

# feast

## Caterers



### Menu: Wedding Catering As at January 2015

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*Dear Saeren and Tony and Wonderful Staff,*

*It was incredible Saeren, truly amazing! Thank you for everything you did and the advice you gave us. It all worked so beautifully. We could not possibly have been any happier with how the Wedding flowed. The food was fantastic and the extras provided, boxing up of the ignored sweets, was inspired. Thank you!*

*No wonder we all think of 'Feast' first when we discuss catering.*

*You and Tony have it sewn up!*

*Lots of love and gratitude*

*Lone*

*Hi Saeran*

*Wow what can I say. The food was delicious, the presentation of the food was divine, the cleanliness of the execution was second to none and your staff were remarkable. Saeran, no doubt headed by you, who not only is a fabulous cook but a very organised person. I have commented to everyone, from the very first meeting to discuss Lani and Richard's wedding you were totally professional, which gave me a good vibe and yes you pulled the night off brilliantly.*

*Many many thanks.*

*Cheers*

*Colleen and Bob Cooper*

*'Many thanks again for your contribution to Eirian and Dave's wedding. The food was delicious and beautifully presented and we heard so many glowing comments. The service was great and thank you so much for picking up any loose ends, such as the case of the broken tables! It enabled us to enjoy the reception without any stress.'*

*Jenny*

*'Im not long back from my honeymoon and just wanted to thank-you for the terrific job you and your staff did at my reception. The food was great and there was plenty of it too. Lots of people commented on how nice it was so thank-you for making the night so enjoyable.'*

*Eirian*

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**www.feastcaterers.com.au**

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### *Feast caterers' weddings*

Your wedding is a special day to be shared and enjoyed with friends and family. At feast caterers we believe the food and service should be a memorable part of that. Whether you are having an intimate wedding with thirty guests or a large wedding for three hundred, we will create an innovative menu to suit your individual taste and budget.

We cater for wedding receptions at a range of venues including private homes, outdoor marquees, surf clubs and function centres. Our menus include formal, buffet and cocktail style dining. As well as a lunch or dinner service we also cater for high teas and outdoor wedding ceremonies. Whatever the time of day or menu style you choose, we will create a menu that you and your guests will savour whilst being served by our friendly and professional staff.

In addition to wedding reception catering, we also offer outdoor wedding ceremony packages for ceremonies held in parks, gardens or on the beach. Please see our 'Feast Caterers' outdoor wedding ceremonies attachment.

Feast caterers also have a large range of equipment available for hire and can assist in organising larger items such as marquees if you require it. Should you decide to hire equipment from us please let us know your requirements and we will provide a quote or put you in contact with another supplier if we do not have what you need.

With over fifteen years of catering experience we can assist you with everything from beverage recommendations, entertainment, decorations and other special touches to add to your wedding day.

Please contact Saeran on 9544-0283 or 0425260199 to discuss your wedding plans and ideas. Or email Saeran at [orders@feastcaterers.com.au](mailto:orders@feastcaterers.com.au) We will provide you with a detailed quote, menus and information sheet.

### *Cocktail / Canapé / Stand up wedding receptions*

Menus are tailored individually and take into consideration the time of day and the duration of your reception or pre reception food service. 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)

For functions where food service is to last about 45 to 60 minutes in duration we recommend serving 6 canapes (approx \$20-\$25 pp)

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)

For functions where food service is to last about 2-2.5 hours in duration we recommend serving 10 canapes (approx \$34 - \$42 pp)

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.

### *Lunch or dinner canapé menus*

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)  
Deep fried battered chillies stuffed w cream cheese, ricotta & basil (v,h) (Seasonal)  
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 fraiche & avocado (c)**

Beetroot cured Atlantic salmon w dill, horseradish & crème fraiche 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 pp 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 pp 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 pp 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 pp 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 pp 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 pp 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 & snapped 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)



## Lite 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)

### 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 B –\$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.

### **Feast caterers' BBQs**

We offer a wide range of BBQ menus. However, if you have something specific in mind please let us know and we will do our best to tailor a menu to suit.

