



MENU
2026



FOOD VAN CATERING

"Delicious food the way it's supposed to be."

Looking for a unique catering experience for your next event? Our food truck has you covered! From birthdays and weddings to corporate gatherings and school functions, we bring the flavour to you.

Let's make your special occasion even more memorable.



WHAT WE DO



Hey foodies, we're excited to introduce you to Berty&Co the ultimate destination for mouth-watering food prepared fresh in our food van! We're all about using fresh ingredients and avoiding any artificial additives, colouring, or preservatives to ensure that our food is not just tasty, but healthy too.

Family-run and proudly homemade, we embrace a paddock-to-plate philosophy, growing our own organic produce to ensure the highest quality. Our homemade relish and passata are crafted using our own herbs, spices, and vegetables, free from additives and bursting with flavour.

Our dedication to freshness extends to growing our own vegetables and herbs. We nurture our garden beds with manure from our sheep, promoting robust plant growth without additives, and gather eggs from our free-range chickens. Additionally, we create our own spice blends and stock from our homegrown herbs and vegetables, delivering a truly authentic culinary experience.

We are your point of contact from the initial enquiry, through menu selection, cooking, and finally serving. We do not farm out any part of our service to ensure 100% quality control.

We travel throughout Victoria to bring our exceptional catering services to you and your guests.

Whether you're a meat lover or a vegetarian, we've got you covered. Our pulled pork is smoked for a whopping 10 hours with our special spices, Beef Brisket 14 hours, while our chicken pieces are prepared with our own unique blend of spices. And our mushroom and pumpkin arancini balls? Made with our homemade vegetable stock - yum!

We take dietary requirements and allergies seriously and cater to all needs. Plus, all our meat is halal.

At Berty&Co, we're passionate about feeding people the best food possible. So why not book us for a taste of fresh, delicious, and healthy food? Let's make your special occasion even more memorable.

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www.bertyandco.com.au
0419304998
bertyandco@outlook.com



"Delicious food the way it's supposed to be."



WHO ARE WE?

At Bertyandco, we're all about feeding people the best food possible - and it all starts with our love for food! Darren and Jo are the dynamic duo behind our delicious offerings.

Jo brings decades of experience in catering and hospitality to the table, with an exquisite sense of taste that's so good she even picked Darren as her partner in life and work. Meanwhile, Darren has a love for food that runs in his veins - he's a true "feeder" who wants to make sure everyone is well-fed with the most flavorful food imaginable.

Together, they make a dream team that's all about creating delicious, fresh, and healthy food that's made with love.

Contact us today to book your event and let us do the cooking! We look forward to hearing from you. call on 0419304998



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CANAPE MENU A - ALL YOU CAN EAT

- Arancini Balls-mushroom and pumpkin with home made veggie stock topped with garlic aioli sauce (VG)(V)(GF)
- Chicken Skewers - Tender chicken strips in a teriyaki sauce (GF)
- Vegetarian Spring rolls served with a sweet chili sauce (VG)(V)
- Tomato Bruschetta (VG)(V)
- Mini Frittatas - Assorted flavors (VG)(GF)
- Home made Sausage rolls and home made relish
- Chips (VG)(V)
- (select 5 items in standard pricing) *\$5.00 per head for additional item

