

# feast

**Caterers**



## Corporate catering information

*As of February 2015*

### Feast caterers' corporate catering

Feast caterers understand the importance of making a first class impression on your clients and guests. We have a reputation for delicious, fresh and consistently good food. Our menu range include sandwiches and snacks, platters, boxed lunches, canapés, formal dining, bbq's and buffets. We also tailor menus to suit individual events and budgets.

With our years of catering experience we can also assist you with other aspects such as beverage recommendations, entertainment, decorations and other additions to help make your big or little event a success.

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## 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 50c)

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 (minimum 8)
Panini and baguettes \$8.50 (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.

<b>Sweet &amp; semi sweet</b>
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 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 \$8 ea (Large - min 6)
Smoked ham croissant w gruyere cheese \$6.50 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 pp)
<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).

## Sample drop off menus - No Staff Required

Below are several sample menus where no chef is required. Any warm items should be immediately eaten after delivery. If we are delivering more than 15 minutes away from Feast kitchens we recommend substituting any hot items for dishes that are served cold. Any hot items should not be reheated or kept in a warming oven. If you prefer to have the food cooked at your premises we do offer this service at an additional charge. Minimum numbers of 12 for most menus apply however we will do our best to accommodate smaller orders. Please inquire by phone or email.

<b>Breakfast sample menu A \$10.50 pp inc gst</b>
Smoked ham croissant w gruyere cheese
Fresh fruit skewers (v)
Plates & napkins

<b>Breakfast sample menu B \$15 pp inc gst</b>
Papaya w coconut, yoghurt & granola (v)
Mini leek, tomato & gruyere quiches (v) or ham & gruyere cheese croissants
Blueberry & buttermilk muffins (v)
Plates & napkins

<b>Morning or afternoon tea sample menu A \$7.50 pp inc gst</b>
Fresh fruit skewers (v, vegan, gf)
Blueberry & lemon muffins (v)
Plates and napkins

<b>Morning or afternoon tea sample menu B \$7.50 pp inc gst</b>
Chocolate caramel slice or Lemon curd tarts w Italian meringue (v)
Banana bread w passionfruit icing (v)
Plates and napkins

<b>Morning or afternoon tea sample menu C \$7.50 pp inc gst</b>
Gruyere, leek & semi dried tomato quiche (v)
Lemon almond cakes w lemon frosting & flakes almonds (gf)
Plates and napkins

<b>Morning or afternoon tea sample menu D \$10.50 pp inc gst</b>
Ribbon sandwiches (1/2 sandwich per person)
w- roast chicken & baby spinach or smoky ham & gruyere or gourmet salad
Chocolate caramel slices or other desserts
Fresh fruit skewers
Plates and napkins

## Sample drop off menus - No Staff Required (Continued)

<b>Morning or afternoon tea sample menu E \$12 pp inc gst</b>
Assorted sushi (inari & maki rolls) (vegan, v, gf)
Lemon almond cakes w lemon frosting & flakes almonds (gf)
Plates and napkins

  

<b>Lunch sample menu A \$14 pp in gst</b>
Assorted gourmet paninis 1pp (some v)
Fresh fruit salads (v,gf)
Plates, napkins and cutlery

  

<b>Lunch sample menu B \$14 pp inc gst</b>
Spanish vegetable & chorizo soup w potato, onion, peppers, carrot, celery, tomato, beans, lemon & parsley
Fresh crusty bread & butter

  

<b>Lunch sample menu C \$17.50 pp inc gst</b>
Assorted gourmet sandwiches (some v)
Assorted sushi (inari & maki rolls) (v, gf)
Dessert or fresh fruit skewers
Napkins and plates

  

<b>Lunch sample menu D \$19 pp inc gst</b>
Assorted gourmet wraps (some v)
Tomato, leek & gruyere quiches (v)
Choice of two standard salads
Plates, cutlery and napkins

  

<b>Lunch sample menu E \$20 pp inc gst</b>
Lamb & mushroom pies <b>or</b> Chicken & leek pies <b>or</b> Vegetable red curry pies (v)
Assorted ribbon sandwiches (some v)
One choice of standard salads
Dessert or fresh fruit skewers
Plates, cutlery and napkins

  

<b>Lunch sample menu F \$25 pp inc gst</b>
Roast chicken w lemon, paprika & garlic on cous cous
Choice of two standard salads
Fresh bread & butter
Plates, cutlery and napkins

## Sample drop off menus - No Staff Required (Continued)

<b>Lunch sample menu G \$35 pp inc gst</b>
Roast eye fillet of beef w horseradish mascarpone or basil pesto
Roast chicken w lemon, paprika & garlic on cous cous (served warm)
Choice of two standard salads
Fresh bread & butter
Plates, cutlery and napkins

## Boxed meals

We tailor Breakfast, lunch & dinner boxes to suit the event and budget. Below are four sample boxed lunch menus. Minimum numbers of 12 for most menus apply however we will do our best to accommodate smaller orders.

