

feast

Caterers



Feast Caterers - Wakes and Memorials

We aim to help make a difficult day run smoothly and be less stressful. We cater in private homes and function centres which allow external caterers (e.g. most surf clubs)

Food -

Our menus come in many styles including, sandwich based menus, high teas, grazing tables, banquets, tapas, share platters, roving canapes (cocktail), food stations and alternate drop or set menus. Our most often ordered menus for wakes are high tea or sandwiches with a few canapes and cakes. All of our menus are tailored to suit each client.

Staff

If you decide you would like to have staff serve your guests then the number of staff you require will depend on the menu style you select.

Equipment hire

We can assist in any equipment hire you may require. If we do not have the item you require in stock we will recommend an alternate reliable supplier to you. Of course you are not obliged to use our services for this. We are happy for you to use another company's equipment.

Coffee & Tea -

Our package is \$2.50 per person for 51 guests and up and \$2.75 per person for 30-50 guests. This package includes percolators or plungers, urns, coffee, tea, sugar, milk, cups, saucers and teaspoons. We also hire urns, cups, saucers etc if you prefer not have the coffee and tea package.

If you have any questions please get in touch.

Saeran: 0425 260 199 **email:** orders@feastcaterers.com.au

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 Selection of cured meats, fetta, frittata, olives, grilled & marinated vegetables

Sandwiches, rolls & wraps

Just sandwiches

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

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

Dessert canapes and cakes

Dessert canapes

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

Roving Canape Packages - Chefs and food waiters are included. For functions with less than 50 please contact us for a quote

Package one – \$35 PER PERSON This package is suitable for cocktail events when a smaller menu is preferred.

Select 7 canapes or 5 canapes and 1 substantial
or 3 canapes and a \$12 pp grazing table

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 a \$12 pp grazing table
or 4 canapes, a substantial and a \$12pp grazing table

Package three – \$60 PER PERSON This package is suitable for wedding receptions

Select one \$12 pp grazing table and 10 canapes
or one \$12 grazing table, 8 canapes and 1 substantial
or two \$12 grazing tables and 6 canapes

Package four (pasta bar & canapes) –\$60 PER PERSON This package is suitable for cocktail parties where canapes are intended as guest's meal.

Select 6 canapes plus pasta bar (chefs cook to order)

Package five (thin crust pizza & canapes) – \$50 PER PERSON This package is suitable for cocktail parties where canapes are intended as guest's meal.

Select 5 canapes plus roving pizzas

Roving canapé selection

Key - c=cold, h=hot, v=vegetarian, gf=gluten free, *italics*=most popular, s=seasonal

Vegetarian canapés

Carrot & gruyere arancini (v,h)

Tomato & gruyere arancini (v,h)

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

Roast tomato soup shots (v,h)

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

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

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

Olive shortbread w whipped goats cheese & cherry tomato (c,v)

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

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

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

Chive & semi dried tomato blini w Danish blue, walnut & aged balsamic (v,c)

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

Zucchini & parmesan frittata w crème fraiche & grilled red pepper (c,v)

Mini roast vegetable skewers (v,h,gf)

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

Spinach cocktail sausage rolls w roast tomato dipping sauce (h,v)

Seafood canapés

Hiramasa Kingfish w cucumber, chilli, coriander, lime & coconut milk (gf,s,c)
Tuna crudo w chilli, chives & lemon on crostini (c,s,gf)
Smoked salmon on corn cakes w chive crème fraiche & avocado (c)
Tiger prawn, aioli and salmon pearls on cucumber rounds (c,gf)
Saganaki prawn skewers in little glasses (h,gf)
Clearwater scallop on carrot puree w crisp prosciutto (gf,h)
Spanner crab, chilli, parsley & lemon crostini (c)
Crab cakes w dill & lemon aioli (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

Baby beef burgers w tomato, cheese beetroot & bacon (h)
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 & caramelized onion tartlet w mascarpone & smashed pea (h)
Rare roast beef w beetroot relish & snipped chives on manchego polenta (c,gf)
Veal tonnato w parsley, lemon & capers on crostini (c)

Chicken, turkey and duck canapés

Mini chicken breast taco w slaw (c)
Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c,gf)
Smoked chicken, mango & macadamia in radicchio leaves (c,s,gf)
Thai Chicken skewers in yellow coconut milk curry (h,gf)
Satay chicken skewers w coconut peanut satay sauce (h,gf)
Chimichurri chicken skewers (h,gf)
Duck ala 'ronge salad w almond on Chinese spoons (gf,c)
Five spice duck breast w cherries & parsnip 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)
Chicken BLT sliders (bacon lettuce tomato) (c)
Grilled vegetable sliders w hummus & mixed leaves (v)
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
Prawn sliders w chiffonade iceberg & lemon mayonnaise (c) add \$4 pp
Atlantic salmon fillet w Niçoise salsa on white bean puree (h,gf) add
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)
Linguini arrabiata (h) or Linguini w cherry tomato, basil & baby spinach (h,v)
Lamb or Pork Ragu w pappardelle (h) add \$3 pp
Thai yellow chicken curry, rice w baby corn, snake beans, spinach & mushroom (gf,h)
Massaman beef or lamb w potato, baby spinach, snow peas & corn (gf,h)

Paella w chicken, prawns, mussels & chorizo add \$6 pp
Tuna poke w sesame, chilli, ginger, soy, seaweed, onion & tomato (gf,c) add \$5
Atlantic salmon poke w onion, cucumber, tomato, lemon, dill & mayo (gf,c) add \$5

Dessert canapes and cakes

Dessert canapes

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