchini flower

ADDITIONS

Add share bowls of duck fat kipfler potatoes with rosemary for \$5pp
Add share bowls of rocket & Parmigiano Reggiano salad with balsamic for \$5pp
Add a shared dessert for \$15pp
Blonde Butler events have a minimum food spend of \$2,000 + GST

MAINS

Panfried barramundi, coconut and curry leaf sambal & turmeric sauce (gf)
Kakuni braised pork belly, shallots & cabbage (gf)
Miso baked Ora King salmon, pea & edamame crush (gf)
Slow roast M5 Pinnacle beef tenderloin, smoked cauliflower puree, pepper berry jus & burnt onions (gf)
Caramelised celeriac steak, portabello mushroom, leek & confit garlic cream (ve)
Slow cooked chicken breast, pumpkin, sage & capers

DESSERTS

INDIVIDUAL DESSERTS

Burnt meringue, yuzu curd & roast blood plum (gf)
Cream brulee, burnt fig & blackberry (gf)
Single origin chocolate mousse, raspberry & caramel honey (gf)
Coconut panna cotta, black sesame & cherry blossom (gf, df, ve)

SHARED DESSERTS

Twice baked chocolate torte, chantilly cream fresh
Local artisan cheese plate, muscatels, quince, lavosh
Petit fours

EVENT ENHANCEMENTS

ADD SOME EXTRA FLAIR TO YOUR EVENT WITH ONE OF OUR FOOD STATIONS.

(AVAILABLE AS AN ADD ON FOR EVENTS WITH OVER 30 GUESTS)

PORCHETTA - \$15PP

Porchetta, soft rolls, watercress, mustards, relish

HAM - \$15PP

Glazed ham, soft rolls, mustards, chutney

BRISKET - \$15PP

Beef brisket, soft rolls, green salad, condiments

TACOS - \$15PP

Pulled beef & pulled chicken tacos, guacamole, sour cream, cheese, pico de gallo (2pp)





GRAZING TABLES

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CHEESE

Selection of artisan cheeses, crackers, quince, sourdough & butter, styled with grapes, figs & berries

HALF WHEEL - \$1,650

CATERS FOR UP TO 30 PEOPLE

FULL WHEEL - \$2,450

CATERS FOR UP TO 60 PEOPLE

Enhance your cheese table with the following additions:

- Charcuterie - \$7PP
- Crudités - \$7PP
- Antipasto - \$9PP

SEAFOOD - \$65PP

Selection of freshly shucked oysters, peeled prawns, bug tails & salmon gravlax with condiments, styled with lemons, lime & dill

Enhance your seafood table with the following additions:

- Premium caviar & sour cream blini - \$30PP
- Sushi & sashimi selection - \$16PP
- Prawn rolls - \$9PP
- Ceviche style kingfish, scallops & salmon - \$19PP
- Caviar, sour cream & pringles - \$7PP
- Petite crab sandwich - \$9PP



GRAZING TABLES

CANAPÉ - \$55PP

A selection of The Blonde Butler's most popular canapés, displayed on platters and styled with fresh fruits.

5 CANAPÉS + 3 SUBSTANTIALS PP

Select your canapés:

COLD ITEMS

- Peking duck pancakes with hoisin
- Flamed salmon nigiri with nori dust (gf)
- Chicken, tarragon, celery & walnut sandwiches
- Truffle egg soft potato bread finger sandwiches (v)
- Fresh fig, gorgonzola & prosciutto tarts
- Chicken liver parfait, jatz cracker & shiraz jel
- Provolone, wagyu bresaola & martini olive swizzle sticks (gf)

HOT ITEMS

- Pumpkin & paprika vegan sausage roll (ve)
- Beef wellington with tomato jam
- Saffron arancini with pinenuts & raisins (v, gf)
- Mushroom & gruyere vol-au-vent (v)
- Red bean & fennel empanada (ve)

