

feast

Caterers



High teas, platters, grazing tables & salads

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)

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

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

Sandwiches, rolls & wraps

Selection

Gourmet sandwiches on assorted breads -\$7 - \$8.50 (min 10) recommend 1 to 1.5 sandwiches pp for lunch

Lunch rolls \$8.50ea - \$9.50 (min 10) Recommend 1 pp for lunch

Gourmet wraps \$9 ea - \$10.50 ea (min 10) recommend 1 to 1 1/3 pp for lunch

Baguettes \$10 - \$12.50ea (min 10) recommend 1 pp for lunch

Gluten free sandwiches \$7-\$8 ea - recommend 1.5-2 pp for lunch

Sliders \$5 -\$7ea (min 20) recommend 2-3 pp for lunch

Fillings (min of 5 per filling selected or leave it to us & we'll pick a variety)

Tuna, salad & cheddar

Roast chicken and almond

Roast chicken and salad

Tandoori chicken w raita, cucumber, tomato, onion & mint

Chicken schnitzel & slaw (min 6 - rolls and baguette only)

Pastrami & Swiss w tomato, baby spinach & avocado

Texas pulled pork w slaw & baby spinach (min 20)

Roast beef caramelized onion, tomato & baby spinach

Smoked ham cheddar & tomato w tomato chutney or wholegrain mustard

Gourmet salad & cheddar

Egg, chutney & lettuce

Turkey, cranberry, alfalfa & Swiss cheese

Smoked salmon, cucumber, baby spinach, Spanish onion, avocado and cream cheese

Breakfast, Morning & Afternoon Tea

Breakfast – all items have a minimum of 12 per item unless stated

Very Berry muffins \$3.50 ea

Banana bread w maple butter \$3.50 ea

Lemon almond & blueberry muffins (gf) \$3.50 ea

Miniature croissants w Swiss & shaved ham \$3.50 ea

Big croissants w Swiss & smoked ham \$5 ea

Breakfast sliders w Roast chicken & almonds \$4 ea

Breakfast sliders w egg & prosciutto \$5 ea

Fresh fruit salad w yogurt(gf) (90ml) \$3.50ea

Yogurt & granola (90ml) \$3.50ea

Fresh fruit salad, yogurt & granola (130ml) \$5ea

Fresh fruit skewers (gf) \$4ea

Big bacon and egg rolls \$11 ea

Quiches – Lorraine or tomato leek & gruyere \$3.50 ea

Mini beef sausage rolls \$3.50 per serve

Breakfast, Morning & Afternoon Tea

Morning & afternoon tea – all items have a minimum of 12 per item unless stated

Hummingbird cake \$3.50 ea
Lemon tarts w Italian meringue \$3.50 ea
Chocolate chunk shortbread \$3.50 per serve
Dark chocolate walnut brownies \$3.50 ea
Oat & raisin cookies \$3.50 per serve
Red velvet lamingtons \$3.50 ea
Cupcakes w vanilla or raspberry frosting \$3.50 ea
Scones w jam & cream \$5 per serve
Dark chocolate mousse w espresso cream (gf) \$4.50 ea
Little Danishes \$3.50 ea

High tea sample menus

Sample menus – morning and afternoon tea

Menu 1 - \$11 pp inc gst (min 24)

Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp)
Roast chicken, almond & baby spinach, Tuna & salad
Smokey ham, cheddar, tomato & mustard, (other fillings available)
Sweet - An assortment of desserts (one dessert pp)
Lemon almond cakes (gluten free) chocolate walnut brownies (other desserts available)
Plates and napkins

Menu 2 – \$15 pp inc gst (min 24)

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake or arancini
Little quiches or sausage rolls or Vietnamese rice paper rolls
Roast chicken & ribbon sandwiches (1/2 sandwich per person)
Fresh fruit skewers or fruit platter
Plates and napkins

Menu 3 – \$18.50 pp inc gst (min 24) (lite lunch)

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake or arancini
Little quiches or sausage rolls or Vietnamese rice paper rolls
Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp)
Roast chicken, almond & baby spinach, Tuna & salad
Smokey ham, cheddar, tomato & mustard (other fillings available)
Sweet - An assortment of desserts (one dessert pp)
Fresh baked mixed berry muffins or Lemon almond cakes (gluten free)
Chocolate walnut brownies (other desserts available)
Plates and napkins

