

# feast

Caterers



## Feast Caterers Parties & Events

With over 20 years' experience in the restaurants and catering you can be confident that the Feast Caterers team will handle your event with care and professionalism. We have a friendly, experienced and well-presented team who will work hard to ensure the experience is memorable and stress free.

We cater in private homes, offices, warehouses and venues which allow external caterers, such as surf clubs. We are also the in-house caterers of The Founders Room Wanda SLSC ([www.thefoundersroomwanda.com](http://www.thefoundersroomwanda.com))

We have a wide range of menus including;

Grazing tables and platters

Roving canapes

High teas

BBQs

Banquets

Lunch boxes

Formal dining

Menus are tailored to each client's requirements. If there is something special that you can not see in our menu range please let us know and we will do our best to accommodate. We also provide drop off only menu options if you prefer not to have staff.

Please get in touch with any inquires or to organise a meeting.

## **Grazing tables**

All tables come with light styling and disposable plates, cutlery & napkins. Delivery charges apply to bookings not held at The Founders Room WSLSC

### **Breakfast grazing \$25 pp (minimum 40)**

Assorted muffins & Danishes, ham & Swiss cheese croissants, spinach egg & tomato tarts, Fresh fruit salad, thick yoghurt & granola, smoked Atlantic salmon on corncake w crème fraiche & avocado

### **Morning and afternoon tea grazing table \$20 per person (minimum 40)**

Roast chicken, baby spinach & toasted almond sandwiches (1/4 pp)  
Ham, cheddar, lettuce & wholegrain mustard sandwiches (1/4pp)  
Vietnamese vegetarian rice paper rolls w Thai dipping sauce (1pc pp)  
Mini beef sausage rolls w roast tomato sauce (1pp)  
Banana bread w whipped maple butter and dark chocolate brownies (1pp)  
Fresh fruit skewers (1pp)

### **Cheese and fruit grazing table \$12 per person - snack (minimum 50)**

Selection of Australian, French & Italian cheeses with biscotti, baguettes, crisp bread, quince paste, dried fruits, muscatels, nuts, grapes & seasonal fruits

### **Charcuterie & Antipasto grazing table \$12 per person -snack (minimum 50)**

Shaved prosciutto & melon, cured meats w mustards & tomato relish.  
Grilled eggplant & zucchini, marinated mushrooms, semi dried tomato & olives.  
Camembert, fresh mozzarella & Greek fetta. Flatbreads & baguettes

### **Combination of cheeses, charcuterie & antipasto \$15 per person - snack (minimum 50)** A combination of the above two grazing tables

### **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

### **Vegan grazing table \$16 per person - snack (minimum 50)**

Roast cauliflower w parsley & white bean dressing, Grilled eggplant, zucchini, pumpkin & asparagus, Hummus & vegan fetta & beetroot dip sesame lavosh & crisp vegetables, Marinated olives, tomatoes & mushrooms, Bruschetta w tomato, basil & Spanish onion

### **Lite Ploughman's lunch \$35 per person - lunch (minimum 40)**

Glazed leg ham, roast chicken, olives, pickled onions, potato salad, garden salad, coleslaw, cheddar, blue & brie, chutney, mustards, crusty bread, fresh and dried fruits

## Platters

All platters are for a minimum of 10 unless stated otherwise

### **Breakfast platter** \$17 per person

Assorted muffins & Danishes, ham & Swiss cheese croissants, spinach egg & tomato tarts, Fresh fruit skewers

### **Morning and afternoon platter** \$16 per person

Roast chicken, baby spinach & toasted almond sandwiches (1/4 pp)  
Ham, cheddar, lettuce & wholegrain mustard sandwiches (1/4pp)  
Vietnamese vegetarian rice paper rolls w Thai dipping sauce (1pc pp)  
Banana bread w whipped maple butter and dark chocolate brownies (1pp)  
Fresh fruit skewers (1pp)