(VG) Vegetarian (V) Vegan (GF) Gluten Free

- (select 5 items in standard pricing) *\$5.00 per head for additional item

(VG) Vegetarian (V) Vegan (GF) Gluten Free





CANAPE MENU B - ALL YOU CAN EAT



- 10 hour smoked pull pork Slider with pickled red cabbage and cheese (GF)*option
- Fried Chicken Slider with salad and cheese(GF)*option
- 14 hour smoked Beef brisket Slider with salad and cheese and home made relish (GF)*option
- Veggie slider with cheese and home made relish (VG)(V)*(GF)*option
- Arancini Balls-mushroom and pumpkin with home made veggie stock topped with garlic aioli sauce (VG)(V)(GF)
- Salt & Pepper Calamari on salad with tartare sauce
- Chicken Skewers - Tender chicken strips in a teriyaki sauce (GF)
- Fish and chips- Whiting with tartare sauce served with golden chips
- San Choy Bow-chicken with a Chinese sauce served on a lettuce leaf (GF)*option
- Vegetarian Spring rolls served with a sweet chili sauce (VG)(V)
- Mini corn and feta fritters with home made relish (VG)(GF)
- Home made pizza- tomato, prosciutto, olives, Italian herbs and pizza cheese, Pepperoni pizza, Margherita pizza, Veggie pizza (VG)* (GF)*option
- Blinis with smoked salmon- on creme cheese and topped with dill
- Kids Meal- golden chicken nuggets with lightly salted chips **
- Chips (VG)(V)

(select 6 items in standard pricing)
*\$5.00 per head for additional item

(VG) Vegetarian (V) Vegan (GF) Gluten Free



MAIN MENU



- 10 hour smoked pull pork burger with pickled red cabbage and cheese served with lightly salted golden chips (GF)*option
- Fried Chicken burger with salad and cheese served with lightly salted golden chips (GF)*option
- 14 hour smoked Beef brisket burger with salad and cheese and home made relish served with lightly salted golden chips (GF)*option
- Veggie burger with salad,cheese and home made relish served with lightly salted golden chips (VG)(V)*(GF)*option
- Arancini Balls-mushroom and pumpkin with home made veggie stock topped with garlic aioli sauce served on a beautiful garden salad lightly dressed in Italian dressing (VG)(V)(GF)
- Fish and chips- Whiting with tartare sauce served with lightly salted golden chips
- Fish and salad- Whiting with tartare sauce served on a beautiful garden salad lightly dressed in Italian dressing
- Chicken chips and salad- crunchy spiced chicken served on a beautiful garden salad lightly dressed in Italian dressing with lightly salted golden chips (GF)
- Corn and feta fritters with home made relish served on a beautiful garden salad lightly dressed in Italian dressing(VG)(GF)
- Chips lightly salted (VG)(V)

(VG) Vegetarian (V) Vegan (GF) Gluten Free



BUFFET MENU



- 10 hour smoked pull pork (GF)
- 14 hour smoked Beef Brisket with our house rub (GF)
- Roast Chicken with our special spices (GF)
- Vegetarian Lasagna (VG)
- Baked Potatoes (VG)(V)(GF)
- Beautiful Greek Salad (VG)(GF)
- Home made Coleslaw (VG)(GF)
- Potato salad (VG)(GF)
- Bread roll (GF)*option
- Gravy (GF)



(select 6 items in standard pricing) *\$7.00 per head for additional item

Bread roll and gravy not counted in the 6 items.

(VG) Vegetarian (V) Vegan (GF) Gluten Free

We provide paper plates, cutlery and serviettes

DESSERT MENU

- Mini Paylova served with cream and berries and drizzles with passionfruit
- Custard Danish - Rich creamy custard filled danish is topped with ribbons of vanilla icing, a sprinkling of dried mixed fruits and pecan nut pieces. Served with cream and berries.



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PUBLIC EVENT MENU

Great for groups 100-400



- 10 hour smoked pull pork burger with pickled red cabbage and cheese served with lightly salted golden chips (GF)*option
- Fried Chicken burger with salad and cheese served with lightly salted golden chips (GF)*option
- 14 hour smoked Beef brisket burger with salad and cheese and home made relish served with lightly salted golden chips (GF)*option
- Veggie burger with salad,cheese and home made relish served with lightly salted golden chips (VG)(V)*(GF)*option
- Arancini Balls-mushroom and pumpkin with home made veggie stock topped with garlic aioli sauce served on a beautiful garden salad lightly dressed in Italian dressing (VG)(V)(GF)
- Fish and chips- Whiting with tartare sauce served with golden chips
- Fish and salad- Whiting with tartare sauce served on a beautiful garden salad lightly dressed in Italian dressing
- Chicken chips and salad- crunchy spiced chicken served on a beautiful garden salad lightly dressed in Italian dressing with lightly salted golden chips (GF)
- Kids Meal- golden chicken nuggets with lightly salted chips
- Chips lightly salted (VG)(V)
- Dim Sims - fried
- Potato cakes - lightly salted (VG)(V)
- Egg and Bacon roll served with cheese and our home made tomato relish (GF)*option

