

BIANCHIS GROUP CATERING

Antipasti and sharing platters

Better for slightly larger gatherings/meetings of 12 or more people the antipasti and sharing platter offers something for everyone in an impressive whilst relaxed style of banqueting.

As a company we are proud to say we use small independent quality suppliers from whom we buy our cheese and meats. Everything else listed below is handcrafted in house by our chefs using great local ingredients.

Minimum order of 15ppl

£16pp

Artisan cheese

Grapes, chutney & focaccia

Cured meats

Olives and Hummus

Vegetable frittata

Add for £4.5 each

Bianchis handcrafted salami sausage rolls
(veggie/vegan available)

BIANCHI'S GROUP CATERING

Canapes

£2.50 each

Minimum order of £250

Additional fees apply where you require staff for serving

Pick between 1-5 options

Meat

Chicken liver parfait crostini
Nduja jam rolls
Prosciutto & fig
Beef carpaccio with rocket (£3)
ham hock fritti, mustard & orange
Ox shin croquettes, caper mayo
Baked potato, sour cream, pancetta

Fish

Salt cod & parsley crostini
Anchovy, pickled chilli & olive gildas
Baked scallops in the shell (£4)
Smoked ricotta & mackerel choux buns
Pesce marinato (£3)

Vegetarian

Stracciatella cone with dried black olives (£3)
Tortilla chip, tomini freschi & salsa rossa
Confit datterini tomato & bocconcini
Truffled goats cheese crostini
Mac'n'cheese fritti
Parmesan & poppy seed cracker, fig & goat's cheese
Heirloom tomato panzanella salad, basil mayo, cucumber (ve)
Chickpea, courgette, lemon fritti (ve)
Beetroot tartare on potato blini (ve)

Sweet canapes £3 each

Negroni pate de fruit
Dulce de Leche churro
Lemon meringue tartlet
White chocolate fruit tartlet
Coffee tuile tiramisu
Passionfruit doughnuts
Raspberry meringues
Coconut dark chocolate truffles

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Dolce and tray bakes

Whether you are looking for a sweet pastry to offer alongside a morning coffee station for your office team or a beautiful wedding cake made to your liking we have a team of skilled chefs ready to prepare all such sweet treats.

Minimum order may apply

Pastries £3 each (5 minimum)

Plain croissant

Pan au chocolate

Cinnamon roll

Tray bakes £4pp (6 portions minimum)

Triple choc brownie

Sicilian lemon polenta cake

Cannoli £5 each (5 minimum)

Chocolate

Lemon and Ricotta

Tiramisu £6pp

(Min 8ppl)

Classic

Chocolate & mint

Blackberry gateau

Lemon & Raspberry

Celebration cakes

This is a bespoke service that requires us to ask you some questions regarding your needs. Please use the contact form on the website to start the conversation with us.

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Fresh focaccia sandwiches

Our chefs bake the focaccia fresh every day for our restaurants, the same dough is used for our sandwich range, only it is stretched thinner to make the perfect Italian style sandwich slice.

Minimum order of 12 per flavour

Choose between 3 - 5 different options

Vegetarian £7

Honey Roasted Veg, Chimichurri, hummus and roman lettuce

Smoked fior di latte, basil pesto, sundried tomatoes and rocket

Soft boiled eggs, curried mayo, roasted red peppers and watercress

Roman artichokes, truffle mayo, crispy onions and rocket

Cheddar cheese, piccalilli, cucumber and roman lettuce

Meat £8

Porchetta, garlic mayo, smoked mozzarella, salsa verde and rocket

Prosciutto cotto, caramelised onions, red cabbage and mint slaw

Roasted chicken, crispy onions, Caesar dressing and roman lettuce

Chicken Milanese, prosciutto, mustard mayo, cheddar cheese and tomato
(£1.50 supplement)

Beef 'Bresola', horseradish cream, cherry tomatoes, rocket & parmesan
Milano salami, mozzarella, avocado, Bianchis hot sauce & roman lettuce