Equipment for BBQ's; The equipment required will depend on your guests numbers and the menu you select. Equipment included in BBQ packages are the service tables, disposable plates, cutlery, paper napkins and serving utensils. Equipment not included in the packages are BBQs, seating tables & chairs, table cloths and ovens. Once your menu is selected we will inform you of any additional equipment you may require.

Staff for BBQ's; In the sample BBQ menus below staff is not included in the price per person. That is staff are an additional charge. The amount of staff required will depend on your menu and the number of guests. All menus cooked on location require at least one chef (number of guests and menu dependant)

Sample menus; Below are ten sample menus for breakfast and lunch or dinner. We have plenty of other options available to keep the variety flowing for our regular clients and will tailor menus to suit your budget and event.

**For the menus without a vegetarian option please let us know how many vegetarian guests you have and we will cater for them separately. Where there is a vegetarian option included in the menu there is enough for all of your guests.**

## BBQs (Continued)

### BBQ menu one - \$10 per person including gst

Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls

Plates, cutlery and napkins

### BBQ menu two - \$14 per person including gst

Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls

Two gourmet sausages

Plates, cutlery & napkins

### BBQ menu three - \$17.50 per person including gst

Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls

Two gourmet sausages

Fresh fruit skewers

Plates, cutlery & napkins

### BBQ menu four - \$22 per person including gst

Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls

Gourmet sausages

Assorted friands and muffins

Fresh fruit salad

Plates, cutlery & napkins

### BBQ menu five - \$25 per person including gst

Char-grilled minute eye fillet steaks *or* Thai marinated chicken thigh fillets

Gourmet sausages (beef or lamb)

2 x salad varieties from standard salads selection

Condiments

Fresh bread and butter or with bruschetta add \$2 pp

### BBQ menu six - \$25 per person including GST

Char-grilled eye fillet minute steaks

Thai marinated chicken thigh fillets or Satay chicken thigh fillets

Vegetable & haloumi skewers (add \$3 pp)

2 x salad varieties from standard salads selection

Condiments

Fresh bread and butter or with bruschetta add \$2 pp

### BBQ menu seven - \$25 per person including GST

BBQ Chimichurri lamb leg w romesco sauce or green olive aioli

served on a bed of cous cous

2 x salad varieties from standard salads selection

Condiments

Fresh bread and butter or with bruschetta add \$2 pp

<b>BBQ menu eight - \$25 per person including GST</b>
Beef burger or lamb burger
Corn on the cob w butter
2 x salad varieties from standard salads selection
Condiments
Fresh bread and butter or with bruschetta add \$2 pp

<b>BBQ menu nine - \$35 per person including GST</b>
Char-grilled mini eye fillet steaks or Thai chicken thigh fillets
Bullhorn peppers stuffed with lamb, prosciutto, onion & cheese
Corn on the cob
Baked potato w sour cream
Greek salad
Condiments
Fresh bread and butter or with bruschetta add \$2 pp

<b>BBQ menu ten - \$35 pp including GST</b>
Char-grilled eye fillet steaks or Chimichurri butter-fried bbq lamb leg
Atlantic salmon fillets grilled w lemon & parsley & tomato salsa (snapper fillets add \$2 pp)
1 x salad from standard salads selection
Corn on the cob or baked potato w sour cream
Condiments
Fresh bread and butter or with bruschetta add \$2 pp

### 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)

<i><b>Premium salads</b></i>
<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>

### Feast caterers' buffets

We offer hot and cold buffet menus which can be tailored to suit your requirements, taste and budget.

Staff for buffets; in the sample buffet menus below staff are not required. We are happy to provide wait staff at an additional charge. The prices below are the drop off price.

Minimum numbers; the below prices are for 20 or more guests. If your numbers are lower than 20 please we will still do our best to accommodate or provide an alternative option.

### Buffet sample menus

Below are nine sample menus for lunch or dinner. If you are after some alternatives please let us know. The below menus are just samples and we tailor menus to suit specific events and budgets.