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CORPORATE LUNCH EVENT MENU



- 10 hour smoked pull pork burger with pickled red cabbage and cheese served with lightly salted golden chips (GF)*option
- Fried Chicken burger with salad and cheese served with lightly salted golden chips (GF)*option
- 14 hour smoked Beef brisket burger with salad and cheese and home made relish served with lightly salted golden chips (GF)*option
- Veggie burger with salad,cheese and home made relish served with lightly salted golden chips (VG)(V)(GF)*option
- Fish and chips- Whiting with tartare sauce served with golden chips
- Chicken chips and salad- crunchy spiced chicken served on a beautiful garden salad lightly dressed in Italian dressing with lightly salted golden chips (GF)
- All meals will come with a choice of soft drink or water.

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CORPORATE BREAKFAST EVENT MENU

Great for groups 40- 100

- Egg and Bacon roll served with cheese and our home made tomato relish. (GF)*option
- Corn and feta fritters with home made relish served on a beautiful garden salad lightly dressed in Italian dressing (VG)(GF)
- Veggie burger with salad,cheese and home made relish (VG)(V)* (GF)*option

(VG) Vegetarian (V) Vegan (GF) Gluten Free

All meals can come with a choice of soft drink, water or juice for an additional \$3.00 per head



CONFERENCE EVENT MAIN MENU



- Assorted Gourmet Rolls / Sandwiches- Chicken Pesto, Chicken salad, Roasted Vegetables (VG) option (VG)(V)
- Beautiful Greek Salad - Lettuce, tomatoes, red onion, cucumber, olives and feta cheese with an italian dressing (VG)(GF)(V)
- Tasty Veggie rice Pilaf - Rice with onion, carrot, celery, bay leaf, mushroom, fresh parsley and home made veggie stock. (VG)(GF)(V)
- Savory Chicken Delight - Chicken, garlic, potatoes, carrot, celery, parsley; mushroom and spices (GF)
- Beef Burgundy - Beautifully cooked, fall apart beef, bacon, garlic, potatoes, carrot, celery, parsley, tomatoes, mushroom and spices (GF)

We provide paper plates, cutlery and serviettes. Your guests will serve themselves from the buffet chafing dishes.

CONFERENCE EVENT DESSERT MENU

- Mini Pavlova served with cream and berries and drizzles with passionfruit
- Custard Danish - Rich creamy custard filled danish is topped with ribbons of vanilla icing, a sprinkling of dried mixed fruits and pecan nut pieces. Served with cream and berries.
- Chocolate Brownie slice - served with cream and berries

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WEDDINGS

Your wedding day is one of the most special days of your life, and you want everything to be perfect, especially the food! That's where Berty&Co's wedding catering comes in. Our team will work with you to create a menu that suits your tastes and preferences. Our all-you-can-eat canapes catering will leave your guests raving about the food for weeks to come. From arancini balls to salt and pepper calamari, our delicious canapes will satisfy even the most discerning palates. And with options to cater for all dietary requirements, you can rest assured that every guest will leave happy and satisfied. So, let us take the stress out of your wedding day and help you create unforgettable memories with your loved ones.



BIRTHDAYS

Hey there party planners, are you looking for a unique and delicious catering option for your upcoming birthday bash? Look no further than Bertyandco!

We specialize in preparing fresh, mouth-watering food on-site in our food van. Our menu is packed with options to please every palate, from smoked pulled pork to delicious chicken pieces and veggie arancini balls. We take dietary requirements and allergies seriously, and can cater to all needs. Plus, all our meat is halal. And the best part? You can relax and enjoy the party, while we take care of the food!

Let us help make your birthday celebration even more special with our delicious catering options. Contact us today to book your event and let us do the cooking!

