

# feast

## Caterers



**Menu:** Funerals, wakes and bereavement ceremonies  
*As of January 2015*

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'Hi Saeran

Just a note to thank you for the wonderful catering you, Tony and your team supplied for us. Mum would have approved and her standards were always very high!

We have received high praise from both family and friends for not only the food, but the wonderful, courteous and friendly staff that were here to attend to our every need. Your efforts attributed to making a sad day, into a day of reflection and celebration for Mum.

thank you. Kind

regards, Judy'

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### Menus

We aim to help make a difficult day run smoothly and be less stressful. Please call Saeran at feast caterers and she will advise you on possible staff requirements, menu options as well as suitable food and beverage quantities.

Our menu options include sandwich platters, canapés, morning or afternoon teas, bbq's or buffets. We offer menus with or without staff. We can also take care of coffee and tea service and equipment hire.

Below are a few simple menu suggestions. If you would like any advice in putting a menu together please phone anytime, email or click on our other menu attachments.

### Staff

If you decide you would like to have staff serve your guests then the number of staff you require will depend on the menu style you select.

### Equipment hire

We can assist in any equipment hire you may require. If we do not have the item you require in stock we will recommend an alternate reliable supplier to you. Of course you are not obliged to use our services for this. We are happy for you to use another company's equipment.

### Coffee and Tea

Our package is \$2.50 per person for 51 guests and up and \$2.75 per person for 30-50 guests. This package includes percolators or plungers, urns, coffee, tea, sugar, milk, cups, saucers and teaspoons. We also hire urns, cups, saucers etc if you prefer not have the coffee and tea package.

**Below are six sample lunchtime high tea style menus that do not require a chef.**

Menus are tailored to suit the individual event and budget and can be tailored not require a chef ready for self service. For over 30 guests we recommend considering hiring a waiter or waitress from Feast to serve, clean up and assist with beverage service when not serving the food.

**Sample high tea menu one \$26 per person inc gst (no chef required, minimum number 20)**

**Savoury**

Smoked salmon on corn cakes w chive crème fraiche & avocado (c)

Individual quiches w gruyere & prosciutto (h)

Toasted brioche w balsamic strawberries & ricotta (c)

Roast chicken & almond ribbon sandwiches (1 pp)

**Sweet**

Lemon almond cakes w lemon frosting & toasted flaked almonds

Mini banana breads w Manuka honey

Blueberry & buttermilk mini pancakes

**Sample high tea menu two \$26 per person inc gst (no chef required, minimum number 20)**

**Savoury**

Croissants filled w ham & gruyere (h) or Gruyere & tomato (h,v)

Smoked salmon on corn cakes w chive crème fraiche & avocado (c)

Assorted mini baguettes w turkey breast, Swiss cheese, alfalfa & cranberry jelly **and** mini baguettes w seeded mustard, smoked ham & tasty cheese

Fresh fruit salad in glasses

**Sweet**

Little raspberry friands (v,c)

Mini banana breads w Manuka honey syrup (v,c)

Blueberry buttermilk mini muffins (v,c)

**Sample high tea menu three – \$26 per person inc gst (no chef required, minimum number 20)**

**Savoury**

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Olive shortbread w whipped goats cheese & cherry tomato (v)

Tomato tart w buffalo mozzarella & basil pesto (v) or leek, gruyere & asparagus quiche (v)

Fresh vegetable rice paper rolls w dipping sauce (v,gf)

Gourmet ribbon or triangle sandwiches with assorted fillings (1 sandwich per person)

**Sweet**

Chocolate caramel slice squares

Lemon almond cakes w lemon frosting & toasted almonds (gf)

**Sample high tea menu four – \$26 per person inc gst (no chef required, minimum number 20)**

**Savoury**

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Walnut & thyme biscuit w rare roast beef & basil pesto

Leek gruyere & tomato quiches

Peking duck rice paper rolls w vermicelli noodles, carrot, baby corn, red pepper & mint (gf)

Gourmet ribbon or triangle sandwiches with assorted fillings (1 sandwich per person)

