

# feast

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## Caterers



### Buffets

*As of January 2015*

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### 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 pick-up. Delivery charges depend on the location.

Minimum numbers; the below prices are for 30 or more guests. If your numbers are lower than 30 please we will still do our best to accommodate or provide an alternative option. Minimum number for buffets on Saturday nights is 50.

### Buffet sample menus

Below are eight 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 \$30 pp including gst (warm or 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 \$30 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 \$30 pp including gst (warm - drop off)</b>
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

<b>Sample menu five \$30 pp including gst (warm or cold - drop off)</b>
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

<b>Sample menu six \$35 pp including gst (warm or cold - drop off)</b>
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

<b>Sample menu seven \$42 pp including gst (warm or cold - drop off)</b>
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

<b>Sample menu eight \$42 pp including gst (cold only drop off)</b>
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

## 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><i>Standard salads</i></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, feta, 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)

Premium salads next page

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

## 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).