

# feast

Caterers



*Roving canapes, grazing tables, food stations & platters*  
*As of January 2018*

## Roving canape packages

We would love to cater your next cocktail party. Whether your party is at home, at a venue, office, factory, park or on a boat we have packages to suit every occasion. The roving canape package most suitable for your event will depend on the types or event, location, duration of your function and the time of day.

Below are our standard roving canape packages with a sample menu for each. Included in the price per head are chef(s) and waiter(s) for food service, food, cocktail napkins.

We can also arrange equipment hire, such as glasses and bar tables should you require them.

For functions with less than 50 guests please call or email for a quote.

**PLEASE NOTE THAT THE MENUS ARE JUST SAMPLES AND YOU CAN CREATE YOUR OWN COMBINATION.**

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 canapes and grazing tables*

### Package one – lite menu

\$35 PER PERSON (7 canapes or 4 canapes plus a grazing table)

This menu is suitable for cocktail events when a smaller menu is preferred

Inclusions – Waiters and chef for food service, food, cocktail napkins

### *Package one sample menu A*

Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)

Vietnamese chicken rice paper rolls w mint (gf)

Lamb loin on mini flatbreads w hummus & mint (h)

Clearwater scallop w cauliflower puree & micro herbs (h,gf)

Pumpkin & baby spinach arancini w gruyere cheese (v,h)

Satay chicken skewers w coconut peanut satay sauce (h,gf)

Mini beef burgers w Zuni pickle, cheese, bacon & beetroot (h)

### *Package one sample menu B*

Charcuterie & Antipasto grazing OR cheese grazing table (minimum is 50)

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

*Roving canapes*

Clearwater scallop w cauliflower puree & micro herbs (h,gf)

Pumpkin & baby spinach arancini w gruyere cheese (v,h)

Satay chicken skewers w coconut peanut satay sauce (h,gf)

Mini beef burgers w Zuni pickle, cheese, bacon & beetroot (h)

## *Roaming canapes and grazing tables*

### Package two – standard menu

\$48 PER PERSON (8 canapes plus 1 substantial or 10 canapes)

Suitable for birthdays and other celebrations where canapes are intended as guest's meal substitute. Inclusions - Waiters and chefs for food service, food, cocktail napkins. Approx. 14 pieces per person

#### *Sample menu*

Kingfish ceviche w lime, cucumber chilli & coconut milk on Chinese spoons (gf,c)

Smoked chicken, mango & macadamia in radicchio leaves (gf,c,s)

Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)

Lamb loin on mini flatbreads w hummus & mint (h)

Clearwater scallop w carrot puree & crisp prosciutto (h,gf)

Pumpkin & baby spinach arancini w gruyere cheese (v,h)

Chimichurri chicken skewers (h,gf)

Mini beef burgers w Zuni pickle, cheese, bacon & beetroot (h)

Lamb & caramelised onion tart w smashed peas (h)

Texas pulled pork sliders w apple slaw (h) or legs of lamb w fresh rolls

### Package three – Canape and Charcuterie & Antipasto grazing table combination menu

\$48 PER PERSON (4 canapes plus 1 substantial and the grazing table or 6 canapes and the grazing table)

Suitable for birthdays and other celebrations where canapes are intended as guests' meal substitute. Approx. 8 pieces per person plus the grazing table.

#### *Sample menu*

Charcuterie & Antipasto grazing OR Cheese grazing table (minimum is 50)

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

Canapes

Sydney rock oyster w eschallot & cabernet vinaigrette (c,gf)

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

Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c,gf)

Tomato & baby spinach arancini w gruyere cheese (v,h)

Lamb & caramelised onion tart w smashed peas (h)

Yorkshire puddings w braised beef & red wine glaze (c)

## *Roaming canapes and grazing tables*

### Package four – standard plus cheese grazing table

\$60 PER PERSON (8 canapes plus 1 substantial or 10 canapes)

Suitable for wedding receptions where bridal party leave guests for photos.

Approx. 14 pieces per person plus the cheese grazing table.

#### *Sample menu*

*Cheese and fruit grazing table (minimum is 50)*

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.

