

feast

Caterers



Menu: Christenings & Baby Naming Ceremonies
As of January 2015

Hi Saeran

OMG you made our day!!

Thank you so so much to you and Tony and the staff, you were all so professional and easy to work with and the food was amazing as always, just incredible and everyone is still phoning me with comments of how wonderful the food was!! Thank you so much again, we will definitely be seeing you again in the future.

Cheers

Lisa

Menus

On this special occasion shared with family and friends there are a variety of menu styles available to you. Our menus include; Brunches, High teas lunches, Sandwiches, rolls, baguettes, paninis and wraps, Salads, Platters, Canapés, Bbqs, Buffet and Formal dining.

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) |

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