<b>Menu A in a box is - \$18.50 ph inc gst</b>
Gourmet panini with selected fillings
Fresh fruit salad
Dessert item
600 ml bottled water
Plates, cutlery and napkins

<b>Menu B in a box is - \$20.50 ph inc gst</b>
Gourmet panini with selected fillings
Chicken & pasta salad w basil pesto, feta, semi dried tomato & olives (alternatives available)
Dessert item
600 ml bottled water
Plates, cutlery and napkins

<b>Menu C in a box is - \$20.50 ph inc gst</b>
Gourmet wrap with selected fillings
Dried fruits, cheddar cheese & crackers
Fresh fruit salad
Dessert item
600 ml bottled water
Plates, cutlery and napkins



## Boxed meals (Continued)

<b>Menu D in a box is - \$24 ph inc gst</b>
Gourmet wraps with selected fillings
Fresh fruit salad
Chicken & pasta salad w basil pesto, feta, semi dried tomato & olives (alternatives available)
Dessert item
600 ml bottled water
Plates, cutlery and napkins

## Soups

Delicious tasty soups are delivered in electric soup kettles. \$14 per person served with crusty bread (min 10 serves)

<b>Spanish vegetable &amp; chorizo soup</b> w potato, onion, peppers, carrot, celery, tomato, beans, lemon & parsley (gf)
<b>Moroccan carrot &amp; pumpkin soup</b> w cumin, coriander, roasted pumpkin, carrot, onion, garlic, parsley & vegetable stock (v,gf)
<b>Roast chicken &amp; leek soup</b> w potato, celery, parsley & cream (gf)
<b>Lamb &amp; barley soup</b> w peas & carrots
<b>Ginger, chilli &amp; tomato soup</b> w roasted onions & vegetable stock (v,gf)
<b>Cauliflower soup</b> w blue cheese croutons (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><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, 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><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)

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<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' 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 eleven 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)**

<b>BBQ menu one - \$10 per person including gst</b>
Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls
Plates, cutlery and napkins

<b>BBQ menu two - \$14 per person including gst</b>
Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls
Two gourmet sausages
Plates, cutlery & napkins

<b>BBQ menu three - \$17.50 per person including gst</b>
Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls
Two gourmet sausages
Fresh fruit skewers
Plates, cutlery & napkins

<b>BBQ menu four - \$22 per person including gst</b>
Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls
Gourmet sausages
Assorted friands and muffins
Fresh fruit salad
Plates, cutlery & napkins

<b>BBQ menu five - \$25 per person including gst</b>
Char-grilled minute eye fillet steaks <i>or</i> 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

<b>BBQ menu six - \$25 per person including GST</b>
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

<b>BBQ menu seven - \$25 per person including GST</b>
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

## 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 ten 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)

<b>Sample menu five \$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 six \$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 seven \$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 eight \$40 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 nine \$40 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

## 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 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:

Wait staff, 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

## 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 canapés (approx. \$15-\$20 pp) (suitable pre dinner drinks and canapés)

For functions where food service is to last about 45 to 60 minutes in duration we recommend serving 6 canapés (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 canapés (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 canapés 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 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)

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)**

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 fraîche & 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 fraîche & 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 fraîche & 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 next page**



## Sample drop off canapé menus - not requiring feast caterers staff

Below are six sample menus for 45-70 minutes, Followed by a list of platters. (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 - Small \$65 (up to 10 ppl) Med \$95 (up to 15 ppl) Large \$120 (up to 25 pp)** A selection of cheddar, brie and blue cheese with quince paste, pear, muscatels, figs, dried fruit, biscotti & crisp bread

## Dessert

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)

### 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

**phone** 0425260199 or 9544-0283 **email** [orders@feastcaterers.com.au](mailto:orders@feastcaterers.com.au) **web** [www.feastcaterers.com.au](http://www.feastcaterers.com.au)

## 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.

## TERMS AND CONDITIONS

### ORDERING

Once an order is made and accepted we require 48 hours written notice if you would like any changes made. All orders and changes to orders must be by email. Whilst we will do our best to be flexible due to produce having been ordered and menu preparation commenced changes within 48 hours may not be accepted. Cancellation or postponement within 48 hours of function, full payment of invoice will be required.

### STAFFED FUNCTIONS AND FUNCTIONS OVER \$1500

72 hours notification of changes required for functions where staff have been booked or the total of the invoice is \$1500 or more. If a staffed or \$1500 plus function is cancelled within 72 hours the client will be required to pay the full invoice as staff cannot be cancelled by feast at such late notice and additional food orders will have already been purchased.

### FEAST PLATTERS AND EQUIPMENT

Platters and equipment remain the property of feast. All equipment that is missing or damaged when feast attend to collect will be invoiced at the replacement cost of the item (replacement cost of platters is between \$20 and \$60). To avoid platters etc going missing it is advised to not allow them to be moved or loaned to other sections prior to collection. It is the responsibility of the client placing the order to keep track of all equipment supplied by feast prior to its collection.

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