

# feast

Caterers



**Menu: Cocktail Parties**  
*As of MAY 2015 prices*

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## Cocktail parties

Cocktail parties are the perfect way to celebrate special occasions with friends and family. Your guests will enjoy a delicious menu full of variety and flavours whilst mingling with each other.

Menus are tailored to individual functions and take into consideration the time of day and the duration of your event. Below is a guide for the number of canapé varieties that we recommend you select for different event time durations. Please call us to discuss your requirements.

For functions where food service is to last about 30 to 45 minutes in duration we recommend serving 4 to 5 canapes (approx \$15-\$20 pp) (suitable pre dinner drinks and canapes)

For functions where food service is to last about 45 to 60 minutes in duration we recommend serving 6 canapes (approx \$20-\$25 pp) (suitable for a high tea, product launch or office opening)

For functions where food service is to last about 60 to 90 minutes in duration we recommend serving 7 to 8 canapes (approx \$24 - \$28 pp) (suitable for a light meal alternative)

For functions where food service is to last about 2-2.5 hours in duration we recommend serving 10 to 11 canapes (approx \$34 - \$42 pp) (suitable for birthday, wedding receptions, anniversaries and other celebrations covering a lunch or dinner period. Equivalent to a substantial meal - will satisfy hungry guests)

Feel free to email us a list of canapés that you like the sound of and we will tailor some sample menus and a quote with these items in mind.

## Food service

For a cocktail party during a lunch or dinner period, we are mindful that you want your guests to be comfortably full at the end of the food service. With this in mind your menu should have ten different canapés. These menus provide approximately 15 items for each person and are equal to a substantial meal. We also offer food stations, cheese and dessert tables.

Feel free to email us a list of canapés that you like the sound of and we will tailor a variety of sample menus and a quote with the listed items in mind.

## Canapé menu

Below is a list of savoury canapés followed by sample menus then a list of our current dessert & platter selection. Some of the more popular canapes are in **bold orange**

Key - The letter c = cold, h = hot, v = vegetarian, gf = gluten free

### *Vegetarian canapés*

Olives marinated in garlic, fennel & orange (served in bowls) (v,gf)

Roast tomato soup shots w cheddar twists (v,h,gf)

Moroccan carrot & pumpkin soup shots (gf,v,h)

Cauliflower soup w gorgonzola croutons (v,h)

Compressed watermelon, fetta, mint & olive dust (v,gf,c)

Tomato tart w buffalo mozzarella & basil pesto (c,v)

### **Olive shortbread w whipped goats cheese & cherry tomato (c,v)**

Roast sweet peppers w olive salsa on fennel croutons (c,v)

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

Mini bruschetta w roma tomato, basil & garlic salsa (v,c)

Mini bruschetta w goats cheese, chives & roasted red peppers (c,v)

Chive & semi dried tomato blini w Danish blue, walnut & aged balsamic (v,c)

Black fig, Brie & quince paste w honey walnut on baguette round (c,v) (seasonal)

Roasted beetroot, pumpkin & goats cheese tartlets (h,v)

Gruyere, goats cheese & asparagus mini quiche (h or c, v)

Heart of palm, orange segments, witlof & manzanillo olive pincho (c,gf,v)

### **Persian fetta, semi dried cherry tomato & chive pizzette (v,h)**

Carrot & corn fritters w tomato kasundi, mint & avocado salsa (c,v)

Fresh vegetable rice paper rolls w carrot, baby corn, red pepper, beetroot & mint (c,gf,v)

Zucchini & parmesan frittata w crème fraiche & grilled red pepper (c,v)

Thyme marinated mushroom skewers with roast tomato sauce (v,h,gf)

Vegetarian maki rolls w pickled daikon & carrot, wasabi & soy (gf,c,v)

Spinach cocktail sausage rolls w roast tomato dipping sauce (h,v)

### ***Seafood canapés***

Sashimi Kingfish w wasabi avocado & verjuice on Chinese spoons (gf,c)

### **Smoked salmon on corn cakes w chive crème fraîche & avocado (c)**

Beetroot cured Atlantic salmon w dill, horseradish & crème fraîche on Chinese spoons (c,gf)

Texas shooters – bloody Mary shot w a fresh oyster (c,gf)

Sydney Rock oysters w lemon aioli & salmon pearls (c,gf)

Sydney rock oysters w eschallot & caramelized cabernet vinaigrette (c,gf)

White anchovies on smokey tomato bruschetta (c)