Fish £8

Smoked Salmon, golden beetroot, balsamic onions and baby spinach

Tuna, tzatziki, mustard frills and boiled egg

Crab mayo, fennel & chili slaw with roman lettuce

Fried whiting, tartare sauce, watercress & pickled cucumber
(£1.50 supplement)

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Lasagne al forno

Minimum order of 9 portions p/flavour

Delivered hot at £10pp (+20% VAT)

OR delivered cold at £9pp

Rossa

Alla Sorrentina (v)

Ratatouille (v)

N'duja Amatriciana

Beef Shin ragu

Bianca

Mushroom and Leek (v)

Butternut Squash and Spinach (v)

Fennel Sausage and Broccoli

Pancetta and Roasted Datterini Tomato

all vegetarian options can be made vegan

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Bespoke Menu

This really is the best of what we do, a bespoke service where we create a menu to fit your occasion. Working together to make sure your every need is met whether its a carefully curated evening celebrating a family members birthday be it a 21st or an 80th we have a menu that will suit.

We also have extensive knowledge and years of experience in running weddings here in Bristol and further a field offering 'on location catered'.

The menus you can see here are purely to show the range of what we offer. The whole idea of this section is that we find out what you want then design a menu/service that is unique to you.

Once we have a proposal you are happy with we can provide a quote. Please be aware that we usually need a months notice minimum to ensure we can provide this service.

Sample menus

Bocca tasting menu

Crispy quail egg, charred leeks, white truffle and Stracciatella

Grilled monkfish spiedini, salsa rossa

Wild boar raviolo in smoked garlic brodo

Aged sirloin tagliata with vongole

Quattro formaggi cannolo, tropea onion jam

Apple crumble doughnut, zabaione

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Hearty and healthy salads

£4.5 side salad (5 p/flavour minimum)/ £8 main (4 p/flavour minimum)
/ £15 sharing (2 p/flavour minimum)

We recommend choosing a salad as a side to accompany
antipasti/sandwiches/pizza

Roasted new potatoes, pickled chillies, sun dried tomatoes, chorizo

Mixed chicory, orange, fennel and mint (v)

Quinoa, red beans, kohlrabi, winter tomatoes and coriander (v)

Chicken caesar salad, boiled egg, pancetta, parmesan, croutons

Courgettes, mint, peas, baby spinach, lemon (v)

Tomatoes, basil, olives, cucumber, red onions, focaccia croutons (v)

Chickpeas, cucumber, roasted red peppers, soft herbs (v)

Penne pasta, smoked chicken, coronation curry dressing

Wild rice, black bean, soy & ginger dressing (v)

Quinoa, roast squash, tahini dressing (v)

Tuna, seasonal greens, white beans, tarragon mayo

Tabbouleh, soft herbs, cucumber & pomegranates (v)

Radichio, pear, feta, lemon honey dressing (v)

Ask us for our seasonal selections

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Small plates

Perfect for a special occasion that requires the food to be presented beautifully and yet managed by the guests in a casual manner. The small plates menu offers a wide range of cuisines in portion sizes that allow your patrons to sample many of the options without feeling too overwhelmed.

Price on enquiry depending upon guest and staff numbers required
Pick 3 options

Vegetarian

Winter tomato, courgette & pickled shallot w/ garden herb creme fraiche (v)

Sicilian caponata, buffalo mozzarella & basil (v)

Lasagne fritti, aioli & parmesan (v)

Curried cauliflower arancini with tzatziki (v)

Truffled orzo pasta with a cream leek sauce (v)

Meat/Fish

Asian pressed pork belly, pickled daikon, sesame & chilli

Parmesan polenta fries with beef shin ragu

Lamb 'albondigas' meat balls with romesco sauce

Caesar dressed Chicken Milanese

Fritto misto di mare

Salt cod & confit garlic bruschetta