### **Fresh fruit platter** Sml \$60 (up to 10 ppl) Med \$75 (up to 15 ppl) Lge \$95 (up to 25 ppl)

Selection of seasonal and exotic fruits (varies seasonally)

### **Cheese & fruit board** Sml \$75 (up to 10 ppl) Med \$95 (up to 15 ppl) Lge \$120 (up to 25 ppl)

Selection of Australian, French & Italian cheeses with biscotti, baguettes, crisp bread, quince paste, dried fruits, muscatels, nuts, grapes & seasonal fruits

### **Charcuterie & Antipasto platter** \$15 per person

Shaved prosciutto & melon, cured meats w mustards & tomato relish.  
Grilled eggplant & zucchini, marinated mushrooms, semi dried tomato, fetta & olives.  
Zucchini frittata, hummus & flatbread

### **Vegan grazing platter** \$18 per person

Roast cauliflower w parsley & white bean dressing, Grilled eggplant, zucchini, pumpkin & asparagus, Hummus & vegan fetta & beetroot dip sesame lavosh & crisp vegetables,  
Marinated olives tomatoes & mushrooms

## **Morning or afternoon tea**

Biodegradable disposable plates and napkins are included in packages. Desserts can be swapped for other desserts on our menu

### **Menu one - \$8.50 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1/2 sandwich per person)

Caramel cupcakes w vanilla frosting

### **Menu two - \$12 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1 sandwich per person)

Gluten free lemon almond cakes

### **Menu three - \$12.50 pp inc gst (min 24)**

Berry & buttermilk muffin *or* banana bread w maple butter

Assorted mini slices & brownies (2 bites per person)

Fresh fruit skewer

### **Menu four - \$12.50 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1/2 sandwich per person)

Little quiches *or* Smoked salmon w crème fraiche & avocado on a corn cake *and*

Vietnamese rice paper rolls *or* Mini beef sausage rolls & roast tomato sauce

### **Menu five - \$16 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1/2 sandwich per person)

Tomato, basil & mozzarella tart *or* Spanner crab, chilli, lemon & parsley tart

*and*

Pumpkin arancini *or* Mini lamb pies w roast tomato sauce

Assorted mini slices & brownies (2 bites per person)

## **Lunch**

### **Menu six - \$16.50 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1 sandwich per person)

Assorted gourmet wraps (1/2 per person)

Assorted mini slices & brownies (2 bites per person)

### **Menu seven - \$19.50 pp inc gst (min 24)**

Gourmet sandwiches w assorted fillings (1 sandwich per person)

Little quiches *or* Smoked salmon w crème fraiche & avocado on a corn cake

*and*

Vietnamese rice paper rolls *or* Mini beef sausage rolls & roast tomato sauce

Assorted mini slices & brownies (2 bites per person)

## **Sandwiches, rolls & wraps**

Min of 10 of any bread

Gourmet sandwiches \$7.5 - \$10 recommend 1.5 sandwiches pp for lunch

Lunch rolls \$9ea - \$12 recommend 1 pp for lunch

Gourmet wraps \$9 ea - \$12 ea recommend 1 pp for lunch

Baguettes \$10ea - \$13.50ea recommend 1 pp for lunch

Gluten free sandwiches \$7.50-\$9.50 ea - recommend 1.5 pp for lunch

Sliders \$6ea - \$8 recommend 2pp 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 (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, Swiss cheese

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

## Individual lunch boxes

Individually packed lunches can be tailored to suit the client's specific requests & dietary requirements. Sweet item can be substituted for other cakes. Napkins & cutlery are included. Bottled water is \$1 additional.

