

feast

Caterers



FEAST CATERERS –

Roving canapes, grazing tables, food stations & platters

Late 2017 - 2018

Roving canape packages

We would love to cater your next cocktail party whether it is at home, at a venue, office, factory, park or on a boat. 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. We are happy to tailor a special package to suit your event and budget. Below are our standard roving canape packages with a sample menu for each. For functions with less than 40 guests please call or email for a quote.

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

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 liter 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)

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 (minimum is 50)

\$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. Inclusions -Waiter and chefs for food service, food, cocktail napkins. 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)

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

Inclusions -Waiter and chefs for food service, food, cocktail napkins

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 eyefillet 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. Inclusions -Waiters and chefs for food service, food, cocktail napkins 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)

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 eschallot & cabernet vinaigrette (c,gf)

White anchovies & smoky tomato bruschetta (c)

Smoked trout & dill crepes w pickled cucumber, capers & avocado (c)

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 pudding w briased 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**

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)
Ginger & chilli chicken winglets (gf,h)

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 on Jasmine 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

Cheese and fruit grazing table \$12 per person (minimum is 40) Includes set up

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 \$30 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)

Sandwich platter \$11.60 pp A selection of gourmet sandwiches (5 ribbons per person) Sandwiches and wraps can be ordered by the number of sandwiches if preferred. See sandwiches section.

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 and salad platter South American flavoured roast chicken pieces, condiments, fresh bread and butter, cous cous & a choice of two salads - Caesar, Greek, Garden, Sweet potato chat & pumpkin, Coleslaw, Pasta & pesto, Moroccan carrot salad \$25 per person -substantial meal

Glazed ham and salad platter Blood orange or Maple glazed ham, fresh bread and butter, two choices of salads - Caesar, Greek, Garden, Sweet potato chat & pumpkin, Cous cous, coleslaw, Pasta & pesto, Moroccan carrot salad \$25 per person -substantial meal

Ploughman's lunch platter 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 \$35 per person – substantial meal

Dessert

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)
Mini Portuguese custard tarts \$2.2 ea (min 40)
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)
Gelato cups \$4 ea (min 48)

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

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FEAST CATERERS

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 exclusive caterers of Wanda surf club. We can tailor a menu and package especially for you.

At Wanda Surf Club

Canapes upon arrival \$7 pp (chefs selection)

2 courses \$75 per person, 3 courses \$90 per person (\$5 less pp if non alt. drop)

Package inclusions

Chefs and food waiters, table setting, Coffee and tea w dessert

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

Other venues

Canapes upon arrival \$10pp

2 courses \$95 per person, 3 courses \$110 per person (\$5 less pp if non alt. drop)

Package inclusions

Chefs and food waiters, Plates, cutlery, napkins, glasses, coffee and tea w dessert

Formal Entrée

Sydney Rock Oysters natural w mignonette dressing (gf)

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

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

Vitello tonnato w crostini, Parmigiano Reggiano & rocket

Grilled prawn & pomelo salad w glass noodles, basil, coriander, lime, chilli & fried shallots (gf)

Spanner crab w avocado, mango & Avruga caviar (gf)

Hiramasa Kingfish ceviche w avocado, pickled radish & pink grapefruit (gf)

Yellowfin Tuna crudo w chilli & extra virgin olive oil on warm crostini

Peppered rare roast beef fillet, crostini, artichoke puree, mache salad & salsa verde

Clearwater scallop w carrot puree & crispy prosciutto (gf)

Duck liver pate w cherry compote & sesame seed lavosh

OR

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)

OR

Antipasto grazing table- Cured Italian meats, Prosciutto & melon, frittata, marinated fetta, grilled & marinated vegetables, Sicilian olives, house flatbread & hummus (rustic table with styling included – \$5 less per person)

Formal mains

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

Pink snapper fillets w tomato, green olive, parsley & coriander, roast potatoes

Coq au vin w pancetta, mushrooms, onions & mashed potato

Moroccan spiced chicken, sumac onions, mint & parsley herb salad, cous cous & yogurt flat bread

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

Pork ragu w pappardelle pasta, baby spinach, cherry tomato & grand Padano

Pedro Ximenez braised beef cheek w leek & potato mash & glazed carrots

Baby cauliflower w almond sauce & mint (v,gf,s)

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 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
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

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Banquet dining

Drop off banquet

We can tailor low cost banquet menus that are dropped off and do not require staff

Charcuterie & Antipasto grazing table \$30 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)

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)

Staffed banquets

Wanda Surf Club

Banquet mains & sides \$50 per person,

Banquet mains & sides plus starter or dessert \$65 per person

Banquet mains & sides plus starter & dessert \$75

Package inclusions

Chefs and waiters, table setting, menu w fresh bread, coffee and tea w dessert

Room hire , beverages are additional.