CORPORATE

Need corporate catering for breakfast, lunch or dinner? Look no further than Berty&Co! We've got a huge menu to cater for all dietary requirements. Whether you are planning a staff training , incentive reward for a job well done, a sales events for a product launch, team building or any other corporate function

We can feed your team during their lunch break, so no down time.

We come to you and take all the worry out of feeding your corporate guests, we will build a package that suits your budget and dietary requirements

Let us help make your celebration one to remember with our delicious catering options. Contact us today to book your event and let us do the cooking! We look forward to hearing from you

Darren & Jo

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FUNERALS / WAKES

A funeral or wake is a very special day for you and your loved ones, and you want everything to be perfect, especially the food! That's where Berty&Co's catering comes in. Our team will work with you to create a menu that suits your tastes and preferences. Our all-you-can-eat canapes catering will leave your guests raving about the food for weeks to come. From arancini balls to salt and pepper calamari, our delicious canapes will satisfy even the most discerning palates. And with options to cater for all dietary requirements, you can rest assured that every guest will leave full. So, let us take the stress out of your day and help you create unforgettable memories with your loved ones.

SCHOOL CAMPS

Hey there School camp planners, are you looking for a unique and delicious catering option for your upcoming school camp, Look no further than Bertyandco!

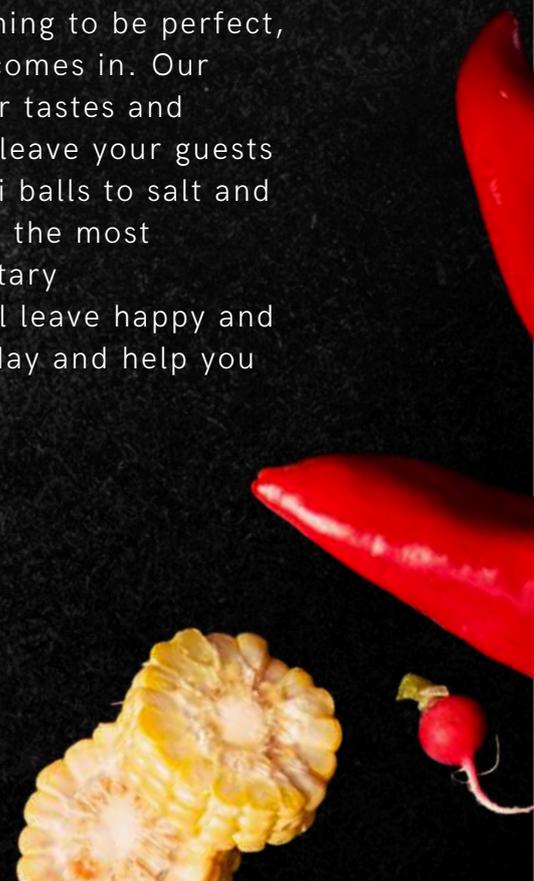
We specialize in preparing fresh, mouth-watering food on-site. Our menu is packed with options to please every palate.

We take dietary requirements and allergies seriously, and can cater to all needs. Plus, all our meat is halal. And the best part? You can relax and enjoy the camp, while we take care of the food!

Contact us today to book your event and let us do the cooking!

ANNIVERSARIES

Your anniversary day is one of the most special days you get to celebrate and share with family and friends, and you want everything to be perfect, especially the food! That's where Berty&Co's catering comes in. Our team will work with you to create a menu that suits your tastes and preferences. Our all-you-can-eat canapes catering will leave your guests raving about the food for weeks to come. From arancini balls to salt and pepper calamari, our delicious canapes will satisfy even the most discerning palates. And with options to cater for all dietary requirements, you can rest assured that every guest will leave happy and satisfied. So, let us take the stress out of your special day and help you create unforgettable memories with your loved ones.





Minimum number for Canape, Main, Buffet and Corporate packages is 40 people

Server charge \$130 per server if required

Travel within 50km of Lilydale Free.

51km-100km \$200. 101km-150km \$300. 151km-200km \$400. 201km-300km \$500

SUSTAINABILITY

In our commitment to sustainability all our packaging used in our service is made from natural materials which are environmentally friendly, compostable, biodegradable and food safe..