### Lunch box one \$16 pp

Gourmet roll w assorted fillings (1)

Seasonal fruit (v/gf) (1)

Chocolate walnut brownie (v) (1)

### Lunch box two \$20 pp

Pasta salad grilled eggplant, semi dried tomato, fetta & olives (v)

Gourmet roll w assorted fillings (1)

Seasonal fruit (v/gf) (1)

Chocolate walnut brownie (v) (1)

### Lunch box three \$25 pp

Quinoa salad w grilled zucchini, eggplant, pumpkin olives & fresh herbs (v, gf) (1)

Baguette w assorted fillings (1)

Seasonal fruit (v/gf) (1) and Vegetable frittata (v) (1)

Gluten free lemon almond cake (v, gf) (1)

### Lunch box four \$25 pp

Rye slider w Roast chicken & salad w Swiss cheese (1)

Bean salad w chickpea, mixed beans, lentils, artichoke, mushroom, baby spinach, semi dried tomato, parsley & red wine vinaigrette (v, gf) (1)

Tomato & parsley quiche (v) (1)

Seasonal fruit (v/gf) (1) and Oatmeal & sultana cookies (v) (1)

### Lunch box five \$26 pp

Quarter roast chicken w lemon, paprika, garlic (gf) (1)

Bread roll w butter pat (v) (1)

Marinated olives, orange, rosemary (v, gf) & Mersey valley mature cheddar (v) (1)

Baby spinach, red onion, chat & pumpkin salad w seeded mustard dressing (gf)

Fresh fruit (v, gf) (1) and White chocolate shortbread (v) (1)

## **Dessert canapes**

- Zesty lemon slice \$3.80 ea (min 12)
- Mango, ginger & mascarpone tarts \$3.80 ea (min 20)
- Red velvet lamingtons \$3.80 ea (min 12)
- Gluten free lemon almond cakes w frosting & toasted almonds \$3.80ea (min 12)
- Hummingbird cakes w cream cheese & coconut frosting \$3.80ea (min 12)
- Dark chocolate walnut brownie \$3.80 ea (min 12)
- Gluten free chocolate brownies \$4.50 ea (min 6)
- Banana & walnut bread w maple butter \$3.8 ea (min 12)
- Freshly baked muffins \$3.80 ea (min 12)
- Scones w jam & cream \$5 ea (min 12)
- Chocolate caramel slice \$3.80 ea (min 12)
- Lemon tarts w Italian meringue \$3.8 ea (min 12)
- Caramel cupcake w vanilla frosting \$3.8 ea (min 15)
- Dark chocolate mousse with berries \$5 ea (min 20)
- Vanilla bean panna cotta w raspberry puree \$5 ea (min 20)
- Shortbread - macadamia & white chocolate \$3.80 per serve (min 12)
- Oat, raisin & walnut cookies \$3.80 per serve (min 12)
- Mini gelato cones \$2.2 ea (min 40)

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

- Banana nut cake w passionfruit cream cheese icing \$60
- Gluten free chocolate hazelnut cake w espresso ganache \$60
- Hummingbird cake w coconut cream cheese frosting \$60
- Gluten free lemon almond cake w lemon frosting & toasted walnuts \$60
- Orange Syrup cake \$60
- Frozen chocolate marquise w berries \$90 - gluten free
- Red velvet cake w white chocolate & cream cheese icing \$60
- Tiramisu \$90
- Sticky date, fig & walnut cake w toffee sauce \$60
- White chocolate mud cake w raspberry buttercream \$70

## Salads

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

Caramelised pumpkin, lentil & corn salad w pumpkin seeds, wild rocket (vegan, gf)

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

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

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

Pasta salad Spiral pasta, semi dried tomato, grilled eggplant, fetta, basil, baby spinach, Spanish onion & grilled peppers (v)

Caesar Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons

Kumara, chat and pumpkin salad w honey seeded mustard dressing, Spanish onion, baby spinach & semi dried tomato (v, df)

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

Blue cheese salad w rocket, semi dried tomatoes, avocado, Spanish onion, walnuts, dried fig & aged balsamic

### **Premium salads (small serve up to 10 \$70 Large serves 10-20 \$90)**

Grilled nectarine & Parma ham salad w brown lentils, fresh mozzarella, fresh herbs, crushed walnut & red wine vinaigrette (gf, s)

Hot Smoked trout salad w green beans, mixed leaves, chats, soft boiled egg, olives, tomato, Spanish onion, lemon & dill dressing (gf)