SUBSTANTIAL

- Angus beef slider with American cheese & pickle
- Pork & fennel sausage roll
- Black olive & capsicum quiche (v)

BREAKFAST - \$50PP

A selection of delicious breakfast items displayed on platters and styled with grapes, figs, and berries. Your table includes:

- Seasonal fruit
- Individual Greek yoghurt pots with house made granola & fresh berries
- Raspberry & coconut chia pots
- Sonoma mixed pastries
- Assorted bliss balls and nut bars
- Ricotta & strawberry pancake stacks
- Asparagus tartlets with hollandaise & chives
- Baked eggs shakshuka tart



GRAZING TABLES

HIGH TEA - \$48PP

A selection of decadent high tea items displayed on platters and styled with grapes, figs, and berries. Your table includes:

- Scones with jam & cream
- Caramelised banoffee waffles
- Coconut & raspberry bread bites
- Petite passionfruit burnt merigue tart
- Chocolate & salted caramel petite bites
- Vegan chocolate & hazelnut layer cake (ve)
- Flourless orange cakes (gf)
- Zucchini & haloumi frittata
- Parmesan palmiers

AFTERNOON TEA - \$45PP

A selection of delicious afternoon tea items displayed on platters and styled with grapes, figs, and berries. Your table includes:

- Cheddar & spinach scones, savoury jam & cultured butter
- Smoked ham & gruyere pastries with tomato relish
- Fig & proscutto spelt puff tarte tatin
- Victoria sponge roll
- Strawberry short cakes
- Friands & muffins
- Triple cream brie with baked grapes and sourdough





BEVERAGE PACKAGES

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HOUSE - \$38PP

3 HOUR DURATION

Da Luca Prosecco, Veneto Italy

2021 Dusky Sounds Sauvignon Blanc,
South Island

2020 St Hallet Faith Shiraz, Barossa

Peroni Nastro Azzurro

Peroni Leggera (light)

PREMIUM - \$45PP

3 HOUR DURATION

Croser NV Adelaide Hills NV Sparkling

2021 Eddystone Point Pinot Gris, Tasmania

2020 Grant Burge Vigneron Collection

Shiraz, Barossa

Peroni Nastro Azzurro

Peroni Leggera (light)

PLATINUM - \$55PP

3 HOUR DURATION

Jansz Premium Cuvee NV Sparkling, Tasmania

Once & Well Freya Chardonnay, Margaret River

2022 Oakridge Over the Shoulder Pinot Noir,
Yarra Valley

Peroni Nastro Azzurro

Peroni Leggera (light)

COCKTAILS

\$19 PER COCKTAIL - MIN 20 EACH

Seasonal Bellini

Aperol Spritz

Tommy's Margarita

Passionfruit Caprioska

Gin Sour

Espresso Martini



EXTRA BEVERAGE INFORMATION

- Beverage packages allow for free-flowing drinks for 3 hours. If your event lasts longer, your Event Manager can adjust the quote to suit your event service times.
- RSA certified Bartenders are a mandatory requirement with beverage packages & your Event Manager will determine how many are required & their arrival & departure times based on your event brief.
- If you'd like to provide your own beverages & have The Blonde Butler serve them under our liquor licence, we charge a flat fee of \$10pp to cover the management of this.
- Glassware & drinks tubs are required for beverage packages. Your Event Manager will recommend the varieties & QTY's of each glass and can add the hire of these to your quote if you're unable to provide them.
- A bar or clothed table along with ice tubs are required for all beverage packages. If you're unable to provide these, your Event Manager can arrange to hire them for you.