Other venues

Banquet mains & sides \$65 per person,

Banquet mains & sides plus starter or dessert \$80 per person

Banquet mains & sides plus starter & dessert \$90

Package inclusions

Chefs and waiters, table setting, menu w fresh bread, coffee and tea w dessert

Banquet Starters - choose one

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

Or

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

Or

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 \$7per person

Or

Chefs selection of 3 roving canapes

Banquet Main - choose two

Roast lamb legs w smoky paprika, garlic & lemon w mint labna

Braised lamb shanks w roasted root vegetables & red wine jus

Roast pork leg w roast apples & pears

Maple glazed ham w mustards & tomato chutney

Coq au vin w pancetta, mushrooms, onions (chicken)

Southern fried chicken w corn, red pepper, parsley & black bean salsa

Sticky chili & ginger chicken wings w fragrant Jasmine rice

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

pepper crusted beef eye fillet & red wine jus

Atlantic salmon fillets w sauce Vierge

Vegetable Ratatouille

Whole roast cauliflower w almond sauce & mint

Banquet Sides - choose one hot at two salads

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

Yellow polenta w chives

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

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 - choose two

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.

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Sandwiches, rolls, wraps grazing tables, platters & high teas

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

feast

Caterers



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.

If you would like salads made in individual serves or to a specific number please let us know.

Standard salads

Coleslaw Shaved red and white cabbage, carrot, celery & apple w mayonnaise (small bowl 10 side serves \$25, Large bowl 15-20 side serves \$35)

Cous cous salad with red peppers, corn, parsley, apricot, sultana & mint (small bowl 10 side serves \$28, 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 (small bowl 10 side serves \$30, and 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. (small bowl 10 side serves \$30, and 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 (small bowl 10 side serves \$30, and large bowl 15-20 side serves \$40)

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) small bowl 10 side serves \$40, and 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, caper berries, 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)

feast

Caterers



High tea style menus - morning tea, lunch and afternoon teas

Drop off sample menus – morning and afternoon tea

Below are five sample menus which require no staff to prepare food. You may still like to book a waiter to serve food and beverages.

Morning or afternoon tea sample menu one – \$11 per person 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 two – \$14.50 pp inc gst (min 24)

Savoury & sweet

Berry friands or fresh baked berry muffins

Smoked trout ribbon sandwiches (1/3 pp)

Little quiches w asparagus & gruyere or tomato & gruyere (v)

Fresh fruit skewers or fruit platter

Plates and napkins

Morning or afternoon tea sample menu three – \$14.50 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 (1/2 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 four – \$17.50 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 five – \$17.50 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

Drop off sample menus – lunch

Below are five sample menus which require no staff to prepare food. You may still like to book a waiter to serve food and beverages.

Lunch sample menu one – \$18 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 two – \$14.50 pp inc gst (min 24)

Savoury

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)

Hummingbird cakes, Scones w jam & cream

Chocolate dipped strawberries (gf) (other desserts available)

Plates and napkins

Lunch sample menu three – \$21.50 pp inc gst (min 24)

Savoury

Vietnamese chicken rice paper rolls w pickled vegetables (gf)

Roast beetroot, pumpkin & goats cheese tarts (v)

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)

Hummingbird cakes, Scones w jam & cream

Chocolate dipped strawberries (gf) (other desserts available)

Plates and napkins

Lunch sample menu four – \$21.50 pp inc gst (min 24)

Savoury

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

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

Mini beef sausage rolls (h – requires simple heating)

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 meringue tarts, Hummingbird cake (other desserts available)

Plates and napkins

Lunch sample menu five – \$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

Staffed hight tea sample menus - Lunch

Below are five sample menus which do require staff to prepare food. You may also like to book a waiter to serve food and beverages.