Roast cauliflower salad w four beans, artichoke heart, fennel, radicchio, shallot, parsley & seeded mustard dressing (vegan, gf)

Chicken tostada salad w tomato, avocado, red onion, jalapeño, lettuce & black beans

Prawn salad w avocado, Spanish onion, cucumber, fresh herbs, palm hearts, baby spinach & coconut lime dressing (gf)

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



## Cocktail

Chefs and food waiters are included. For functions with less than 50 please contact us for a quote. **For wedding receptions with a cocktail menu, we recommend package two plus the \$12 pp cheese grazing table**

**Package one** - \$36 PER PERSON This package is suitable for cocktail events when a smaller menu is preferred.

*Select 6 canapes or 4 canapes and 1 substantial*

**Package two** - \$48 PER PERSON This package is suitable for cocktail parties where canapes are intended as guest's meal.

*Select 10 canapes or 8 canapes and 1 substantial or*

*6 canapes and 2 substantials or 6 canapes and a \$12 pp grazing table or 4 canapes, a substantial and a \$12pp grazing table*

### Roving canapé selection

Key - c=cold, h=hot, v=vegetarian, gf=gluten free,

#### Vegetarian canapés

Pumpkin & gruyere arancini (v,h)

Tomato & gruyere arancini (v,h)

Vietnamese vegetable rice paper rolls w pickled & fresh vegetables (c,gf, vegan)

Roast tomato soup shots (vegan,h)

Moroccan carrot & pumpkin soup shots (gf, vegan,h)

Mini bruschetta w roma tomato, basil & garlic salsa (vegan, c)

Pickled mushroom & semi dried tomato on polenta (c,gf, vegan)

Mini bruschetta w goats' cheese, chives & roasted red peppers (c,v)

Persian fetta, semi dried cherry tomato & chive pizzette (v,h)

Roasted beetroot, pumpkin & goats cheese tartlets (c,v)

Cherry tomato tart w fresh mozzarella & basil (c,v)

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

Vegetarian maki rolls w pickled daikon & carrot, wasabi & soy (gf, c,vegan)

#### Seafood canapés

Hiromasa Kingfish w cucumber, lime, chilli, coriander & coconut milk (gf,c)

Tuna crudo w chilli, chives & lemon on crostini (c,gf)

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

Saganaki prawn skewers in little glasses (h, gf)

Salt & pepper squid w lemon mayonnaise (h)  
Clearwater scallop on carrot puree w pangrattato (h)  
Spanner crab, chilli, parsley & lemon on sesame seed lavosh (c)  
Crab cakes w lemon mayonnaise (h)  
Thai fish cakes w nam jim (h, gf)  
Sydney rock oyster w mignonette dressing (c, gf)  
Sydney rock oyster Kilpatrick (h, gf)

### **Lamb, beef & pork canapés**

Parma ham, mozzarella & nectarine bruschetta (seasonal)  
Peppered beef eye fillet w artichoke puree, salsa verde on crostini (c)  
Lamb kofta w mint labna & dukkha (h, gf on request)  
Lamb loin on mini flatbreads w hummus & mint (h)  
Lamb shank & caramelized onion tartlet w mascarpone & smashed pea (h)  
Veal tonnato w parsley, lemon & capers on crostini (c)

### **Chicken, turkey and duck canapés**

Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c, gf)  
Smoked chicken, mango & macadamia in leaves (c, s, gf)  
Thai Chicken skewers (h, gf)  
Balinese Satay chicken skewers (h, gf)  
Chimichurri chicken skewers (h, gf)  
Duck ala 'ronge salad w almond on Chinese spoons (gf, c)  
Five spice duck breast w cherries & cauliflower puree on spoons (h, gf)  
Roast chicken, baby spinach & almond ribbon sandwiches (c)  
Tandoori chicken mini naan w eggplant pickle, mint, tomato & cucumber salsa (h)