<b>Sample menu one \$25 pp including gst (warm or cold - drop off)</b>
Roast chats w rosemary & sea salt (gf)
Choice of 3 salads from standard salads selection (premium salads will incur a surcharge)
Fresh bread & butter
Plates, cutlery & napkins

<b>Sample menu two \$28 pp including gst (cold - drop off)</b>
Portuguese chicken w smokey tomato & chilli sauce (gf)
Mezze platter
Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)
Fresh bread & butter
Plates, cutlery & napkins

<b>Sample menu three \$28 pp including gst (warm or cold - drop off - min 30)</b>
Blood orange or maple glazed whole leg ham
Roast chicken w chive mayonnaise (gf)
Choice of 3 salads from standard salads selection (premium salads will incur a surcharge)
Fresh bread & butter
plates, cutlery & napkins

<b>Sample menu four \$25 pp including gst (warm or cold - drop off)</b>
Chicken breast fillet stuffed w spinach & ricotta served in a rich tomato sugo (gf)
Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)
Fresh bread & butter
plates, cutlery & napkins



### Buffet sample menus (Continued)

#### Sample menu five \$30 pp including gst (warm - drop off)

Deboned lamb shanks, mushrooms, peas, root vegetables & red wine sauce

OR

Osso bucco w root vegetables, roast tomato pearl onions

Roast chats w rosemary & sea salt or baked potatoes

Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)

Fresh bread & butter

Plates, cutlery & napkins

#### Sample menu six \$30 pp including gst (warm or cold - drop off)

Dukkha rubbed deboned lamb leg w mint labna (gf)

Cous cous w mint & vegetables

Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)

Fresh bread & butter

plates, cutlery & napkins

#### Sample menu seven \$35 pp including gst (warm or cold - drop off)

Pepper crusted roast eye fillet of beef fillet w horseradish & chive mascarpone or tomato chutney or red wine jus

Roast chats w rosemary & sea salt or baked potatoes

Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)

Fresh bread & butter

Plates, cutlery & napkins

#### Sample menu eight \$40 pp including gst (warm or cold - drop off)

Pepper crusted roast eye fillet of beef fillet w horseradish & chive mascarpone or tomato chutney or red wine jus

Roast chicken w chive mayonnaise (gf)

Roast chats w rosemary & sea salt or baked potatoes

Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)

Fresh bread & butter

Plates, cutlery & napkins

#### Sample menu nine \$40 pp including gst (cold only drop off)

Veal tonnato w parsley, lemon, tuna & capers (cold)

Snapper salad w cherry tomato, Spanish onion, parsley, orecchiette pasta, baby spinach, asparagus & red wine vinaigrette (cold)

Choice of 2 salads from standard salads selection (premium salads will incur a surcharge)

Fresh bread & butter

Plates, cutlery & napkins

### Formal dining

Our friendly and professional staff will take care of the set up, service and clean up allowing you to enjoy the company of your guests. We tailor a menu to suit time constraints, budget, environment and personal taste. We can assist with furniture and linen hire should you require it.

### Minimum numbers

Pricing is based on a minimum of 15 guests. On Saturday our minimum spend is \$1,500. For 15 guests up you may select two items for each course (alternate drop).

### Inclusions;

The package prices are inclusive of GST, personal chef and food waiter for a maximum of 4 hours, menu items, mixed leaf salads and fresh bread, quality paper dinner napkins (linen extra), plates and cutlery.

### What is not included but is available at an additional charge:

Glassware, tables, chairs, linen table cloths, linen napkins, additional cooking equipment that may be required and additional staff time.