Staffed lunch sample menu one – \$25 pp inc gst (min 24) without sweets
\$21.50pp (staff are additional)

Savoury

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake
Tomato & gruyere arancini

Satay chicken skewers w peanut satay sauce

Lamb & caramelized onion tartlets

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

Staffed lunch sample menu two – \$27 pp inc gst (min 24) without sweets
\$23.50pp (staff are additional)

Savoury

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

Pumpkin & gruyere arancini

Thai chicken skewers w in yellow curry

Mini beef sausage rolls

Gourmet ribbon wraps w assorted fillings (1 wrap)

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, Chocolate dipped strawberries (gf) (other desserts available)

Plates and napkins

Staffed lunch sample menu three – \$28 pp inc gst (min 24) without sweets
\$24.50pp (staff are additional)

Savoury

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

Tomato & gruyere arancini

Satay chicken skewers w peanut satay sauce

Lamb & caramelized onion tartlets

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 (other desserts available)

Plates and napkins

Staffed lunch sample menu four – \$25 pp inc gst (min 24) without sweets
\$21.50pp (staff are additional)

Savoury

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

Tomato & gruyere arancini

Satay chicken skewers w peanut satay sauce

Lamb & caramelized onion tartlets

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 (other desserts available)

Plates and napkins

Staffed lunch sample menu five – \$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 ribbon sandwiches w assorted fillings (1/2 sandwich pp)

Roast chicken, almond & baby spinach, Tuna & salad

Smokey ham, cheddar, tomato & mustard

(other fillings available)

Cheese boards

Fresh fruit platters

Plates and napkins

feast

Caterers



Feast caterers' BBQs

We offer a wide range of BBQ menus. However, if you have something specific in mind please let us know and we will do our best to tailor a menu to suit.

Equipment for BBQ's; The equipment required will depend on your guests numbers and the menu you select. Equipment included in BBQ packages are, disposable plates, cutlery, paper napkins and serving utensils. Equipment not included in the packages are BBQs, seating tables & chairs, glasses, table cloths and ovens. Once your menu is selected we will inform you of any additional equipment you may require.

Staff for BBQ's; In the sample BBQ menus below staff is not included in the price per person. That is staff are an additional charge. The amount of staff required will depend on your menu and the number of guests. All menus cooked on location require at least one chef (number of guests and menu dependant)

Below are sample menus. These menus are just samples and we tailor menus to suit each event.

For the menus without a vegetarian option please let us know how many vegetarian guests you have and we will cater for them separately. Where there is a vegetarian option included in the menu there is enough for all of your guests. Minimum numbers are 30. For less than 30 guests please inquire by email or phone.

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

Bacon, Eggs, Gourmet sausages (beef or lamb)
Fresh fruit salad, yogurt, granola, muffins
Fresh bread and butter

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

Bacon, Eggs, Gourmet sausages (beef or lamb)
Croissants w ham & gruyere
Fresh fruit salad, yogurt, granola, muffins
Fresh bread and butter

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 / croissants w Swiss cheese & tomato
Fresh fruit salad, yogurt & granola (gf,v)
Gluten free lemon almond blueberry muffins (v,gf)
Breakfast rolls (v)
Plates, cutlery and napkins

Lunch or dinner BBQ menu one - \$25 per person including gst

Marinated chicken thigh fillets & drum sticks – Thai, satay, Piri piri, Chimichurri
Gourmet sausages (beef or lamb)
2 x salad varieties from standard salads selection
Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu two - \$30 per person including GST

Spanish lamb legs w smokey paprika, fennel & harissa yoghurt
OR Chimichurri lamb legs w lemon wedges
2 x salad varieties from standard salads selection
Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu three - \$35 per person including GST

Spanish lamb legs w smokey paprika, fennel & harissa yoghurt
Marinated chicken thigh fillets & drum sticks – Thai, satay, Piri piri, chimichurri
3 x salad varieties from standard salads selection
Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu four - \$35 per person including GST

Atlantic salmon fillets grilled w lemon & aioli *or Char-grilled beef steaks*

Chimichurri lamb legs (deboned)

2 x salad varieties from standard salads selection

Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu five - \$40 per person including GST

Beef eyefillet steaks

Chimichurri lamb legs (deboned)

3 x salad varieties from standard salads selection

Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu six - \$45 per person including GST

Sticky ginger & chilli chicken wings & drumsticks

Atlantic salmon fillets grilled w lemon & aioli

Spanish lamb legs w smokey paprika, fennel & harissa yoghurt

3 x salad varieties from standard salads selection

Fresh bread and butter (or with bruschetta add \$2 pp)