### **Substantials**

Beer battered flathead fish tacos w fennel slaw & chilli jam (h)  
Char sui pork bao w pickled vegetables (h) add \$3  
Angus beef sliders w grilled onion, tomato, beetroot, Leicester cheese & BBQ sauce (h)  
Chicken BLT sliders (bacon lettuce tomato) (c)  
Grilled vegetable sliders w hummus & mixed leaves (v, c)  
Texas pulled pork sliders w apple slaw (h)  
Lamb or pork ragu sliders w parmesan (h)  
Pedro Ximenez beef cheek sliders (h) add \$3 pp

### **Substantials cont.**

Atlantic salmon fillet w Niçoise salsa (h,gf) add \$3

Pumpkin and baby spinach risotto (v,h,gf)

Tomato, baby spinach & mushroom risotto w grand pandano (gf,h,v)

Lamb shank, mushroom, green pea & baby spinach risotto (h,gf) add \$3

Lamb or Pork Ragu

Malaysian chicken curry w fragrant rice (gf,h)

Seafood stew w fish, scallops & prawn, tomato, garlic & onion (gf,h) add \$5

Paella w chicken, prawns, mussels & chorizo add \$5 pp

Tuna poke w sesame, chilli, ginger, soy, seaweed, onion & tomato (gf,c) add \$3

Atlantic salmon poke w onion, cucumber, tomato, lemon, dill & mayo (gf,c) add \$3

Thin crust pizza wedges (1 wedge) a variety or toppings

### **Dessert canapes**

Zesty lemon slice \$3.80 ea (min 12)

Mango, ginger & mascarpone tarts \$3.80 ea (min 20)

Red velvet lamingtons \$3.80 ea (min 12)

Gluten free lemon almond cakes w frosting & toasted almonds \$3.80ea (min 12)

Hummingbird cakes w cream cheese & coconut frosting \$3.80ea (min 12)

Dark chocolate walnut brownie \$3.80 ea (min 12)

Gluten free chocolate brownies \$4.50 ea (min 6)

Banana & walnut bread w maple butter \$3.8 ea (min 12)

Freshly baked muffins \$3.80 ea (min 12)

Scones w jam & cream \$5 ea (min 12)

Chocolate caramel slice \$3.80 ea (min 12)

Lemon tarts w Italian meringue \$3.8 ea (min 12)

Caramel cupcake w vanilla frosting \$3.8 ea (min 15)

Dark chocolate mousse with berries \$5 ea (min 20)

Vanilla bean panna cotta w raspberry puree \$5 ea (min 20)

Shortbread - macadamia & white chocolate \$3.80 per serve (min 12)

Oat, raisin & walnut cookies \$3.80 per serve (min 12)

Mini gelato cones \$2.2 ea (min 40)

## **Gourmet Pizza - at Wanda surf club venue only**

Pricing - \$20 per person includes THIN CRUST pizza. Includes chefs and waiters. Consider adding Grazing tables, platters or canapes to your menu.

**Margherita** - Roma tomato w fresh mozzarella, Port Salut & gruyere, fresh basil & tomato base (v)

**Roasted pumpkin & beetroot** w goats' cheese, Spanish onion, wild rocket & aged balsamic and tomato base (v)

**Hawaiian** -Pineapple w smoked leg ham, mozzarella & tomato base

**Chorizo sausage** w Kalamata olives, semi-dried tomatoes, Spanish onions, chilli, mozzarella & olive oil base

**Pepperoni** w cherry tomato, semi dried tomato, caramelized onion, thyme, fetta, mozzarella & tomato base

**Tandoori chicken** w grilled eggplant, zucchini, Spanish onion, rocket

**Vegan pizza** w bio plant-based cheese, grilled eggplant, zucchini, pumpkin & tomato w a tomato base

*All pizzas can be made gluten free - a \$3 surcharge applies. Onions are in the sauce for all pizzas except the Tandoori chicken pizza*

## **Pizza & Grazing table combination**

\$32 pp Includes chefs and waiters

### **Charcuterie & Antipasto grazing table**

Shaved prosciutto & melon, cured meats w mustards & tomato relish.

