Black Fire Restaurant Brisbane Outside Catering Pricing

"Fuego Nero – Food is our Business and what we love to do!"

Black Fire Brisbane has arrived and is offering up a Spanish/Mediterranean dining experience like no other!

Black Fire Restaurant Brisbane is focused on serving delicious, organic and fresh seasonal produce. Grown, sourced locally

and prepared to perfection by a talented team of chefs lead by Head Chef Alessandro Spiga.

"We are a big family at Fuego Nero and our guests always feel like they're at home in our venues. A big thank you to our entire team and all of our guests who support us every day". – *Carolina Sanchez Lopez, Director of Food & Beverage*

For all enquiries please email bookings@blackfirebrisbane.com.au

Black Fire Brisbane has created an offsite catering menu that showcases beautifully thought out menu items at competitive pricing. All platter boxes are prepared to suit your needs for delivery (charges may apply) or pick up. Please contact us if you are interested in function packages for events within our restaurant.

Small Boxes – cater for up to 8 persons | Medium Boxes – cater for up to 12 persons If you require larger quantities, please refer to the 'per person' price (minimum 13ppl)

Patisserie

Perfect for those with a sweet tooth selection of mini croissants (sweet & savoury), banana bread, mini muffins, Small box 82 | Medium Box 110 | Per person \$9

Continental

Great kick start to the morning
Mini croissants, muesli cups, frittata, savoury muffins
Small box 96 | Medium Box 125 | Per person \$10

Fruit Platter

Add a little freshness for your day
Seasonal selection of sliced fruits & garnishes
Small box 52 | Medium Box 80 | Per person \$6

Sweets

Go on, treat yourself and your team Chefs selection of handmade dessert canapes Small box 95 | Medium Box 135 | Per person \$11

Sandwiches

Leave the leftovers at home Beef sliders, chicken & guacamole, HCT Scones Small box 94 | Medium Box 130 | Per person \$10.5

Salad

Who knew healthy was delicious?

Select two options; pulled pork & broccoli, cabbage & peas | caprese salad | haloumi & beetroot salad | Pumpkin & Spinach with pecan | Rucola, parmesan & prosciutto | Lemon & thyme chicken with fennel tapenade

Small box 90 | Medium Box 120 | Per person \$9.5

Charcuterie Grande
Eat as kings do
Cured meats, cheeses, house breads, antipasto
Small box 110 | Medium Box 150 | Per person \$12