**Sweet - An assortment of**

Lemon tarts w lemon curd & Italian meringue

Mini banana breads w toasted coconut

**Sample high tea menu five – \$26 per person inc gst (no chef required, minimum number 20)**

Blue swimmer crab tarts w lime, lemon & chilli

Char sui beef on a pumpkin blini w pickled cucumber & carrot

Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado

Gourmet ribbon or triangle sandwiches with assorted fillings (1 sandwich per person)

Fresh fruit skewers

**Sweet**

Red velvet cupcakes with vanilla & cream cheese frosting

**Sample high tea menu six – \$26 per person inc gst (no chef required, minimum number 20)**

Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado

Rare roast beef w beetroot relish & snipped chives on manchego polenta (gf)

Fresh vegetable rice paper rolls w julienne vegetables (gf,v)

Gourmet ribbon or triangle sandwiches with assorted fillings (1 sandwich per person)

**Sweet**

Fresh baked scones with jam and whipped cream

Lemon almond cakes w lemon frosting & toasted flaked almonds (gf)

**Below are 2 roving canapé / high tea lunch time menus which require a chef.**

These menus are just samples intended to give you a couple of ideas. We have plenty of other options available to you such as food stations, an extensive range of canapes, desserts & bbq plus salad options.

**Sample high tea menu seven – \$27.50 per person inc gst (Chef is required)**

Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado

Pumpkin & baby spinach arancini w goats cheese (v,h)

Thai Chicken skewers in yellow coconut milk curry served in a little glass (h,gf)

Mini lamb pies in short crust pastry

Roast chicken & almond ribbon sandwiches

Lemon almond cakes w lemon frosting & toasted flaked almonds (gf)

Dark chocolate Cointreau mousse (gf) Or Baileys white chocolate mousse (gf)

**Sample high tea menu eight – \$27.50 per person inc gst (Chef is required)**

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Queensland scallops w cauliflower puree & micro herbs (h,gf)

Pumpkin & baby spinach arancini w goats cheese (v,h)

Baby beef burgers w tomato, cheese beetroot & bacon (h)

Roast chicken & almond ribbon sandwiches

Lemon almond cakes w lemon frosting & toasted flaked almonds (gf)

Fresh baked scones w jam & cream

Feast chocolate chip & macadamia cookies

**Share Platters (minimum of 10 per platter)**

**Cured and grilled meats platter \$8 pp**

A selection of sopressa, salami, and prosciutto, ham & roast beef served cold w olive tapenade & relish

**Mezze platter \$7 pp**

A selection of dips and crisp vegetables, pita & Turkish bread

**Bruschetta (v) \$4.50pp**

Grilled pane di casa topped with tomato, basil, red onion, garlic & sea salt

**Antipasto \$9 pp**

Selection of cured meats, fetta, frittata, olives, grilled & marinated vegetables

**Cooked prawns \$8 pp**

King prawns w lemon aioli

**Fresh cold seafood platters \$17pp**

Smoked Atlantic salmon w capers, red onion & avocado, King prawns w lemon aioli and Rose Marie sauce

Sydney rock oysters w lemon wedges

**Fresh fruit platter \$5 per person fresh seasonal fruit**

Or

**Fresh fruit platter**

Selection of seasonal and exotic fruits including grapes, rockmelon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, lychees, pink grapefruit, mango and papaya (varies seasonally)

Small \$50 (up to 10 ppl) Med \$75 (up to 15 ppl) Large \$95 (up to 20 ppl) Ex large \$120 (Up to 30 ppl)

**Cheese and fruit platters \$8.50 per person**

Selection of soft, hard & blue cheese, biscotti, quince paste, dried fruits, muscatels, fresh figs, grapes, pear & crisp bread

OR

**Cheese, dried fruit, nuts and biscotti platter**

A selection of cheddar, brie and blue cheese with quince paste, pear, muscatels, figs, dried fruit, biscotti & crisp bread. Small \$65 (up to 10 ppl) Med \$95 (up to 15 ppl) Large \$120 (up to 25 ppl)

### Feast sandwiches, paninis, mini rolls, baguettes and wraps

Feast sandwiches, paninis, mini rolls, baguettes and wraps are made with fresh, tasty and substantial fillings.

Sandwiches can be packed individually, in attractive wooden sandwich boxes, on ceramic or disposable platters or in white cardboard cake boxes.