WEDDING PACKAGES

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SHARE PLATE PACKAGE - \$140PP

This package will give your guests plenty of options to enjoy and includes:

- 5 welcome canapés
- 3 shared mains & 3 shared sides
- 2 roving dessert canapés
- Late night sliders

FINE DINING PACKAGE - \$140PP

Treat your guests to the ultimate dining experience on your big day, your menu includes:

- 5 welcome canapés
- 3 course alternate drop plated meal
- Late night sliders



CANAPÉ MENU

COLD CANAPÉS

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Sourdough crostini with verjuice roasted grapes, buffalo ricotta, fennel & chilli (v)
Jatz cracker with chicken liver parfait, bergamot muscatels & Davidson plum
Tuna nigiri with soy & balsamic gel, pickled ginger & sea vegetables (gf)
Ash wafer with ocean trout tartare, radish & nori (gf)
Almond florentine with wagyu bresaola & gorgonzola dolce
Seed crisp with cashew labne & pickled seasonal melon (ve, gf)

SUBSTANTIALS

5 spiced sticky pork belly bao bun
Miso mushroom & beetroot falafel slider with cheddar cheese & dashi mayo (v)
Petite potato bun with mortadella, stracciatella & pistachio pesto
Chicken, padron pepper & maple teriyake skewers (gf)
Sesame prawn toastie with sriracha & coriander
Angus beef slider with American cheese & pickle

WARM CANAPÉS

Chicken nuggets with creme fraiche & caviar
Kale and cashew sausage roll with feta & peach gel (v)
Arancini milanese with provolone, pinenuts & raisin aioli (v)
Beef cheek & truffle croustada with volcanic black salt
Smoked chicken & leek vol au vons with koji, black garlic & shiso
Crispy pomme Annas with smoked romesco & fried capers (gf)
Lamb meatball with plum sauce & feroldton wax (gf, df)
Petite falafel with tahini & tomato (ve)
Truffle & cheese toastie (v)

BOWLS

Baked ocean trout with Andean potato salad & mizeria mayo
Prawn and pea potato dumplings with mandarin & chilli pangrattato
Chargrilled Pinnacle msb4 flatiron steak with soy, daikon cake & mirin jus (gf)
Olive and almond stuffed artichokes with sunflower hummus (gf, v)

SHARE PLATES

MAINS

Koji roast chicken with wood ear mushroom & chestnut gravy (gf)
Baked barramundi with coconut curry sambal & turmeric sauce (gf)
Kakuni braised pork belly with shallots & cabbage (gf)
Miso baked Ora King salmon with torched scallions & toasted sesame sauce (gf)
Slow roasted Msb4 Pinnacle beef tenderloin with Paris butter, burnt onions & pepper berry jus (gf)
Caramelised celeriac steaks with mushroom & confit garlic cream (ve, gf)

SIDES

Pea and edamame salad with poached asparagus & shiso (gf)
Verjuice poached carrots with pine nuts & blood orange (gf)
Blackened cauliflower with sunflower tarator & wattle seed dukkah (ve, gf)
Crunchy red skin potatoes (v)
Baby gem, radish & chive salad with chardonnay vinaigrette (ve, gf)
Roasted pumpkin with sage & capers (v, gf)

ADDITIONS

Herb tossed peeled tiger prawns with citrus mayonnaise (\$72 per dozen)
Freshly shucked Sydney rock oyster with classic mignonette (\$72 per dozen)
Cheese platter (serves 20) \$295
Dessert platter (serves 20) \$295
Fruit platter (serves 20) \$295
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PLATED DINING MENU

ENTREES

COLD ENTREES

- Poached young asparagus, sauce gribiche, lemon oil & chervil (gf, v)
- Scallop ceviche, taramasalata, blackberry & avruga caviar (gf)
- Fig tarte tartin, radicchio, macadamia & blood pudding (v)
- Verjuice poached carrots, pine nuts & blood orange (ve, gf)
- Purple cabbage and vodka cured kingfish, lemon verbena creme & lemon balm (gf)

WARM ENTREES

- Steamed ocean trout, potato cream & pepper cress (gf)
- Crab and corn custard, young coconut & oyster mushroom salad (gf)
- Koji pork neck, grilled truffle & apple glaze (gf)
- Caramelised baby gem hearts, roasted radish & confit garlic cream (gf, v)
- Smoked chicken, blood orange & zucchini flower