Grilled eggplant & zucchini, marinated mushrooms, semi dried tomato & olives.

Camembert, fresh mozzarella & Greek fetta. Flatbreads & baguettes

### **Followed by Gourmet Pizza**

**Margherita** - Roma tomato w fresh mozzarella, Port Salut & gruyere, fresh basil & tomato base (v)

**Roasted pumpkin & beetroot** w goats' cheese, Spanish onion, wild rocket & aged balsamic and tomato base (v)

**Hawaiian** -Pineapple w smoked leg ham, mozzarella & tomato base

**Chorizo sausage** w Kalamata olives, semi-dried tomatoes, Spanish onions, chilli, mozzarella & olive oil base

**Pepperoni** w cherry tomato, semi dried tomato, caramelized onion, thyme, fetta, mozzarella & tomato base

**Tandoori chicken** w grilled eggplant, zucchini, Spanish onion, rocket

**Vegan pizza** w bio plant-based cheese, grilled eggplant, zucchini, pumpkin & tomato w a tomato base

## Sharing

Served to the table on share platters. Choose up to three entrée share platters and up to three main share platters

**Pricing** From \$75 per person

**Entrée served w** Fresh baked artisan breads w cultured butter

Marinated olives w orange & rosemary

Sydney Rock Oysters natural w mignonette dressing (gf)

Antipasto of grilled eggplant, zucchini, peppers, salami, prosciutto & melon

Medley of tomato, Spanish onion & basil bruschetta

Pumpkin & gruyere arancini balls

## Main

Slow cooked ocean trout w fennel slaw & Meyer lemon (gf)

Atlantic salmon & king prawn Niçoise w beans, baby spinach, chats, olive, tomato, egg, Spanish onion & dill (gf)

Prawn salad w avocado, Spanish onion, cucumber, fresh herbs, palm hearts, baby spinach & coconut lime dressing (gf)

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

Braised lamb shoulder w pomegranate, pine nuts, herbs & labna & quinoa (gf)

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

Chicken cacciatore w orzo, vine ripened tomato, black olive & oregano (gf)

Beef & pork meatballs w oregano, slow roasted tomato & mozzarella

Tomato risotto w baby spinach, mushrooms & gruyere (gf,v)

## Sides

Garden salad (gf)

Rocket salad w pear, shaved Parmesan & apple cider vinaigrette (gf)

Shoestring chips (gf)

Caramelised Jap pumpkin w chilli, sesame seeds (gf)

Rosemary roast chats w sea salt

Goats cheese & beetroot salad w mixed leaves, artichoke hearts, semi dried tomato & balsamic dressing (gf)

Grilled eggplant, pumpkin, zucchini & fresh herbs w quinoa (vegan, gf)

Steamed green beans, lemon olive oil, toasted almonds (gf)

Maple glazed carrots

## **Banquet**

Seated with self-service from banquet table (minimum 50)

2 mains and 2 sides or salads \$60, 3 mains and 3 sides or salads \$70

**Package inclusions** Chefs, table setting, linen, food, service tables

**Additional costs for events not being held at The Founders Room WSLSC**

Waiters, tables, chairs & any additional cooking equipment required

### **Banquet Mains**

Atlantic salmon fillets w sauce vierge (gf)

Tomato risotto w baby spinach, mushrooms & gruyere (gf,v)

Vegetable korma (vegan, gf)

Braised lamb shoulder w pomegranate, pine nuts, herbs & labna & quinoa (gf)

Chicken cacciatore w orzo, vine ripened tomato, black olive & oregano (gf)

Beef & pork meatballs w oregano, slow roasted tomato & mozzarella

Roast lamb legs w smoky paprika, garlic & lemon or rosemary & thyme (gf)

Portuguese chicken w chilli & limes (gf)

Braised lamb shanks w roasted root vegetables & red wine jus (gf)

Pork Ragu w mushrooms & roasted cherry tomato

Blood orange glazed ham w mustards & tomato chutney (gf)