*Canapes*

Sydney rock oyster w eschallot & cabernet vinaigrette (c, gf)

Peppered beef eye fillet w artichoke puree, salsa verde on crostini

Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)

Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c, gf)

Lamb & caramelised onion tartlet

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

Clearwater scallop w carrot puree & crisp prosciutto (h, gf)

Tomato & baby spinach arancini w gruyere cheese (v, h)

Chimichurri chicken skewers (h, gf)

Texas pulled pork sliders w apple slaw (h)

### Package five – canapes with pasta bar

\$60 PER PERSON (6 canapes plus PASTA BAR) Suitable for birthdays weddings and other celebrations. Approx. 8 pieces per person plus the pasta bar

#### *Sample menu*

*Canapes*

Kingfish ceviche w lime, cucumber chilli & coconut milk on spoons (gf, c)

Peppered beef eye fillet w artichoke puree, salsa verde on crostini (c)

Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)

Crab cakes w dill & lemon aioli (h)

Roast beetroot, goats cheese & pumpkin tart (v)

Chimichurri chicken skewers (h, gf)

*Pasta bar – styled Italian table with chefs cooking fresh pasta to order.*

Choose from Linguini, angel hair or ricotta ravioli, penne

Choose from pork or lamb ragu, Arrabiata (tomato, chili, basil),

carbonara, salsiccia (pork sausage), bolognese, puttanesca (tomato olives chili anchovy)

## *Rowing canapes and grazing tables*

### Package Six – standard plus Prawn and Oyster boat

\$63 PER PERSON (Prawn & oyster boat plus 8 canapes plus 1 substantial or 10 canapes) Suitable for wedding receptions where bridal party leave guests for photos. Approx. 14 pieces per person plus the cheese grazing table.

#### *Sample menu*

##### 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.

##### Canapes

Hiramasa Kingfish w cucumber, chilli, coriander, lime & coconut milk (gf,s,c)  
Peppered beef eye fillet w artichoke puree, salsa verde on crostini  
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c,gf)  
Clearwater scallop w carrot puree & crisp prosciutto (h,gf)  
Lamb & caramelised onion tartlet  
Persian fetta, semi dried cherry tomato & chive pizzette (v,h)  
Tomato & baby spinach arancini w gruyere cheese (v,h)  
Chimichurri chicken skewers (h,gf)  
Texas pulled pork sliders w apple slaw (h)

### Package Seven – Canape and Gourmet pizza combination menu

\$50 PER PERSON (5 canapes and gourmet pizzas)

Suitable for birthdays and other celebrations where canapes are intended as guests' meal substitute. Approx. 7 pieces per person plus gourmet pizzas.

#### *Sample menu*

##### Canapes

Smoked Atlantic salmon on corn cakes w crème fraiche & avocado (C)  
Vietnamese chicken rice paper rolls w apple, pickled vegetables & mint (c,gf)  
Pumpkin or tomato arancini w gruyere cheese (v,h)  
Lamb & caramelised onion tart w smashed peas (h)  
Texas pulled pork sliders w apple slaw (h)  
Gourmet pizzas – variety of 4 served over 2 hours

# *Roving canapes and grazing tables*

## 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 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)  
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)

## *Roving 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)

## *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)  
Mini Lemon almond cakes w lemon frosting & toasted almonds \$2ea (min 24, gf)  
Hummingbird cakes w cream cheese & coconut frosting \$3.50ea (min 12)  
Orange syrup cakes \$3.5 per serve (min 12)  
Chocolate Florentines \$3.5 per serve (min 12)  
Chocolate nut brownie \$3.5 ea (min 12)  
Raspberry friands \$3.5 per serve (min 12)  
Cherry almond cakes \$4.5 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 20)  
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)  
White chocolate & mascarpone tarts w fresh berries \$4 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

# *Gourmet Pizza*

## For WANDA SURF CLUB FUNCTIONS AND EVENTS

### Pricing

\$25 per person includes 4 varieties for 2-3 hours based on 50 or more guests. Includes chef(s) Plates, cutlery, napkins, buffet table, cooking equipment & pizza ovens

consider adding one of our platters or canapes to your menu. See roving canape menu seven.

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

Prosciutto w shaved parmesan, artichoke, olive rocket, aged balsamic & tomato base

Tandoori chicken w grilled eggplant, zucchini, Spanish onion, rocket & mint yoghurt

Prawn – grilled prawns' w chilli, garlic, roasted capsicum, tomato, fetta & salsa verde, rocket & tomato base

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

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Waitstaff are additional and dependant on the level of service you prefer and the number of guests. Please inquire.

## *Gourmet Pizza and canapes or grazing table*

### For WANDA SURF CLUB FUNCTIONS AND EVENTS

#### Additions to pizza menus

Garlic bread \$4

Bruschetta w tomato, parsley & onion \$8

Pulled pork sliders w apple slaw \$8 ea (40-gram buns)

Salt & pepper squid \$16 per person

Sticky ginger & chilli chicken wings \$5 per person

Arancini \$10 for 5

Antipasto boards \$150 serves 10-20 people

Cheese & dried fruit boards \$120 serves 10-20 people

Salads - see our salad menu

Canapes – see our canapes menu