

feast

Caterers



Feast Caterers - grazing tables & platters

Feast caterers are a professional catering company located in Caringbah NSW.

We have a large range of menus including grazing tables and platters. Our menus are tailored in consultation with our clients to meet different dietary requirements, tastes and budgets. We use the freshest seasonal produce in our cooking to produce delicious and tasty food. If you need your grazing table styled to a certain theme, we can do that too.

Please call us for a chat or send an email for more information.

Ph: 0425 260 199 or orders@feastcaterers.com.au

Platters minimum of 10 unless stated

Fresh fruit platter

Selection of seasonal and exotic fruits (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, 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)

Morning tea platter \$12 pp A selection of gourmet sandwiches (1/2 per person), quiche, brownies & muffins

Scone platter \$6 pp Fresh baked scones w raspberry jam & cream

Charcuterie platter \$15 pp A selection of sopressa, salami, and prosciutto, ham & roast beef served cold w tapenade & relish

Mezze platter \$8 pp A selection of dips and crisp vegetables & flat bread

Antipasto \$15 pp Charcuterie, fetta, frittata, olives, grilled & marinated vegetables

Vegetarian platter \$15 pp A selection of grilled & marinated vegetables, goats cheese fetta, olives, Vietnamese vegan rice paper rolls, zucchini frittata, Sweet corn fritters w tomato kasundi, Hummus, sesame seed lavosh and crudities

Grazing tables

We create beautiful bespoke grazing tables. Below are several of our most popular tables. For some pictures please go to Instagram “feastcatererssydney” or “thefoundersroom_wandaslc”
Cheese and fruit grazing table \$12 per person – snack (minimum is 40)

Selection of French, Swiss, Australian and New Zealand cheeses in wheels, wedges & logs with biscotti, baguettes, crisp bread, quince paste, dried fruits, muscatels, fresh figs, grapes, apple & pear. Small plates, knives & napkins

Lite Charcuterie & Antipasto grazing table \$12 per person – snack (minimum is 40)

Shaved prosciutto, rockmelon, ham, salami, fried chorizo, vegetable frittata, grilled & marinated seasonal vegetables, olives, dip & breads, small plates cutlery & napkins

Prawn and Oyster Bar served in a boat \$15 per person – snack (minimum 100)

Sydney Rock Oysters, King Prawns (peeled and some unpeeled) lemons and limes, Lemon mayonnaise and cocktail sauce. Served styled in a white wooden boat with a beach theme on ice and sea salt.

Brunch table \$35 per person – substantial meal (minimum is 40)

A selection of fresh seasonal fruit, mini yogurt & muesli pots, croissants w jam or ham & swiss, smoked Atlantic salmon on corn fritters & crème fraiche, blueberry & raspberry muffins, mini roast chicken & chive crust less sandwiches, Ham & egg mini wraps, quiche Lorraine or tomato leek quiche, small plates cutlery & napkins

Lite Ploughman’s grazing table \$16 per person - snack (minimum is 40)

Glazed leg ham, roast chicken, quiches, olives, pickled onions, potato salad, garden salad, coleslaw, cheddar & brie, chutney, mustards, crusty bread

Ploughman’s grazing table \$35 per person substantial meal (minimum is 40)

Whole glazed leg ham, roast chicken, quiches, olives, pickled onions, potato salad, garden salad, coleslaw, cheddar & brie, chutney, mustards, crusty bread

Lunch or Dinner Grazing \$45 pp – substantial meal (minimum is 40)

Roast butterflied lamb legs and chicken w lemon & paprika or Rosemary & sea salt, Orange glazed leg ham, Charcuterie & antipasto w grilled & marinated seasonal vegetables. Olives, cheeses, baguettes, dip, flatbread, bean salad, chat & pumpkin salad, green salad, plates cutlery & napkins

Cold canape grazing table \$40pp – substantial meal (minimum is 40)

Smoked salmon on corn cakes w chive crème fraiche & avocado (c)

Fig, Brie & quince paste w honey walnut on baguette round (c,v,s)

Spanner crab, chilli, parsley & lemon crostini (c)

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

Mini chicken breast taco w slaw (c)

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

Assorted salads in noodle boxes (1 salad pp) – Cobb salad, Thai beef salad, goats cheese salad

Sliders –(2 per person) Chicken BLT (bacon lettuce tomato), or Grilled vegetable sliders w hummus (v), Roast beef sliders w tomato chutney, avocado & Swiss

Small plates, wooden cutlery, napkins

delivery & set up additional depending on location

Salad bowls to share

Standard salads (small serves up to 10 \$30 Large serves 10-20 \$40)

Coleslaw red & white cabbage, carrot, baby spinach & apple cider dressing (gf, vegan, df)

Cous cous salad red peppers, corn, parsley, apricot, sultana & mint (vegan, df)

Greek Feta, Roma tomato, cucumber, Spanish onion, Kalamata olives, oregano & balsamic (v,gf)

Pasta salad Spiral pasta, semi dried tomato, ricotta, basil pesto, baby spinach, Spanish onion & grilled peppers v)

Asparagus, tomato & chilli pasta salad w rocket, feta & tomato (v)

Caesar Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons w Caesar dressing. Anchovies upon request

Hokkien noodle salad w baby corn, carrot, baby spinach, red cabbage, red pepper & noodles in a sweet soy & chilli dressing (v)

Tuscan Bread salad Sour dough, tomato, Spanish onion, olives, cucumbers, torn basil and red wine vinaigrette (v)

Kumara, chat and pumpkin salad w honey seeded mustard dressing and shallots (v,df)

Goat's cheese Roasted beetroot, butternut pumpkin, avocado, semi dried tomato, mixed lettuce, artichoke heart, goats cheese & aged balsamic (v,gf)

Premium salads

Kingfish salad w cherry tomato, cucumber, parsley, Spanish onion, baby spinach, asparagus, chickpea, avocado & red wine vinaigrette (sm \$60, lge \$80)

Roast chicken salad w wild rice, lemon & parsley dressing, roast chicken, cherry tomato, onion, baby spinach & roasted root vegetables (sm \$40, lge \$60)

Blue cheese salad Wild rocket, semi dried cherry tomatoes, avocado, Spanish onion, walnuts, fig, caramelized balsamic & gorgonzola (v) (sm \$40, lge \$60)

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 (sm \$60, lge \$80)

Niçoise salad Tuna loin, artichoke heart, caperberries, chats, avocado, asparagus, Liguria olives, mixed lettuce, cucumber, tomato, cannellini bean & lemon vinaigrette (lge \$100)

Moroccan Lamb salad Thinly sliced spiced lamb back strap with cous cous, corn, red peppers, parsley and a lemon chickpea dressing (sm \$70, lge \$90)

Smoked trout, dill and chat salad Smoked rainbow trout, roasted chats, Spanish onion, artichoke hearts, baby spinach, avocado, capers w lemon & dill dressing (sm \$70, lge \$90)