### **Banquet sides**

Rosemary roast chats (gf)

Grilled eggplant, pumpkin, zucchini & fresh herbs w quinoa (vegan, gf)

Steamed green beans, lemon olive oil, toasted almonds (gf)

Maple glazed carrots

Roasted root vegetables w thyme

### **Banquet salads**

Caramelised pumpkin, lentil & corn salad w pumpkin seeds, wild roquette (vegan, gf)

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

Greek salad of fetta, tomato, cucumber, red onion, Kalamata olives & balsamic (v,gf)

Pasta salad, semi dried tomato, eggplant, fetta, baby spinach, red onion & peppers (v)

Caesar Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons

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

Goat's cheese salad w beetroot, butternut pumpkin, avocado, semi dried tomato, mixed leaves, artichoke heart & aged balsamic (v,gf)

## **Alternate drop menus**

Choose two entrees, two mains and two desserts

### **Entrées**

Sydney Rock Oysters natural w mignonette dressing (gf)

Vegan bruschetta w roast cauliflower, eggplant, pumpkin & chickpeas (vegan)

Moroccan spiced carrot & pumpkin soup w flat bread (v)

Antipasto of cured meats & melon, goat's cheese & fresh mozzarella, grilled vegetables, semi dried tomato & marinated olives (gf)

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

Prawn salad w avocado, Spanish onion, cucumber, fresh herbs, palm hearts, baby spinach & coconut lime dressing (gf)

Salt & pepper squid w mixed leaves, lime & dill mayonnaise

Spanner crab cakes w lemon, parsley & chilli

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

Clearwater scallops, fennel puree, champagne sauce, fennel fronds & edible flowers (gf)

Vitello tonnato w tomato salsa & fried capers on warm crostini

### **Alternate drop mains**

Quinoa stuffed peppers w grilled vegetables, herbs & roast tomato sauce (vegan, gf)

Atlantic salmon fillet, Paris mash, salad Nicoise, lemon aioli (gf)

Beef eye fillet, leek & potato mash, truss tomato, carrot puree & red wine jus (gf)

Confit duck w celeriac puree, cannellini beans, pearl onions & persillade (gf)

Lamb navarin w gnocchi, peas, turnip, carrot & jus

Pedro Ximenes beef cheek w cauliflower puree, wilted spinach & glazed carrots

### **Alternate drop desserts**

Lemon meringue parfaits w lemon curd & toasted coconut

Tiramisu w Bailey's cream & chocolate

Chocolate marquise w crème anglaise & berries (gf)

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

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

**OR**

Cheese & fruit boards to the table

Selection of 4 cheeses served w quince paste, biscotti, dried fruit & lavosh

**OR**

Roving desserts- choose 3 dessert canapes

### **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

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

### **Alternate drop menus at other venues**

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

2 courses \$90 per person, 3 courses \$110 per person

**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.

**BBQs** (staff are additional and dependant on menu and numbers)

### **Pricing**

Menu one \$25 pp - 2 salads, 1 main, breads, plates, cutlery & napkins

Menu two \$35pp - 2 salads, 2 mains, breads, plates, cutlery & napkins

Menu three \$45pp - 3 salads, 3 mains, breads, plates, cutlery & napkins

Menu four \$55pp - 4 salads, 4 mains, breads, plates, cutlery & napkins  
(adding gourmet sausages to any menu is \$5 pp)

### **Mains**

Gourmet beef or lamb sausages

Thai chicken thigh fillets & drumsticks (gf)

Chimichurri chicken thigh fillets & drumsticks (gf)

Tandoori chicken skewers w raita (gf)

Deboned lamb legs w smokey paprika & lemon (gf)

Deboned lamb legs w rosemary & sea salt (gf)

Atlantic salmon fillets grilled w lemon & aioli (gf)

Beef eye fillet minute steaks (gf)

Grilled field mushrooms w tomato & parsley salsa (gf, vegan)

Vegetable skewers w thyme marinade (vegan, gf)