

# feast

Caterers



## *Banquet dining*

### *Pricing*

2 mains and 3 sides or salads \$60 (or a starter and 1 main & 3 sides)

3 mains and 3 sides or salads \$68 (or a starter and 2 mains & 3 sides)

Children under 12 can order from a children's menu

### *Package inclusions at Wanda surf club*

Chefs, table setting, linen, food, service tables

#### *Additional costs*

Room hire, bar staff (rate depends on day of week), beverages, and seating above 90 may be additional (we have chairs on order)

### *Other venues package inclusions*

Chefs, table setting, linen, food, service tables

#### *Additional costs*

Any additional cooking equipment required (site inspection required to determine) Bar staff (rate depends on day of week), beverages, tables, chairs.

## *Banquets / buffets*

### Banquet Starters

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 4 from Roving canape menu

### Banquet Mains

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

Portuguese chicken w chilli & limes

Osso Bucco 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

Flatiron steaks w corn salsa

Maple glazed ham w mustards & tomato chutney

Sticky chili & ginger chicken wings w fragrant Jasmine rice

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

Moroccan spiced chicken, sumac onions, mint & parsley herb salad

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

## *Banquets / buffets*

### 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

Tuscan Bread salad – fried bread, tomato, Spanish onion, olives, cucumbers, torn basil and red wine vinaigrette (v)

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 & gorgonzola (v)

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 (add \$5 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 20 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)

Lemon curd tart w Italian meringue & raspberry sorbet

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

Vanilla panna cotta w fresh berries & raspberry puree

## *Banquets / buffets*

### Roving canapé selection

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

### Vegetarian canapés

Pumpkin & baby spinach arancini w gruyere cheese (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)

Cauliflower soup shots w gorgonzola croutons (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)

Carrot & corn fritters w tomato kasundi, mint & avocado salsa (c,v)

## *Banquets / buffets*

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)  
Mini arepas w chipotle prawns, frijole & tomato salsa (c)  
Texas shooters – bloody Mary shot w a fresh oyster (c,gf)  
Sydney rock oyster w mignonette dressing (c,gf)  
Sydney rock oyster Kilpatrick (h,gf)  
White anchovies & smoky tomato bruschetta (c)  
Smoked trout & dill crepes w pickled cucumber, capers & avocado (c)  
Prawn sliders w chiffonade iceberg & lemon mayonnaise (c) add \$4 pp  
Atlantic salmon fillet w Niçoise salsa on white bean puree (h,gf) add \$4 pp  
Snapper fillet w sauce vierge (gf,h) add \$4 pp

### Lamb, beef & pork canapés

Baby beef burgers w tomato, cheese beetroot & bacon (h)  
Peppered beef eyefillet w artichoke puree, salsa verde on crostini (c)  
Yorkshire puddings w braised beef & red wine glaze (c)  
Lamb kofta w mint labna & dukkha (h, gf on request)  
Lamb loin on mini flatbreads w hummus & mint (h)  
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  
Mini lamb arancini w gruyere (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)  
Char sui beef on pumpkin blini w pickled cucumber & carrot (c)

## *Banquets / buffets*

### Chicken, turkey and duck canapés

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)

Chicken BLT sliders (bacon lettuce tomato) (c)

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)

### Special dietary requirements

We are happy to cater to dietary requirements. Please advise if your guests have special dietary needs at least 7 days prior to your event.

### Minimum numbers

The above packages are based on a minimum of 40 guests. Please inquire by phone or email if your numbers are below 40 and we will do our best to accommodate.

Sundays and public holidays will incur a surcharge to cover staff penalty rates. The amount depends on the number of staff required and for how long.