

feast

Caterers



Menu:BBQs
January 2015

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

Gourmet sausages

Plates, cutlery & napkins

BBQ menu three - \$17.50 per person including gst
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Egg & bacon rolls - eggs, bacon, BBQ sauce on breakfast rolls

gourmet sausages

Fresh fruit skewers

Plates, cutlery & napkins

BBQ menu four - \$22 per person including gst
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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
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Char-grilled minute eye fillet steaks <i>or</i> Thai marinated chicken thigh fillets
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Gourmet sausages (beef or lamb)

2 x salad varieties from standard salads selection
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Condiments

Fresh bread and butter or with bruschetta add \$2 pp
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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 \$4 pp)
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2 x salad varieties from standard salads selection
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Condiments

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

BBQ menu eight - \$25 per person including GST
Beef burger or lamb burger
Corn on the cob w butter
2 x salad varieties from standard salads selection
Condiments

BBQ menu nine - \$35 per person including GST
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

BBQ menu ten - \$35 pp including GST
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)
2 x salads 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.

<i>Standard salads</i>
Coleslaw 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)
Cous cous salad 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)
Greek 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)
Pasta salad 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)
Asparagus, tomato & chilli pasta salad w rocket, feta & tomato (v) (noodle box serve \$6.5, small bowl 8-10 serves \$28, and large bowl 11-15 serves \$38)
Caesar 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)
Hokkien noodle salad 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)
Kumara, chat and pumpkin salad 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>Premium salads</i>
Snapper salad 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)
Tuscan Bread salad 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)
Goat's cheese 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)
Blue cheese salad 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)
Chicken rice noodle salad 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)

Prawn rice noodle salad 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)
Niçoise salad 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)
Moroccan Lamb salad 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)
Smoked trout, dill and chat salad 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)
Peking duck salad 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)
(minimum number for noodle boxes is 10 per variety)

Platters

Minimum of 10 serves 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) \$6.50 pp - choose up to one flavour per 4 serves 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
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 (Large entree or light meal served with salad)
Fresh fruit salad platter \$5 per person fresh seasonal fruit
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
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)

BBQ chicken and salad platter 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)

Ploughman's lunch platter 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).

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