

feast

Caterers



Menu: Formal dining
as at February 2015

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 and a 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

Package one Standing entree (select four canapés) & main course or main course and dessert from \$80 per head - \$85 per head on Sundays – package not available on public holidays

Package two Seated entrée & main course \$90 per head – \$95 per head on Sundays – package not available on public holidays

Package three Standing entree (select four canapés from the below list), main course & dessert \$100 per head - \$105 per head on Sundays – package not available on public holidays

Package four Seated entree, main course & dessert \$110 per head - \$115 per head on Sundays – package not available on public holidays

Menu items

Standing entree canapés

Key - The letter c = cold, h = hot, v = vegetarian, gf = gluten free **in bold** = most often chosen

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)

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Seafood canapés

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

Smoked salmon on corn cakes w chive crème 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)

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)

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

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 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

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