

# feast

## Caterers



### *Dessert canapes and cakes*

- Red velvet lamingtons \$3.50 ea (min 12)
- Lemon almond cakes w lemon frosting & toasted almonds \$3.50ea (min 12, gf)
- Hummingbird cakes w cream cheese & coconut frosting \$3.50ea (min 12)
- Chocolate Florentines \$3.5 per serve (min 12)
- Chocolate nut brownie \$3.5 ea (min 12)
- Raspberry friand \$3.5 per serve (min 12)
- Banana & walnut bread w passionfruit frosting \$3.5 ea (min 12)
- Freshly baked muffins \$3.5 ea (min 12)
- Scones w jam & cream \$5 ea (min 12)
- Chocolate caramel slice \$3.50 ea (min 20)
- Little red velvet cupcakes with vanilla & cream cheese icing \$3.5 ea (min 12)
- Lemon tarts w Italian meringue \$3.5 ea (min 12)
- White chocolate mud cupcake w vanilla bean icing \$3.5 ea (min 20)
- Dark chocolate cupcake w chocolate frosting \$3.5 ea (min 15)
- Pecan & macadamia pies \$3.5 ea (min 12)
- Dark chocolate mousse with berries in a glass \$6 ea (min 20)
- Strawberry & cheesecake mousse served in a glass \$6 ea (min 20)
- Vanilla bean panna cotta w raspberry puree \$4.5 ea (min 12)
- Shortbread – macadamia & white chocolate \$3.50 per serve (min 12)
- Oat, raisin & walnut cookies \$3.50 per serve (min 12)
- Mini gelato cones \$2.2 ea (min 50)

### **Whole cakes 22-26 cm cakes (Larger cakes available P.O.A.)**

- Banana nut cake w passionfruit cream cheese icing \$46
- Chocolate hazelnut cake w espresso ganache - \$52 – gluten free
- Hummingbird cake w coconut frosting \$46
- Lemon almond cake w lemon frosting \$52 – gluten free
- Orange Syrup cake \$46
- Frozen chocolate marquise w berries \$60 – gluten free
- Red velvet cake w white chocolate & cream cheese icing \$46
- Strawberry mousse cheesecake \$60
- Tiramisu \$60
- Sticky date, fig & walnut cake w toffee sauce \$52
- White chocolate mud cake w raspberry buttercream \$60