### **Blue swimmer crab, chilli, lime & snipped chives on crispy wonton (c)**

Crab cakes w dill & lemon aioli

Blue swimmer crab tarts w lime, lemon & chilli (c)

Little spanner crab rolls w celery salt & kewpie mayonnaise (c)

Tiger prawn, aioli and salmon pearls on cucumber rounds (c,gf)

Prawns w lemon aioli & salmon pearls in witlof leaves (c,gf)

Prawn & vermicelli noodle rice paper rolls w mint & julienne vegetables (c,gf)

Sesame crusted rare tuna tataki fillet with wasabi cream black tobiko (c,gf)

### **Yellow fin tuna tartare w eggplant caviar, harissa aioli & avruga caviar served on a Chinese spoon (c,gf)**

House smoked trout pate on ciabatta with Lilliput capers (c)

Smoked trout & dill crepes w nori, pickled cucumber, capers & avocado (c)

Thai fish cakes w kaffir lime, coriander & sweet chilli jam (h,gf)

### **Saganaki prawn skewers in little glasses (h,gf)**

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

Queensland scallops w dragon fruit, coriander & chill jam salsa (h,gf) (seasonal)

### ***Lamb, beef & pork canapés***

Moroccan spiced lamb loin w mint & harissa aioli on brick pastry

Dukkah rubbed lamb loin w on polenta w eggplant caviar & mint labna (h,gf)

Eye fillet of beef battuta, cashew cream, horseradish & baby mache on Chinese spoons (c,gf)

Veal tonnato w parsley, lemon & capers on crostini (c)

Pear wrapped in prosciutto w Berries Creek blue & candied walnut (c,gf)

### **Walnut biscuit w rare roast beef & basil pesto (c)**

Lamb & cumin quesadilla (h)

Lamb back strap on eggplant caviar w salsa verde served on a Chinese spoon (h,gf)

Lamb & caramelized onion tartlet w mascarpone & smashed pea (h)

### **Lamb kofta w tzatziki (h)**

Mini lamb arancini w shaved parmesan (h)

Veal ragu in filo shells (h)

Crisp pancetta, grand pandano parmesan, egg & Caesar dressing in witlof (c,gf)

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

Char sui beef on pumpkin blini w pickled cucumber & carrot (c)

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

Rare roast beef mini dampers w slow roasted cherry tomato, baby spinach & caramelized onion (c)

Miniature baguettes w honey mustard, smoked ham, tasty cheese & tomato tied w a string (c)

### *Chicken, turkey and duck canapés*

Cured duck breast w cherry & cranberry compote on poppy seed lavosh (c)

**Peking duck, pickled carrot, beetroot, baby corn & glass noodle rice paper rolls (c,gf)**

Duck liver parfait, cranberry & red currant jelly on crostini (c)

**Peking duck salad w blood plum in witlof (seasonal) (c,gf)**

**Roast duck w Madeira, cherries & parsnip puree on Chinese spoons (h,gf)**

Smoked chicken, mango & macadamia in witlof leaves (c,gf)

Turkey Waldorf salad w apple, walnut & celery on Chinese spoons(c)

Mini poached chicken, chive & mayonnaise crust less sandwiches (c)

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

**Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)**

Tandoori chicken mini naan w eggplant pickle, mint, tomato & cucumber salsa (h)

Mini baguettes w turkey breast, Swiss cheese, alfalfa & cranberry jelly (c)

### *Canapés served on petit plates*

Spiced lamb loin on cous cous w green olive aioli (h)

Texas pulled pork buns (c)

Roasted pork belly, fennel puree & apple (h,gf)

White truffle custard w crab & Avruga caviar in a little glass (gf,c)

**Little prawn cocktails in a glass w sauce Rose Marie & chiffonnade cos (c,gf)**

Steamed blue eye trevalla fillet w pickled green chilli (gf,h)

**Red wine glazed eye fillet on mash w carrot puree (h,gf)**

Mini fillet mignons on leek & potato mash w red wine sauce & smashed pea. (h,gf)

Tempura zucchini flowers filled w gorgonzola & served w tomato salsa (h,v)

**Atlantic salmon fillet w Niçoise salsa on cannellini puree served on a little plate. (h,gf)**

### *Noodle boxes and bowls*

#### **cold**

Tuscan bread salad in noodle boxes (c,v)

Chicken or prawn glass noodle salad w water chestnuts, baby corn, carrot, coriander & mint (c,gf)

