

# feast

Caterers



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# *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

## *Sandwiches, rolls & wraps*

### *Just sandwiches*

#### *Selection*

Gourmet sandwiches on assorted breads -\$7 - \$8.50 (min 10) recommend 1 to 1.5 sandwiches pp for lunch

Lunch rolls \$8.50ea - \$9.50 (min 10) Recommend 1 pp for lunch

Gourmet wraps \$9 ea - \$10.50 ea (min 10) recommend 1 to 1 1/3 pp for lunch

Baguettes \$10 - \$12.50ea (min 10) recommend 1 pp for lunch

Gluten free sandwiches \$7-\$8 ea - recommend 1.5-2 pp for lunch

Sliders \$5 -\$7ea (min 20) recommend 2-3 pp for lunch

*Fillings (min of 5 per filling selected or leave it to us & we'll pick a variety)*

Tuna, salad & cheddar

Roast chicken and almond

Roast chicken and salad

Tandoori chicken w raita, cucumber, tomato, onion & mint

Chicken schnitzel & slaw (min 6 - rolls and baguette only)

Pastrami & Swiss w tomato, baby spinach & avocado

Texas pulled pork w slaw & baby spinach (min 20)

Roast beef caramelized onion, tomato & baby spinach

Smoked ham cheddar & tomato w tomato chutney *or* wholegrain mustard

Gourmet salad & cheddar

Egg, chutney & lettuce

Turkey, cranberry, alfalfa & Swiss cheese

Smoked salmon, cucumber, baby spinach, Spanish onion, avocado and cream cheese

# Salads

## Salads

Garden fresh salads served as a meal or as a side to a main. Some items may be substituted when not seasonally available or lacking in quality.

### Standard salads

**Coleslaw** Shaved red and white cabbage, carrot, celery & apple w mayonnaise  
Large bowl 15-20 side serves \$35

**Cous cous salad** with red peppers, corn, parsley, apricot, sultana & mint (Large bowl 15-20 side serves \$38)

**Greek** Feta, Roma tomato, cucumber, Spanish onion, Kalamata olives, oregano & balsamic (small bowl 10 side serves \$30, and large bowl 15-20 side serves \$40)

**Pasta salad** Spiral pasta, semi dried tomato, ricotta, basil pesto, baby spinach, Spanish onion & grilled peppers (large bowl 15-20 side serves \$40)

**Asparagus, tomato & chilli pasta salad** w rocket, feta & tomato (small bowl 10 side serves \$30, and large bowl 15-20 side serves \$40)

**Caesar** Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons w Caesar dressing. Anchovies upon request. (large bowl 15-20 side serves \$40)

**Hokkien noodle salad** w baby corn, carrot, baby spinach, red cabbage, red pepper & noodles in a sweet soy & chilli dressing (small bowl 10 side serves \$30, and large bowl 15-20 side serves \$40)

**Tuscan Bread salad** Sour dough, tomato, Spanish onion, olives, cucumbers, torn basil and red wine vinaigrette (v) (small bowl 10 side serves \$30, and large bowl 15-20 side serves \$40)

**Kumara, chat and pumpkin salad** w honey seeded mustard dressing and shallots (large bowl 15-20 side serves \$40)



# Salads

## Premium salads

**Kingfish salad** w cherry tomato, cucumber, parsley, Spanish onion, baby spinach, asparagus, chickpea, avocado & red wine vinaigrette (small bowl 10 side serves \$60, and large bowl 15-20 side serves \$80)

**Roast chicken salad** w wild rice, lemon & parsley dressing, roast chicken, cherry tomato, onion, baby spinach & roasted root vegetables (small bowl 10 side serves \$40, and large bowl 15-20 side serves \$60)

**Goat's cheese** Roasted beetroot, butternut pumpkin, avocado, semi dried tomato, mixed lettuce, artichoke heart, goats cheese & aged balsamic (v) large bowl 15-20 side serves \$50

**Blue cheese salad** Wild rocket, semi dried cherry tomatoes, avocado, Spanish onion, walnuts, fig, caramelized balsamic & gorgonzola (v) small bowl 10 side serves \$40, and large bowl 15-20 side serves \$50)

**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 (small bowl 10 side serves \$60, and large bowl 15-20 side serves \$80)

**Niçoise salad** Tuna loin, artichoke heart, caperberries, chats, avocado, asparagus, Liguria olives, mixed lettuce, cucumber, tomato, cannellini bean & lemon vinaigrette (small bowl 10 side serves \$70, and large bowl 15-20 side serves \$90)

**Moroccan Lamb salad** Thinly sliced spiced lamb back strap with cous cous, corn, red peppers, parsley and a lemon chickpea dressing small bowl 10 side serves \$70, and large bowl 15-20 side serves \$90)

**Smoked trout, dill and chat salad** Smoked rainbow trout, roasted chats, Spanish onion, artichoke hearts, baby spinach, avocado, capers w lemon & dill dressing (small bowl 10 side serves \$70, and large bowl 15-20 side serves \$90)

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

All menus are tailored in consultation with the client. We have plenty of other sweet and savoury options available. We also hire waiters, chefs, equipment and coffee and tea service.