### Fillings (min of 4 per filling selected or leave it to us and we will choose a variety for you)

Smoked salmon, cucumber, baby spinach, Spanish onion, avocado and cream cheese

Roast chicken and avocado

Roast chicken and almond

Roast chicken and salad

Pastrami and Swiss cheese with lettuce, avocado and tomato chutney

Roast beef caramelized onion, tomato and baby spinach

Smoked ham cheddar and tomato with tomato chutney or wholegrain mustard

Silverside with salad or cheese and tomato

Gourmet salad and cheese

Egg, cheese, and lettuce

Turkey, cranberry, alfalfa & Swiss cheese

Lamb leg, red wine sauce and tomato with baby spinach (add 50 c)

Selection
Mini rolls \$3.50 ea (minimum 12)
Gourmet sandwiches on assorted breads \$5.50 ea - \$6.50 ea (minimum 6)
Gourmet wraps \$7.50 ea - \$8 ea (minimum 8)
Panini and baguettes \$8.50 - \$9 ea (minimum 8)
Gluten free sandwiches - recommend 2 per person for lunch from \$6 ea (minimum 5)

### Drop off breakfast, morning tea, afternoon tea and snacks

These menu items are either boxed or on platters ready to be served. We have minimum numbers but always do our best to accommodate small orders. If your numbers are less than the minimum number required please let us know as we may be able to offer an alternative dish.

Sweet & semi sweet
Lemon almond cakes w lemon frosting & toasted flaked almonds \$3.50 ea (min 12, gf)
Fig & grape cakes \$4 ea (min 12)
Orange syrup cakes (gf) \$3.5 per serve (min 12)
Chocolate Florentines (gf on request, min 12) \$3.5 per serve
Chocolate nut brownie \$3.5 ea (min 12)
Raspberry friands \$3.5 per serve (min 12)
Cherry almond cakes \$3.5 per serve (min 12)

Banana & walnut bread w passionfruit icing & toasted coconut \$3.5 ea (min 12)
Freshly baked muffins – raspberry, blueberry, apple & date or choc chip \$3.5 ea (min 12)
Scones w jam & cream \$5 ea (min 12)
Chocolate caramel slice \$3.5 ea (min 12)
Red velvet cupcakes with vanilla & cream cheese icing \$3.5 ea (min 12)
Lemon tarts w Italian meringue \$3.5 ea (min 12)
Portuguese custard tarts \$3.50 ea (min 20)
White chocolate mud cupcake w vanilla bean icing \$3.5 ea (min 20)
Dark chocolate sponge cupcake w chocolate ganache \$3.5 ea (min 20)
Pecan & macadamia pies \$3.5 ea (min 12)
Orange syrup cakes (gf) \$3.5 per serve (min 12)
Chocolate Florentines (gf on request, min 12) \$3.5 per serve
White chocolate & mascarpone tarts w fresh berries \$3.5 ea (min 12)
Orange & dark chocolate ganache tarts \$3.5 ea (min 12)
Mini strawberry & cream cheesecakes \$3.5 ea (min 30)
Mini mango cheesecakes \$3.5 ea (min 20)
Sticky date, walnut & fig cakes w caramel glaze \$3.5 ea (min 20)
Macadamia, cranberry, apricot, almond & raisin bars \$4 ea (min 12)
Vanilla bean panna cotta w raspberry puree \$4.5 ea (min 12)
Selection of gourmet biscuits \$4.50 per serve (min 12)
Dark and white chocolate mousse in a glass \$4 per serve (min 20)
Mini gelato cones \$2.2 ea (min 50)
Gelato cups \$4 ea (min 48)