Caesar salads in a noodle box (c)

#### **Hot**

Asian mushrooms & snow peas w chilli, ginger & black bean on jasmine rice (v,gf)

Moroccan lamb salad w cous cous, mint, corn peppers, baby spinach & Chimichurri dressing in a noodle box (h)

**Pumpkin and baby spinach risotto served in a noodle box (v,h,gf)**

Tomato risotto w grand pandano parmesan served in a noodle box (v,h,gf)

Veal Ragu w tagliatelle (h)

**Lamb shank, mushroom & baby spinach risotto (h,gf)**

Pork & chicken Hunanese soup in a rice bowl w noodles (h)

Thai yellow chicken curry on Jasmine rice w baby corn, snake beans, spinach & mushroom (gf,h)

Thai yellow fish & prawn curry on Jasmine rice w baby corn, snow peas, spinach & snake beans (gf,h)

Massaman beef or lamb w chat potato, baby spinach, snow peas & corn (gf,h)

## Sample substantial cocktail (roving canapé) menus

Please note these are just samples. All the menus are flexible or we can tailor one from scratch for you.

### Menu A \$34 ph inc gst (approx 2 hours food service =substantial meal equivalent)

Moroccan carrot & pumpkin soup shots (gf,v,h)  
Smoked salmon on corn cakes w chive crème fraiche & avocado (c)  
Mini tomato, basil & Spanish onion bruschetta (c,v)  
Smoked chicken, mango & macadamia in witlof leaves (c,gf)  
Fresh vegetable rice paper rolls w carrot, baby corn, red pepper, beetroot & mint (c,gf,v)  
Lamb kofta w tzatziki & tabouli (h, can be made gf on request)  
Thai chicken skewers w yellow Thai coconut curry served in a glass (gf,h)  
Semi dried cherry tomato & Persian fetta pizzette (h,v)  
Lamb and caramelised onion tart w crushed peas & pine nuts (h)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)

### Menu B \$34.50 ph inc gst (approx 2-2.5 hours food service =substantial meal equivalent)

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
Blue swimmer crab, chilli, lime & snipped chives on crispy wonton (c)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Fresh vegetable rice paper rolls w carrot, baby corn, red pepper, beetroot & mint (c,gf,v)  
Smoked chicken, mango & macadamia in witlof leaves (c,gf)  
Queensland scallops w cauliflower puree & micro herbs (h,gf)  
Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
Lamb & caramelised onion tart w crushed peas & pine nuts (h)  
Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)

### Menu C \$34.50 ph including gst (approx 2.5 hours food service =substantial meal equivalent)

Mini bruschetta w roma tomato, basil & garlic salsa (v,c)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Walnut biscuit w rare roast beef & Basil pesto (c)  
Prawn cocktail w Rose Marie sauce in witlof leaves (c,gf)  
Blue swimmer crab tarts w lime, lemon & chilli (c)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
Persian fetta, semi dried cherry tomato & chive pizzette (v,h)  
Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
Pumpkin & baby spinach risotto in a noodle box (v,h,gf) (risottos = 2 serves of canapes)

**Menu D \$35 ph inc gst (approx 2.5 hours food service =substantial meal equivalent)**

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Peking duck salad w blood plum in witlof (seasonal) (c,gf)  
Sashimi Kingfish w wasabi avocado & verjuice on Chinese spoons (gf,c)  
Lamb & caramelised onion tart w crushed peas (h)  
Queensland scallops w cauliflower puree & micro herbs (h,gf)  
Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
Thai fish cakes w kaffir lime, coriander & sweet chilli (h,gf) **OR** Lamb kofta w tzatziki & tabouli (h)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)

**Menu E \$37 ph including gst (approx 2.5-3 hours food service =substantial meal equivalent)**

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
Yellow fin tuna tartare w eggplant caviar, harissa aioli & avruga caviar served in a Chinese spoon (gf,c)  
Peking duck, pickled carrot, beetroot, baby corn & glass noodle rice paper rolls (c,gf)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Tiger prawn, aioli and salmon pearls on cucumber rounds (gf)  
Dukkah rubbed lamb loin w on polenta w eggplant caviar & mint labna (h,gf)  
Tomato tart w buffalo mozzarella & basil pesto (c,v)  
Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
Thai Chicken skewers in yellow coconut milk curry served in a little glass (h,gf)