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**

## *BBQ*

### Breakfast BBQ menu one - \$20 per person including gst

Bacon, Eggs, Gourmet sausages (beef or lamb)

Fresh fruit salad

Fresh bread and butter

Plates, cutlery and napkins

### Breakfast BBQ menu two - \$25 per person including gst

Bacon, Eggs, Gourmet sausages (beef or lamb)

Fresh fruit salad, yogurt, granola, muffins

Fresh bread and butter

Plates, cutlery and napkins

### Breakfast BBQ menu three - \$35 per person including gst

Bacon, Eggs, Gourmet sausages (beef or lamb)

Grilled tomato, mushrooms (v,gf)

Croissants w ham & Swiss cheese

Fresh fruit salad, yogurt, granola, muffins

Fresh bread and butter

Plates, cutlery and napkins

# BBQ

## Lunch and dinner BBQ's pricing

(staff are additional and dependant on menu and numbers)

Menu one \$25 pp - 2 salads, 1 main, breads, plates, cutlery & napkins

Menu two \$35pp - 2 salads, 2 mains, breads, plates, cutlery & napkins

Menu three \$45pp - 3 salads, 3 mains, breads, plates, cutlery & napkins

Menu four \$55pp - 4 salads, 4 mains, breads, plates, cutlery & napkins

(adding gourmet sausages to any menu is \$5 pp)

## Mains

Gourmet beef or lamb sausages

Thai chicken thigh fillets & drum sticks

Chimichurri chicken thigh fillets & drum sticks

Tandoori chicken skewers w raita

Deboned lamb legs w smokey paprika & lemon

Deboned lamb legs w rosemary & sea salt

Atlantic salmon fillets grilled w lemon & aioli

Pepper crusted flat iron steaks w corn salsa

Beef eye fillet minute steaks

Sticky ginger & chilli chicken wings

Lamb ribs w rosemary & thyme or sticky ginger & chilli

Grilled field mushrooms w tomato & parsley salsa (vegan)

Vegetable skewers (vegan) w thyme marinade

## BBQ 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

Hokkien noodle – (cold) w baby corn, carrot, baby spinach, red cabbage, red pepper & noodles in a sweet soy & chilli dressing



# BBQ

## BBQ salads continued

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)

## *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.

### *The 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.

## *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.*

### *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 dining*

## 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

## 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

## *Banquet dining*

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

### **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.**

## *Corporate catering*

### Drop off breakfast, morning tea, afternoon tea and snacks

We tailor our menus to suit each event, conference or special occasion. We can provide drop off menus, boxed meals, bbq's and sit down formal menus. We have minimum numbers but always do our best to accommodate small orders.

These menu items are delivered either boxed or on platters ready to be served.

### Savoury

Fresh fruit salad cup \$4.50 ea (v, gf min 12)

Mini fruit skewers \$4 ea (v, gf min 6)

Large fruit skewers \$4.50 ea (v, gf min 12)

Granola w honeyed yogurt & fresh fruit cups \$6.50 ea (v, gf, min 6)

Mini quiche w leek, gruyere & ham \$3.5 ea (min 12)

Mini quiche w tomato, leek & gruyere \$3.5ea (v,min 12)

Smoked ham croissant w gruyere cheese \$5 ea (min 8)

Smoked Atlantic salmon on corn cakes w dill crème fraiche & avocado \$3.50 ea (min 12)

Zucchini, Spanish onion & parmesan frittata \$4.5 per serve (v, min 12)

Egg & bacon mini rolls \$7 ea (min 20)

Fresh vegetable rice paper rolls w pickled carrot, baby corn, red peppers & mint \$3.50 ea (v,gf,min 12)

Vietnamese chicken rice paper rolls w apple, julienne vegetables & mint (gf) \$3.80 ea (gf,min 12)

Mini chicken & vegetable pies \$4 ea (min 20)

Mini beef sausage rolls \$3.5 per serve (min 20)

Gourmet sandwiches \$7 ea

Gourmet wraps \$9 ea

Gourmet rolls \$9 ea

### Lunch boxes

Individual antipastos \$20 ea

Gourmet roll, salad, fresh fruit, brownie \$20

Roast chicken 1/4, salad, fresh fruit, brownie \$22

Individual salads \$12 ea from standard salads menu



## *Corporate catering*

### Fresh fruit platter

Selection of seasonal and exotic (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 pp)

**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)

## *Corporate catering*

### Sweet

- 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

## *Corporate catering*

Please also take a look at our bbqs, high teas, banquets & formal dining menus or call us for some menu suggestions.