ADDITIONS

- Add share bowls of duck fat kipfler potatoes with rosemary for \$5pp
- Add share bowls of rocket & Parmigiano Reggiano salad with balsamic for \$5pp
- Add a shared dessert for \$15pp
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MAINS

- Panfried barramundi, coconut and curry leaf sambal & turmeric sauce (gf)
- Kakuni braised pork belly, shallots & cabbage (gf)
- Miso baked Ora King salmon, pea & edamame crush (gf)
- Slow roast M5 Pinnacle beef tenderloin, smoked cauliflower puree, pepper berry jus & burnt onions (gf)
- Caramelised celeriac steak, portabello mushroom, leek & confit garlic cream (ve)
- Slow cooked chicken breast, pumpkin, sage & capers

DESSERTS

INDIVIDUAL DESSERTS

- Burnt meringue, yuzu curd & roast blood plum (gf)
- Cream brulee, burnt fig & blackberry (gf)
- Single origin chocolate mousse, raspberry & caramel honey (gf)
- Coconut panna cotta, black sesame & cherry blossom (gf, df, ve)

SHARED DESSERTS

- Twice baked chocolate torte, chantilly cream fresh
- Local artisan cheese plate, muscatels, quince, lavosh
- Petit fours

BEVERAGES

HOUSE - \$38PP

3 HOUR DURATION

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2021 Dusky Sounds Sauvignon Blanc, South Island
2020 St Hallet Faith Shiraz, Barossa
Peroni Nastro Azzurro
Peroni Leggera (light)

PREMIUM - \$45PP

3 HOUR DURATION

Croser NV Adelaide Hills NV Sparkling
2021 Eddystone Point Pinot Gris, Tasmania
2020 Grant Burge Vigneron Collection Shiraz, Barossa
Peroni Nastro Azzurro
Peroni Leggera (light)

PLATINUM - \$55PP

3 HOUR DURATION

Jansz Premium Cuvee NV Sparkling, Tasmania
Once & Well Freya Chardonnay, Margaret River
2022 Oakridge Over the Shoulder Pinot Noir, Yarra Valley
Peroni Nastro Azzurro
Peroni Leggera (light)

COCKTAILS

\$19 PER COCKTAIL - MIN 20

Seasonal Bellini
Aperol Spritz
Tommy's Margarita
Passionfruit Caprioska
Gin Sour
Espresso Martini



WEDDING PACKAGES

Boxed BY BLONDE BUTLER



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Premium catering, beautifully boxed.

Boxed by Blonde Butler is your go-to solution for premium drop-off catering across Sydney. Thoughtfully curated and elegantly packaged, our boxes are ready to serve and designed to impress, whether you're hosting a corporate meeting, private parties and celebrations, or anything in between.

Our freshly made and deliciously diverse menu offers something for every palate and every occasion. With seamless delivery and stunning presentation, catering has never been so effortless — or looked this good.

Let Boxed by Blonde Butler elevate your next event



Boxed BY BLONDE BUTLER

Elevated catering solutions for the modern workplace.

From team lunches to executive events, The Blonde Butler delivers corporate catering that's as impressive as it is effortless. Whether you need individually packaged gourmet meals for the whole office or a shared buffet spread, we tailor every experience to suit your team's needs.

Choose from our delicious hot meals, premium salads, gourmet wraps and Turkish rolls, or a range of mains and sides — all crafted to satisfy every taste and dietary requirement.

We offer full buffet delivery with set-up, optional staffed service, and pack-down, making catering seamless for both small teams and large-scale events.

With a proven track record of servicing leading companies like American Express, TikTok, and Meta, we proudly deliver across Sydney — bringing our signature service and quality to workplaces city-wide.



CONTACT US

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