

feast

Caterers



Seated dining ~ alternate drop menus

At Wanda Surf Club

Canapes upon arrival \$10 pp (chef's selection to compliment your menu)

2 courses \$78 per person, 3 courses \$90 per person (\$5 less pp if non-alternate drop)

Package inclusions - Chefs and food waiters, table setting, coffee and tea w dessert course

Other venues

Canapes upon arrival \$10pp (chef's selection to compliment your menu)

2 courses \$85 per person, 3 courses \$110 per person (\$10 less pp if non-alt. drop)

Package inclusions - Chefs and food waiters, table setting, coffee and tea w dessert course

Additional charges; Any additional cooking equipment required. The above pricing is based on a minimum of 40 guests. We are happy to cater for smaller numbers but please give us a call to discuss.

Alternate drop entrées

Sydney Rock Oysters natural w mignonette dressing (gf)

Antipasto: Cured Italian meats, goat's fetta, grilled asparagus, semi dried tomato & Sicilian olives

Heirloom tomatoes, buffalo mozzarella & fried capers & aged balsamic (gf,v)

Moroccan spiced carrot & pumpkin soup w flat bread (v – without flatbread = vegan)

Salt & pepper squid w chilli, garlic, coriander & lime

Spanner crab cakes w lemon, parsley & chilli

Hiramasa Kingfish carpaccio, avocado puree, Avruga caviar & citrus dressing (gf)

Peppered rare roast beef eye fillet, artichoke, parmesan, baby endive & salsa verde (gf)

Clearwater scallops w spiced carrot puree w shaved zucchini flowers (gf)

Yellowfin Tuna crudo w palm heart & semi dried tomato, chilli & olive oil on warm crostini

Alternate drop mains

Roast peppers w quinoa, squash, onion, tomato, & fresh herbs w roast tomato sauce (vegan, gf)

Atlantic salmon fillet, cauliflower puree, salad Nicoise, lemon aioli (gf)

Linguini w spanner crab, lemon, chilli, baby spinach, tomato & parsley

Barramundi fillets w Thai red curry, Oyster & enoki mushrooms, broccolini & jasmine rice (gf)

Beef eye fillet w carrot puree, mash, crisp prosciutto, blistered tomato & jus (gf)

Lamb shank pie w red wine jus, root vegetables & puff pastry

Chicken Agrodolce w Sicilian olives & Gnocchi

Pork ragu w pappardelle pasta, baby spinach, cherry tomato & grand Padano

Pedro Ximenez braised beef cheek w leek & potato mash & glazed carrots

Alternate drop desserts

Affogato w espresso

Tiramisu w Bailey's cream & chocolate

Chocolate marquise w crème anglaise & berries (gf)

Lemon curd tart w Italian meringue & raspberry gelato

Sticky date, fig & walnut cake w butterscotch sauce & vanilla bean ice cream

Vanilla panna cotta w fresh berries & berry puree (gf)

Selection of 3 cheeses served w quince paste, biscotti, dried fruit & lavosh

Roving desserts Sample - Mini gelato cones, Chocolate brownies, Lemon tarts w Italian meringue