### Packages

<b>Package one</b> Standing entree (select four canapés) & main course or main course and dessert from \$80 per head
<b>Package two</b> Seated entrée & main course \$90 per head
<b>Package three</b> Standing entree (select four canapés from the below list), main course & dessert \$100 per head
<b>Package four</b> Seated entree, main course & dessert \$110 per head

### Formal dining menu items

#### For standing entrée selection or pre dinner canapés

Please refer to our canapés section

### Seated entrees

Garlic prawns in roast tomato & goats cheese (gf)

Moroccan spiced carrot & pumpkin soup w chickpea fritters (v)

Mixed bruschetta - tomato basil & garlic, white anchovies & romesco, goats cheese, chives & grilled red peppers (v)

Sydney rock oysters served natural w lemon, Kilpatrick or w dill aioli & salmon pearls (gf)

Yellow fin tuna tartare w eggplant caviar, lemon aioli, avruga caviar & micro herb salad (gf)

Seared scallops on cauliflower puree w artichoke crisps & parsley vinaigrette (gf)

Salt & pepper squid w garlic aioli & mixed salad leaves

Black fig salad w Berries Creek Blue, semi dried cherry tomato, avocado, wild rocket, sourdough croutons & aged balsamic (v) (seasonal)

Veal tonnato w baby capers, lemon, rocket, white anchovy, parsley & tuna mayonnaise

Blue swimmer crab layered w mango & avocado & served w black tobiko, bonito soy & wasabi (gf) (seasonal)

Peking duck salad w nectarine, shallot, watercress, avocado, & cucumber w citrus dressing (gf)

Duck liver parfait, cranberry, cherry & red currant compote, herb salad & sourdough crostini

Lamb & caramelized onion tart on mash w red wine reduction & sweet potato shards

Roast beetroot salad w goats cheese, pumpkin, avocado, artichoke, semi dried tomato, Spanish onion & mixed salad leaves (gf)

## Mains

Stracchino cheese, baby spinach & heirloom tomato tart on cannellini bean puree w basil pesto (v)

Thai yellow coconut milk vegetable curry w broccoli, black fungi, cauliflower, carrot, baby corn, snake beans, Asian greens, fresh coriander & jasmine rice (v,gf)

Crispy skin salmon fillet on Paris mash w salad Nicoise, lemon & dill aioli (gf)

Snapper fillet w parsley cherry tomato, Spanish onion salsa, wilted spinach & cauliflower puree (gf)

Lamb shanks w leek & potato mash, Dutch carrots, lamb & cabernet sauce (gf)

Moroccan spiced lamb loin w roasted cauliflower & cous cous salad, mint & labna

Thai yellow chicken curry w baby corn, snake beans, Asian greens, fresh coriander & jasmine rice (gf)

Roast duck breast w Madeira & sour cherry sauce, parsnip puree, green beans, toasted hazelnuts & baby mache (gf)

Eye fillet of beef w carrot puree, leek & potato mash, blistered truss tomato & red wine jus (gf)

## Desserts

(We also offer roving desserts. Please see our dessert canapés)

Tiramisu w Bailey's cream & chocolate coffee beans

Lemon almond cake w lemon cream & fresh berries (gf)

Chocolate marquise w crème anglaise & berries (gf)

Chocolate brownie w hazelnuts, berry compote & double cream

Lemon curd tart w Italian meringue & Raspberry sorbet

Sticky date, fig & walnut cake w butterscotch sauce & vanilla bean ice cream

Strawberry cheesecake w dried strawberry dust & berry puree

Honeycomb cheesecake w caramel sauce & vanilla bean ice cream

Pecan, macadamia and walnut tart with caramel sauce and toffee ice cream

Vanilla meringues w Chantilly cream, mixed berries & white chocolate

Vanilla bean panna cotta w raspberry coulis & fresh berries (gf)

Selection of cheeses served w quince paste, biscotti, dried fruit & lavosh

### Cold Beverages

<b>Chilled bottled water</b> 600 ml \$1 each
<b>Soft drinks</b> 375 ml cans \$1.20 each
<b>Mineral water</b> 300-350ml \$3.50 each
<b>Fresh juice</b> 500 ml \$3.50 each

### Coffee and Tea

Our package is \$2.50 per person for 51 guests and up and \$2.75 per person for 30-50 guests for morning or afternoon tea. For morning tea, lunch and afternoon tea the package is \$8.25 per person for 30-50 guests or \$7.50 per person for 51 guests and up. 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.

