

# feast

Caterers



## *Formal dining*

### Formal dining – Alternate drop

Feast caterers offer tailored seated dining packages, casual, semi-formal and formal. We cater to events in private homes, surf clubs and other function centres (who allow external caterers) and now also as the inhouse caterers of Wanda surf club. We can tailor a menu and package especially for you.

### *At Wanda Surf Club*

Canapes upon arrival \$10 pp (chef's selection to compliment your menu)  
2 courses \$75 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

*Room hire, bar staff, table cloths, beverages, and seating above 90 are additional.*

### *Other venues*

Canapes upon arrival \$10pp (chef's selection to compliment your menu)  
2 courses \$95 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

*Any additional cooking equipment required (site inspection required to determine)  
Table cloths, linen napkins, beverages, tables, chairs and beverage waiters are additional.*

**The above pricing is based on a minimum of 50 guests. We are happy to cater for smaller numbers but please give us a call to discuss.**

*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.*

# *Formal dining*

## Formal Entrée

Sydney Rock Oysters natural w mignonette dressing (gf)

Chicken liver pate w pear chutney, port glaze & grilled sourdough

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

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

Salt & pepper squid w lime & herb mayonnaise & rocket salad (gf)

Spanner crab cakes w baby spinach, red pepper, avocado & lemon (gf)

Hiramasa Kingfish carpaccio, pickled radish, avocado puree, Avruga caviar & citrus dressing (gf)

Yellowfin Tuna crudo w palm heart, tomato, olive, cucumber & extra virgin olive oil on warm crostini

Peppered rare roast beef eye fillet, artichoke heart, parmesan, baby endive & salsa verde w crostini

Clearwater scallop w carrot puree & crispy prosciutto pangrattato

*Antipasto boards for the table*- Cured Italian meats, Prosciutto & melon, frittata, marinated fetta, grilled & marinated vegetables, Sicilian olives, house flatbread & hummus (share platter entrée, no alternate drop)

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

## Formal mains

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

Squid ink linguini w spanner crab, lemon, chilli, baby spinach, tomato & parsley

Pink snapper fillets w tomato, green olive, parsley & coriander, crushed chats (gf)

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

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

Roast & fresh seasonal vegetable tart w goats cheese & salsa verde (v)

Share planks - Deboned roast lamb leg w sea salt & rosemary & Roast chicken w lemon & smoky paprika. roast chats, garden salads & steamed greens (share platter mains, no alternate drop)

## *Formal dining*

### Formal Desserts

Tiramisu w Bailey's cream & chocolate coffee beans

Chocolate mud cake w fresh berries & Chantilly cream

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 gelato

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

Vanilla panna cotta w fresh berries & berry puree

Gelatos

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

(We also offer roving desserts. Please see our dessert canapés)

### Roving desserts

Sample

Mini gelato cones, Chocolate brownies, Lemon tarts w Italian meringue

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.

## 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)*

*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 eye fillet 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)

Red wine glazed eye fillet on mash w carrot puree (h,gf) add \$4 pp

Chilli & ginger lamb ribs add \$3 pp (h, gf, contains bone)

### 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)

## *Roaming canapes and grazing tables*

### *Substantials*

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 pp**

Linguini Arrabiata (h) or Linguini w cherry tomato, basil & baby spinach (h,v)

Fried chilli and ginger chicken wings (contains bones) (h)

Lamb or Pork Ragu w pappardelle (h) **add \$3 pp**

Thai yellow chicken curry, rice w baby corn, snake beans, spinach & mushroom (gf,h)  
**add \$3 pp**

Massaman beef or lamb w potato, baby spinach, snow peas & corn (gf,h) **add \$3 pp**

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**

## *Grazing tables*

We create bespoke grazing tables. Includes set up, wooden trestle table(s), greenery, props, plates & napkins. Market fresh flowers arrangements available with additional charge. We can still tailor a grazing table for less than the minimum number stated, so please give us a call or email your requirements.

### **Brunch table \$25 per person (minimum is 40)**

A selection of fresh seasonal fruit, mini yogurt & muesli pots, fresh baked croissants w jam or ham & swiss, smoked Atlantic salmon w corn fritters & crème fraiche, blueberry & raspberry muffins, mini roast chicken & chive crust less sandwiches, Ham & egg mini wraps, quiche Lorraine or tomato leek quiche

### **Prawn and Oyster Bar served in a boat \$15 per person based on 100 guests**

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.

## *Grazing tables*

### Cheese and fruit grazing table \$12 per person (minimum is 40)

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.

### Lite Charcuterie & Antipasto grazing table \$12 per person (minimum is 40)

Shaved prosciutto, rockmelon, ham, salami, fried chorizo, vegetable frittata, grilled & marinated seasonal vegetables, olives, hummus & breads

### Charcuterie & Antipasto grazing table \$35 per person (minimum is 40)

Shaved prosciutto, ham, salami, fried chorizo, grilled chicken, peppered beef eye fillet, vegetable frittata, grilled & marinated seasonal vegetables, potato salad, green salad, olives, dips & breads, chutneys & mustards (suitable as a lunch or dinner meal)

### Lite Ploughman's grazing table \$16 per person (minimum is 40)

Glazed leg ham, roast chicken, quiches, olives, pickled onions, potato salad, garden salad, coleslaw, cheddar & brie, chutney, mustards, crusty bread  
(Substitute 4 canapes if to be included as part of a canape menu)

### Ploughman's grazing table \$35 per person (minimum is 40)

Whole glazed leg ham, roast chicken, quiches, olives, pickled onions, potato salad, garden salad, coleslaw, cheddar & brie, chutney, mustards, crusty bread  
(suitable as a lunch or dinner meal)

### Dessert table \$8 per person (Based on 100 guests, 2 sweets per person, choose 6)

Red velvet lamingtons, Lemon almond cakes w lemon frosting (gf), Pecan pies, Lemon tarts w Italian meringue, chocolate dipped strawberries, chocolate macadamia shortbreads, hummingbird cakes, chocolate mousse w fresh berries (gf), Portuguese tarts, chocolate walnut brownies, caramel slice, fresh fruit skewers, scones w jam & cream, tiramisu.

## *Platters*

minimum of 10 unless stated

### Fresh fruit platter

Selection of seasonal and exotic fruits including grapes, rockmelon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, lychees, pink grapefruit, mango and papaya (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

**BBQ chicken or lamb leg and salad platter \$25 pp** South American flavoured roast chicken pieces or lemon & paprika marinated lamb leg, fresh bread and butter, two choices of standard salads (substantial meal)

**Glazed ham and salad platter \$25 pp** Blood orange or Maple glazed ham, fresh bread and butter, two choices of standard salads (substantial meal)

**Ploughman's lunch platter \$35 pp** Leg ham, roast chicken, crusty bread, chutney, butter and mustard, olives, pickled onions, Cheddar, garden salad and sweet potato chat and pumpkin salad with honey mustard dressing (substantial meal)



