

feast

Caterers



High tea style menus for wakes

Please feel free to give us a call and we can help guide you through planning your wake. All menus are tailored in consultation with the client. We have plenty of other options available. We can also provide coffee & tea service & waitstaff and equipment hire if preferred.

Morning or afternoon tea sample 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

Morning or afternoon tea sample menu 2 – \$15 pp inc gst (min 24)

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

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

Morning or afternoon tea sample menu 3 – \$18.50 pp inc gst (min 24)

Savoury

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

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

Morning or afternoon tea sample menu 4 – \$19 pp inc gst (min 24)

Savoury

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Mini beef sausage rolls

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

Morning or afternoon tea sample menu 5 – \$19 pp inc gst (min 24)

Savoury

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

High tea style menus, wakes, Christenings, baby naming's, kitchen teas @ baby showers

Lunch

Below are six sample menus suitable for lunchtime.

Lunch sample menu one – \$14.50 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

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

Lunch sample menu two – \$18.70 pp inc gst (min 24)

Savoury

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**

Lunch sample menu three – \$22.50 pp inc gst (min 24)

Savoury

Vietnamese chicken rice paper rolls w pickled vegetables (gf)

Roast beetroot, pumpkin & goats cheese tart (v) or mini beef sausage rolls

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

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)

Scones w jam & cream & Chocolate dipped strawberries (gf) (other desserts available) **Plates and napkins**

High tea style menus, wakes, Christenings, baby naming's, kitchen teas @ baby showers

Lunch sample menu four – \$25 pp inc gst (min 24)

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

Lunch sample menu five – \$22.50 pp inc gst (min 24) without sweets or \$26pp with sweets (staff are additional)

Savoury

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Tomato & gruyere arancini **or pumpkin arancini (v)**

Satay chicken skewers w peanut satay **or Vietnamese chicken rice paper rolls (gf)**

Lamb & caramelized onion tartlets **or mini beef sausage 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)

Hummingbird cakes, Scones w jam & cream

Chocolate dipped strawberries (gf) (other desserts available)

Plates and napkins

*High tea style menus, wakes, Christenings, baby
naming's, kitchen teas @ baby showers*

Lunch sample menu six – \$32 pp inc gst (min 24)
(staff are additional)

Savoury

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)

Lamb kofta w mint labna & dukkha (h)

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

Alternative canape choices

Please note that some canapes will require cooking on premises.

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