### *Outdoor wedding ceremonies*

Whether your wedding ceremony is to be held on the beach, in a garden or a vineyard, feast caterers can help to create an elegant outdoor wedding setting to suit your own personal style and budget.

#### **Outdoor wedding ceremony one - \$150 including GST**

Beverage table with white or black linen table cloth  
Champagne flutes (up to 100 – you may elect to have 50 champagne and 50 tumbler or wine glasses)  
Water carafes (2) and beverage tray  
Multi bottle champagne bucket  
4 Drinks tubs for chilling drinks  
Registry table and table cloth with two white wedding chairs  
Delivery and set up add \$50 (additional charge may apply depending on location)  
Pick up add \$50 (additional charge may apply depending on location)

#### **Outdoor wedding ceremony two - \$235 including GST**

Beverage table with white or black linen table cloth  
Champagne flutes (up to 100 – you may elect to have 50 champagne and 50 tumbler or wine glasses)  
Multi bottle champagne bucket  
Water carafes (2) and beverage tray  
4 Drinks tubs for chilling drinks  
Registry table and table cloth with two white wedding chairs  
12 white padded wedding chairs for guests  
Delivery and set up add \$50 (additional charge may apply depending on location)  
Pick up add \$50 (additional charge may apply depending on location)

#### **Outdoor wedding ceremony three - \$320 including GST**

Beverage table with white or black linen table cloth  
Champagne flutes (up to 100 – you may elect to have 50 champagne and 50 tumbler or wine glasses)  
Multi bottle champagne bucket , water carafes (2) and beverage tray  
4 Drinks tubs for chilling drinks  
Registry table and table cloth with two white wedding chairs  
24 white padded wedding chairs for guests  
Delivery and set up add \$50 (additional charge may apply depending on location)  
Pick up add \$50 (additional charge may apply depending on location)

#### **Outdoor wedding ceremony four - \$350 including GST**

Beverage table with white or black linen table cloth  
Champagne flutes (up to 100 – you may elect to have 50 champagne and 50 tumbler or wine glasses)  
Multi bottle champagne bucket , water carafes (2) and beverage tray  
Garbage bin  
4 Drinks tubs for chilling drinks  
Registry table and table cloth with two white wedding chairs  
Service waiter for 2 hours  
Delivery and set up included (additional charge may apply depending on location)  
Pick up included (additional charge may apply depending on location)

### Outdoor wedding ceremony five - \$435 including GST

Beverage table with white or black linen table cloth

Champagne flutes (up to 100 – you may elect to have 50 champagne and 50 tumbler or wine glasses)

Multi bottle champagne bucket

Water carafes (2) and beverage tray

Garbage bin

4 Drinks tubs for chilling drinks

Registry table and table cloth with two white wedding chairs

12 padded white chairs

Service waiter for 2 hours

Delivery and set up included (additional charge may apply depending on location)

Pick up included (additional charge may apply depending on location)

### Additions

#### Ice

**Canapé service** Enjoy some delicious canapés with your family and friends after your wedding ceremony. We can design a menu that you and your guests will enjoy whilst photos are being taken and guests greeted.

#### Additional chairs

#### White or chocolate ottomans

**Rose petals** Decorative or as an aisle marker

#### Bali Flags

#### Red carpet runner

**Shepherds hooks** for hanging flowers on pomanders

**Pomanders** Flower globes

**Aisle markers** Succulents in pots, flowers in mason jars, fresh flowers, candles

**Fans** petit fans in a range of colours

**Water bottles** for guests refreshment

**Umbrellas** individual or shade cover

### Equipment hire

We hire glasses, tables and chairs, linen and other items. Please let us know what you are interested in and if we do not stock an item we will put you in touch with someone who does.

You are not obliged to hire any equipment from us and we are happy to assist in setting up of equipment hired from another supplier.

**If you would like an obligation free meeting please email or call. We can also provide advice on contacts and suppliers you may require for aspects of your wedding other than the catering.**