Menu 4 – \$19 pp inc gst (min 24)

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake
Mini beef sausage rolls or arancini
Vietnamese chicken rice paper rolls (gf)
Roast chicken & almond ribbon sandwiches (1/2 pp)
Sweet - An assortment of desserts (one dessert pp)
Hummingbird cakes, Mini lemon tartlets w Italian meringue (other desserts available)
Plates and napkins

Menu 5 – \$19 pp inc gst (min 24) (lunch)

Quiche Lorraine or tomato & leek quiche
Vietnamese chicken rice paper rolls (gf)
Roast chicken & almond ribbon sandwiches (1/2 pp)
Assorted gourmet wraps (1/3 pp)
Sweet - An assortment of desserts (one dessert pp)
Red velvet lamingtons, Scones w jam & cream (other desserts available)
Plates and napkins

Menu 6 – \$14.50 pp inc gst (min 24) (lunch)

Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp)
Roast chicken, almond & baby spinach, Tuna & salad
Smokey ham, cheddar, tomato & mustard
Gourmet wraps w assorted fillings (1/3 wrap pp)
Roast chicken, almond & baby spinach, Tuna & salad
Smokey ham, cheddar, tomato & mustard, (other fillings available)
Sweet - An assortment of desserts (one dessert pp)
Lemon tarts & chocolate brownies (other desserts available)
Plates and napkins

Menu 7 – \$18.50 pp inc gst (min 24) (lunch)

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake
Little quiches w ham & gruyere or Tomato leek & gruyere
Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp)
Roast chicken, almond & baby spinach, Tuna & salad
Smokey ham, cheddar, tomato & mustard (other fillings available)
Sweet - An assortment of desserts (one dessert pp)
Lemon almond cakes (gluten free) & Chocolate walnut brownies (other desserts available)
Plates and napkins

Menu 8 – \$25 pp inc gst (min 24) (lunch)

Charcuterie & antipasto platters A selection of sopressa, salami, and prosciutto, ham & roast beef served cold w tapenade & relish, fetta, frittata, olives, grilled & marinated vegetables
Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp)
Roast chicken, almond & baby spinach, Tuna & salad, Smokey ham, cheddar, tomato & mustard, egg & lettuce, (other fillings available)
Sweet - An assortment of desserts (one dessert pp – up to 4 variety)
Lemon almond cakes (gluten free), Pecan pies (other desserts available)
Plates and napkins

Menu 9 – \$32 pp inc gst (min 24) (lunch

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Crab cakes w lemon aioli (h)

Persian fetta & cherry tomato pizzette (gf,h)

Mini chicken tacos w fennel slaw & chilli jam

Gourmet wraps w assorted fillings (1/2 wrap or 1 pieces per person)

Roast chicken, almond & baby spinach, Tuna & salad

Smokey ham, cheddar, tomato & mustard

(other fillings available)

Cheese boards

Fresh fruit platters

Plates and napkins

Big Salads - for individuals

Roast chicken & salad w roasted carrot, sweet potato, zucchini, red onion, peppers, tomato, turtle bean, mixed leaves & seeded mustard vinaigrette (gf) \$18 (min 6)

Nicoise salad – Tuna, white bean, tomato, cucumber, red onion, black olives, chat, green beans, avocado, egg, dill, capers, mixed leaves, lemon artichoke dressing (gf) \$18 (min 6)

Chicken Caesar – Caesar w chicken (anchovies on request) \$18 (min 6)

Mexican – Tostada, tomato, avocado, red onion, jalapeño, lettuce, black bean, Pulled pork \$20 (min 6)

Individual lunch boxes

Lunch box - individually boxed with eating utensils. We are happy to tailor lunch boxes for your event.

Lunch box one

Roast lemon & paprika chicken ¼ , small Greek salad, bread roll, brownie \$20 (min 6)

Lunch box two

Lunch roll or baguette w chosen fillings, small fruit salad, brownie \$20 (min 6)

Lunch box three

Antipasto, bread roll, brownie \$20 (min 6)

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)