<i>Savoury</i>
Mini fruit salad in a glass w passion fruit \$4 ea (v,gf,min 12)
Mini fruit skewers \$3.50 ea (v,gf,min 12)
Large fruit skewers \$4.50 ea (v,gf,min 12)
Bircher muesli w honeyed yogurt & fresh fruit \$6 ea (v,gf,min 6)
Fruit salad in rectangular 375 ml container \$5 ea (v, gf, min 6)
Buttermilk pancakes w berries syrup & fresh berries or banana & maple syrup \$8 per serve (v,min 6)
Mini quiches w leek, gruyere & ham \$3.5 ea (min 12)
Mini quiche w tomato, leek & gruyere \$3.5 ea (v, min 12)
Goats cheese, roast beetroot & butternut pumpkin tartlet w aged balsamic \$4.50 ea (v, min 12)
Olive shortbread w whipped goats cheese & semi dried tomato \$3.5 per serve (v, min 12)
Tomato tart w buffalo mozzarella & basil pesto \$3.5 ea (v, min 20)
Walnut & thyme biscuit w rare roast beef & basil pesto \$3.5 ea (min 20)
Rare Roast beef w beetroot relish on gruyere polenta w chives \$3.5 ea (gf, min 20)
Zucchini, basil & parmesan frittata \$4.5 per serve (v, min 10)
Smoked Atlantic salmon croissant w dill cream cheese & baby spinach \$4.50 ea (small - min 8)
Smoked ham croissant w gruyere cheese \$3.5 ea (small - min 8)
Smoked Atlantic salmon croissant w dill cream cheese & baby spinach \$9 ea (Large - min 6)
Smoked ham croissant w gruyere cheese \$7 ea (large - min 6)
Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado \$3.50 ea (min 12)
Fresh vegetable rice paper rolls w pickled carrot, baby corn, red peppers & mint \$3 ea (v,gf,min 12)
Peking duck rice paper rolls w duck, baby corn, red peppers & mint \$3.5 ea (min 12)
Maki rolls - vegetarian daikon, carrot & avocado \$4 per serve (gf, min 20)
Mini chicken & leek pies \$4 ea (min 12 or each variety selected)
Mini lamb, mushroom & pea pies \$4 ea (min 12 or each variety selected)
Mini satay beef or plain beef sausage rolls \$3.5 per serve (min 20)
Mini spinach pastry rolls \$3.5 per serve (v,min 20)

## Platters

Minimum of 10 serves per platter

<b>Cured and grilled meats platter \$8 pp</b>	A selection of sopressa, salami, and prosciutto, ham & roast beef served cold w olive tapenade & relish
<b>Mezze platter \$7 pp</b>	A selection of dips and crisp vegetables, pita & Turkish bread
<b>Bruschetta (v) \$6.50 pp - choose up to one flavour per 4 serves</b>	Grilled pane di casa topped with; Scrambled egg & prosciutto Ripe tomato, basil, red onion, garlic & sea salt. Mozzarella & basil pesto & baby spinach Salami, cannellini bean, rocket & black pepper Ricotta, honey, fig & basil
<b>Antipasto \$9 pp</b>	Selection of cured meats, fetta, frittata, olives, grilled & marinated vegetables
<b>Cooked prawns \$8 pp</b>	King prawns w lemon aioli
<b>Fresh cold seafood platters \$17pp</b>	Smoked Atlantic salmon w capers, red onion & avocado, King prawns w lemon aioli and Rose Marie sauce, Sydney rock oysters w tomato vinaigrette or lemon wedges (Large entree or light meal served with salad)
<b>Fresh fruit salad platter \$5 per person</b>	fresh seasonal fruit
<b>Fresh fruit platter</b>	Selection of seasonal and exotic fruits including grapes, rockmelon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, lychees, pink grapefruit, mango and papaya (varies seasonally) Small \$50 (up to 10 ppl) Med \$75 (up to 15 ppl) Large \$95 (up to 20 ppl) Ex large \$120 (Up to 30 ppl)
<b>Cheese and fruit platters \$8.50 per person</b>	Selection of soft, hard & blue cheese, biscotti, quince paste, dried fruits, muscatels, fresh figs, grapes, pear & crisp bread
<b>Cheese, dried fruit, nuts and biscotti platter</b>	A selection of cheddar, brie and blue cheese with quince paste, pear, muscatels, figs, dried fruit, biscotti & crisp bread Small \$65 (up to 10 ppl) Med \$95 (up to 15 ppl) Large \$120 (up to 25 ppl)
<b>BBQ chicken and salad platter</b>	South American flavoured roast chicken pieces, condiments, fresh bread and butter, Three choices of salads - Caesar, Greek, Garden, Sweet potato chat & pumpkin, Cous cous, coleslaw, Pasta & pesto, Moroccan carrot salad \$25 per person including gst (minimum 8 serves)
<b>Ploughman's lunch platter</b>	Leg ham, roast chicken, quiche, crusty bread, chutney, butter and mustard, olives, pickled onions, Mersey Valley cheddar, garden salad and sweet potato chat and pumpkin salad with honey mustard dressing \$35 per person as a main meal for lunch or dinner (min 6).