**Menu F \$39 ph including gst (approx 2.5-3 hours food service =substantial meal equivalent)**

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Tomato tart w buffalo mozzarella & basil pesto (c,v)  
Blue swimmer crab, chilli, lime & snipped chives on crispy wonton (c)  
Cured duck breast w cherry & cranberry compote on poppy seed lavosh (c)  
Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
Moroccan spiced lamb loin w mint & harissa aioli on brick pastry  
Red wine glazed eye fillet on mash w carrot puree (gf,h)

**Sample drop off menus not requiring staff next page**

## Sample drop off canapé menus

Below are six sample menus for 45-70 minutes, Followed by a list of platters. The below menus are drop off menus that do not require staff. (minimum numbers of apply 30, NOT AVAILABLE ON SATURDAY NIGHTS)

### Sample menu one –\$14 per person inc gst

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake  
Olive shortbread w whipped goats' cheese & cherry tomato (v)  
Rare roast beef w beetroot relish & snipped chives on manchego polenta (gf)  
Black fig, Brie & quince paste w walnut on baguette round (v) or fresh vegetable rice paper rolls (v,gf)

### Sample menu two \$14 per person inc gst

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake  
Tomato, buffalo mozzarella, cherry tomato & basil tarts (v)  
Peking duck rice paper rolls w apple, red sorrel & julienne carrot & corn (gf)  
Tiger prawn, aioli and salmon pearls on cucumber rounds (gf)

### Sample menu three –\$14 per person inc gst

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake  
Olive shortbread w whipped goats' cheese & cherry tomato (v)  
Berries Creek blue cheese w semi dried tomato & walnut in poppy seed tarts (v)  
Pulled pork filo tarts w thyme or baby beef burgers

### Sample menu four –\$15.50 per person inc gst

Vegetarian maki rolls w pickled daikon & carrot, wasabi & soy (gf,v)  
Yellow fin tuna carpaccio w with spanner crab, lemon, chilli & green shiso (gf)  
Walnut biscuit w rare roast beef, tomato & basil pesto  
Peking duck w lychee, ginger & shallot on betel leaves (gf)

### Sample menu five –\$23.50 per person inc gst

Blue swimmer crab tarts w lime, lemon & chilli  
Checkerboard of mini chicken & almond sandwiches w baby spinach  
Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado  
Fresh vegetable rice paper rolls w dipping sauce (gf)  
Walnut & thyme biscuit w rare roast beef & basil pesto  
Peking duck coconut milk crepes w plum sauce & nori

### Sample menu six –\$23 per person inc gst

Mini quiches w chicken & leek, gruyere & ham, Semi dried tomato, leek & gruyere (v)  
Olive shortbread w whipped goats cheese & semi dried tomato (v)  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado  
Char sui beef on pumpkin blinis w pickled carrot, cucumber and red cabbag  
Prawn, duck or vegetable rice paper rolls  
Blue swimmer crab tart w lime, chilli & chives

### **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 tomato vinaigrette or 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)



## Dessert

### Sweet & semi sweet

Lemon almond cakes w lemon frosting & toasted flaked almonds (min 12, gf)  
Banana pikelets w lemon butter syrup \$4 per serve (min 20)  
Chocolate nut brownie \$3.5 ea (min 12)  
Mini gelato cones \$2.2 ea (min 50)  
Gelato cups \$4 ea (min 48)  
Chocolate marquise w berries \$4.5 ea (min 20)  
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)  
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 \$3.5 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)

### Whole cakes 28 cm cakes (Larger cakes available P.O.A.)

Banana nut cake w passionfruit cream cheese icing \$46  
Chocolate marquise w berries \$60  
Red velvet cake w white chocolate & cream cheese icing \$46  
Strawberry & cream cheesecake \$46  
Mango cheesecake \$46  
White chocolate mud cake with apricot glaze and vanilla bean butter icing \$52  
Tiramisu \$60  
Dark chocolate mud cake w rum & raisin chocolate ganache \$52  
Sticky date, fig & walnut cake w toffee sauce \$52  
Rich Christmas fruit cakes \$60

## 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.

## Staff

The number of staff you require will depend on the number of guests you have and your menu selection. We will inform you your requirements when we speak with you or provide a quote

## 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.

Please note; you are not obliged to use our services for this. We are happy for you to use another company's equipment.

**Please call or email Feast caterers for more information and a quote**

### Contact:

Ph: 9544-0283 or mobile: 0425260199

Email: [orders@feastcaterers.com.au](mailto:orders@feastcaterers.com.au)

**Please note minimum numbers apply.**

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