Hot sides

Baked potato w sour cream & chives \$4 pp, corn on the cob \$3

Vegetarian

Grilled field mushrooms w hummus & tomato salsa

Vegetable skewers w haloumi

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 (small bowl 8-10 side serves \$25, Large bowl 11-15 side serves \$35)

Cous cous salad With red peppers, corn, parsley, apricot, sultana & mint (small bowl 8-10 side serves \$28, Large bowl 11-15 side serves \$38)

Greek Feta, Roma tomato, cucumber, Spanish onion, Kalamata olives, oregano & balsamic (small bowl 8-10 side serves \$30, and large bowl 11-15 side serves \$40)

Pasta salad Spiral pasta, semi dried tomato, ricotta, basil pesto, baby spinach, Spanish onion & grilled peppers (small bowl 8-10 side serves \$30, and large bowl 11-15 side serves \$40)

Asparagus, tomato & chilli pasta salad w rocket, feta & tomato (small bowl 8-10 side serves \$30, and large bowl 11-15 side serves \$40)

Caesar Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons w Caesar dressing. Anchovies upon request. (small bowl 8-10 side serves \$30, and large bowl 11-15 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 8-10 side serves \$30, and large bowl 11-15 side serves \$40)

Kumara, chat and pumpkin salad w honey seeded mustard dressing and shallots (small 8-10 side serves \$30 & large bowl 11-15 side serves \$40)

Premium salads

Kingfish salad w cherry tomato, cucumber, parsley, Spanish onion, baby spinach, asparagus, chickpea, avocado & red wine vinaigrette (small bowl 8-10 side serves \$60 and large bowl 11-15 side serves \$80)

Roast chicken salad w wild rice, lemon & parsley dressing, roast chicken, cherry tomato, onion, baby spinach & roasted root vegetables (single serve \$15, small bowl 8-10 side serves \$40 and large bowl 11-15 side serves \$60)

Tuscan Bread salad Sour dough, tomato, Spanish onion, olives, cucumbers, torn basil and red wine vinaigrette (v) (small bowl 8-10 side serves \$30 and large bowl 11-15 side serves \$45)

Goat's cheese Roasted beetroot, butternut pumpkin, avocado, semi dried tomato, mixed lettuce, artichoke heart, goats cheese & aged balsamic (v) (small bowl 8-10 side serves \$40 and large bowl 11-15 serves \$50)

Blue cheese salad Wild rocket, semi dried cherry tomatoes, avocado, Spanish onion, walnuts, fig, caramelized balsamic & gorgonzola (v) (noodle box serve \$8, small bowl 8-10 side serves \$40 and large bowl 11-15 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 8-10 side serves \$60, and large bowl 11-15 side serves \$80)

Niçoise salad Tuna loin, artichoke heart, caper berries, chats, avocado, asparagus, Liguria olives, mixed lettuce, cucumber, tomato, cannellini bean & lemon vinaigrette (small bowl 8-10 side serves \$70, and large bowl 11-15 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 8-10 side serves \$70, and large bowl 11-15 side serves \$90)

feast

Caterers



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

Cheese and fruit grazing table \$12 per person (minimum is 40) Includes set up

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 \$30 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 pp)

Sandwich platter \$11.60 pp A selection of gourmet sandwiches (5 ribbons per person) Sandwiches and wraps can be ordered by the number of sandwiches if preferred. See sandwiches section.

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 and salad platter South American flavoured roast chicken pieces, condiments, fresh bread and butter, cous cous & a choice of two salads - Caesar, Greek, Garden, Sweet potato chat & pumpkin, Coleslaw, Pasta & pesto, Moroccan carrot salad \$25 per person -substantial meal

Glazed ham and salad platter Blood orange or Maple glazed ham, fresh bread and butter, two choices of salads - Caesar, Greek, Garden, Sweet potato chat & pumpkin, Cous cous, coleslaw, Pasta & pesto, Moroccan carrot salad \$25 per person -substantial meal

Ploughman's lunch platter 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 \$35 per person – substantial meal

feast

Caterers



Dessert

- 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)
- Mini Portuguese custard tarts \$2.2 ea (min 40)
- 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)
- Gelato cups \$4 ea (min 48)

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

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.