## Salads

Garden fresh salads served as a meal or as a side. Some items may be substituted when not seasonally available or lacking in quality.

<b>Standard salads</b>
<b>Coleslaw</b> Shaved red and white cabbage, carrot, celery and pink grapefruit with mayonnaise (noodle box serve \$6, small bowl 8-10 serves \$25, Large bowl 11-15 serves \$35)
<b>Cous cous salad</b> With red peppers, corn, parsley and a lemon chick pea dressing (noodle box serve \$6, small bowl 8-10 serves \$25, Large bowl 11-15 serves \$35)
<b>Greek</b> Feta, Roma tomato, cucumber, Spanish onion, kalamata olives, oregano and balsamic (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Pasta salad</b> Spiral pasta, semi dried tomato, fetta, basil pesto, baby spinach, Spanish onion, kalamata olives, Grilled peppers & eggplant (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Asparagus, tomato &amp; chilli pasta salad</b> w rocket, feta & tomato (v) (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Caesar</b> Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons and lime Caesar dressing. Anchovies upon request. (Noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Hokkien noodle salad</b> with baby corn, carrot, baby spinach, red cabbage, red pepper and noodles in a sweet soy and chilli dressing (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Kumara, chat and pumpkin salad</b> With honey seeded mustard dressing and shallots (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)

<b>Premium salads</b>
<b>Snapper salad</b> w cherry tomato, mozzarella, cucumber, parsley, Spanish onion, baby spinach, asparagus, chickpea, avocado & red wine vinaigrette (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>Tuscan Bread salad</b> Sour dough, tomato, Spanish onion, Liguria olives, cucumbers, torn basil and red wine vinaigrette (v) (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
<b>Goat's cheese</b> Roasted beetroot, butternut pumpkin, avocado, semi dried tomato, mixed lettuce, artichoke heart, goats cheese & aged balsamic (v) (noodle box serve \$8, small bowl 8-10 serves \$38, and large bowl 11-15 serves \$48)
<b>Blue cheese salad</b> Wild rocket, semi dried cherry tomatoes, avocado, Spanish onion, walnuts, fig, caramelized balsamic & gorgonzola (v) (noodle box serve \$8, small bowl 8-10 serves \$38, and large bowl 11-15 serves \$48)
<b>Chicken rice noodle salad</b> Shredded poached chicken w julienne carrot, red cabbage, water chestnut, baby corn, baby spinach, coriander and mint in a nuac cham dressing (noodle box serve \$8, small bowl 8-10 serves \$38, and large bowl 11-15 serves \$48)

<b>Prawn rice noodle salad</b> Marinated prawns w julienne carrot, red cabbage, water chestnut, baby corn, baby spinach, coriander and mint in a nuac cham dressing (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>Niçoise salad</b> Tuna, artichoke heart, caper berries, chats, avocado, asparagus, Liguria olives, mixed lettuce, cucumber, tomato, cannellini bean & lemon vinaigrette (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>Moroccan Lamb salad</b> Thinly sliced spiced lamb back strap with cous cous, corn, red peppers, parsley and a lemon chickpea dressing (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>Smoked trout, dill and chat salad</b> Smoked rainbow trout, roasted chats, Spanish onion, artichoke hearts, baby spinach, avocado, capers w lemon & dill dressing (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>Peking duck salad</b> Shredded Peking duck, baby spinach, julienne carrot & red cabbage, avocado, cucumber, toasted almonds, mandarin segments & hibachi plum dressing (noodle box serve \$10, small bowl 8-10 serves \$60, and large bowl 11-15 serves \$80)
<b>(minimum number for noodle boxes is 10 per variety)</b>

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