

feast

Caterers



Feast Caterers - Wedding Ceremonies & Receptions

With over 20 years' experience in the restaurants and catering you can be confident that Feast will handle your special day with care and professionalism. Our friendly, experienced and well-presented team can ensure your day is memorable and stress free.

When it comes to wedding catering, our team at Feast Caterers can customise and tailor a personalised menu to suit your big day. We have a large range of tantalising menus and to suit all budgets, tastes and dietary requirements.

Feast Caterers offer partial and full service for weddings and wedding ceremonies.

We can also assist with venue hire, equipment hire and beverage service to compliment our delicious food.

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

Ph: 0425 260 199 or 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

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

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)

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

Seated dining - 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 (\$5 less pp if non-alternate drop)

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

Other venues

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

2 courses \$85 per person, 3 courses \$110 per person (\$10 less pp if non-alt. drop)

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.

Alternate drop entrées

Sydney Rock Oysters natural w mignonette dressing (gf)

Antipasto: Cured Italian meats, goat's fetta, grilled asparagus, semi dried tomato & Sicilian olives

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

Moroccan spiced carrot & pumpkin soup w flat bread (v – without flatbread = vegan)

Salt & pepper squid w chilli, garlic, coriander & lime

Spanner crab cakes w lemon, parsley & chilli

Hiramasu Kingfish carpaccio, avocado puree, Avruga caviar & citrus dressing (gf)

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

Clearwater scallops w spiced carrot puree w shaved zucchini flowers (gf)

Yellowfin Tuna crudo w palm heart & semi dried tomato, chilli & olive oil on warm crostini

Alternate drop mains

Roast peppers w quinoa, squash, onion, tomato, & fresh herbs w roast tomato sauce (vegan, gf)

Atlantic salmon fillet, cauliflower puree, salad Nicoise, lemon aioli (gf)

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

Barramundi fillets w Thai red curry, Oyster & enoki mushrooms, broccolini & jasmine rice (gf)

Beef eye fillet w carrot puree, mash, crisp prosciutto, blistered tomato & jus (gf)

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

Massaman chicken curry w chats & green beans, eschallot, ginger & Hainan rice (gf)

Pork ragu w pappardelle pasta, baby spinach, cherry tomato & grand Padano

Pedro Ximenez braised beef cheek w leek & potato mash & glazed carrots

Alternate drop desserts

Affogato w espresso

Tiramisu w Bailey's cream & chocolate

Chocolate marquise w crème anglaise & berries (gf)

Lemon curd tart w Italian meringue & raspberry gelato

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

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

Selection of 3 cheeses served w quince paste, biscotti, dried fruit & lavosh

Roving desserts Sample - Mini gelato cones, Chocolate brownies, Lemon tarts w Italian meringue

Banquet dining

Pricing (minimum 50) Children under 12 can order from a children's menu
2 mains and 3 sides or salads \$60 (or a share platter entree and 1 main & 2 sides)
3 mains and 3 sides or salads \$68 (or a share platter entree and 2 mains & sides)

Package inclusions at Wanda surf club

Chefs, table setting, linen, food, service tables

Additional costs - Room hire, bar staff, waiters, beverages are additional

Other venues package inclusions

Chefs, table setting, linen, food, service tables

Additional costs - Any additional cooking equipment required. Bar staff, waiters, beverages, tables, chairs.

Banquet entrees

Cheese grazing table - Australian and international cheeses in wheels and wedges with house dried fruits, fresh grapes, pears, apples & figs (s), quince paste, baguettes, water crackers, small plates & napkins, styled table

Antipasto & charcuterie grazing table or boards- Cured Italian meats, Prosciutto & melon, frittata, marinated fetta, grilled & marinated vegetables, Sicilian olives, house flatbread & hummus

Seafood boards for the table – Smoked Atlantic salmon, Sydney rock oysters, King prawns, Smoked trout w dill & horseradish, lavosh, baby cos, lemon mayonnaise, maki rolls – add \$10 per person

Roving canapes – choose 3 from Roving canape menu

Banquet Mains

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

Portuguese chicken w chilli & limes

Ossobuco w tomato, carrot, celery, pearl onion & herbs

Braised lamb shanks w roasted root vegetables & red wine jus

Pork Ragu w mushrooms & roasted cherry tomato

Roast pork leg w roast apples & pears

Maple glazed ham w mustards & tomato chutney

Massaman chicken curry w chats & green beans, eschallot, ginger & Hainan rice (gf)

Atlantic salmon fillets w sauce Vierge

Vegetable Ratatouille

Banquet sides

Rosemary roast chats

Steamed green beans, lemon olive oil, toasted almonds

Creamy mash potato

Yogurt flatbread w olive oil

Bowls or Sicilian & kalamata olives w chili, orange & rosemary

Maple glazed roast carrots

Roasted root vegetables w thyme

Medley of sweet and Sebago potato w sea salt

Banquet salads

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

Garden salad – cucumber, tomato, Spanish onion & mixed leaves (v)

Coleslaw - Shaved red and white cabbage, carrot, celery & apple w mayonnaise

Cous cous – (warm or cold) with red peppers, corn, parsley, apricot, sultana & mint

Greek - Feta, Roma tomato, cucumber, Spanish onion, Kalamata olives, oregano & balsamic

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

Asparagus, tomato & chilli salad - w rocket, feta & tomato

Caesar - Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons w Caesar dressing.

Anchovies upon request

Kumara, chat and pumpkin salad - w honey seeded mustard dressing and shallots

Kingfish salad - w cherry tomato, cucumber, parsley, Spanish onion, baby spinach, asparagus, chickpea, avocado & red wine vinaigrette (add \$7 per person)

Blue cheese salad – baby spinach, semi dried cherry tomatoes, avocado, Spanish onion, walnuts, fig, caramelized balsamic & Danish blue (v) (add \$3 per person)

Niçoise salad - tuna loin, artichoke heart, caper berries, chats, avocado, asparagus, Liguria olives, mixed lettuce, cucumber, tomato, cannellini bean & lemon vinaigrette (add \$7 per person)

Smoked trout, dill and chat salad - Smoked rainbow trout, roasted chats, Spanish onion, artichoke hearts, baby spinach, avocado, capers w lemon & dill dressing (add \$7 per person)

Banquet Dessert \$8 per person (min of 15 of each item selected)

Cheese boards - Selection of French, Swiss, Australian and New Zealand cheeses in wheels and logs with biscotti, Baguettes, crisp bread, quince paste, dried fruits, muscatels, fresh figs, grapes, apple & pear

Tiramisu w Bailey's cream & chocolate coffee beans

Eton Mess w house dried stone fruit, fresh mango & raspberry puree

Chocolate marquise w crème anglaise & berries (gf)

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

Gourmet Pizza - at Wanda surf club venue only

Pricing - \$20 per person includes THIN CRUST pizza

Includes chef(s) Plates, napkins, buffet table, cooking equipment & pizza ovens. Consider adding one of our platters or canapes to your menu.

Margherita – Roma tomato w Romano cheese, parmesan, oregano, fresh basil & tomato base (v)

Pumpkin – 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 & mint yoghurt

All pizzas can be made gluten free - a \$3 surcharge applies. All our pizzas are topped with mozzarella

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)