

feast

Caterers



Menu:BBQs

June 2017

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.

www.feastcaterers.com.au

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

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

Condiments

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

Lunch or dinner BBQ menu two - \$28.50 per person including GST

Char-grilled minute beef eye fillet steaks

Marinated chicken thigh fillets & drum sticks – Thai, satay, Piri piri, Chimichurri

2 x salad varieties from standard salads selection

Condiments

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

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

Spanish lamb legs w smokey paprika, fennel & harissa yoghurt

2 x salad varieties from standard salads selection

Corn on the cob

Condiments

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

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

BBQ Chimichurri lamb legs w lemon wedges

2 x salad varieties from standard salads selection

Roast chats

Condiments

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

Lunch or dinner BBQ menu five- \$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
Coleslaw
Garden salad
Corn on the cob
Condiments
Fresh bread and butter (or with bruschetta add \$2 pp)

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

Sticky beef short ribs
Spanish lamb legs w smokey paprika, fennel & harissa yoghurt
Coleslaw
Garden salad
Corn on the cob
Condiments
Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu seven - \$38.50 per person including GST

Atlantic salmon fillets grilled w lemon & aioli *or Char-grilled eye fillet steaks*
Spanish lamb legs w smokey paprika, fennel & harissa yoghurt
Coleslaw
Garden salad
Corn on the cob
Condiments
Fresh bread and butter (or with bruschetta add \$2 pp)

Lunch or dinner BBQ menu eight - \$38.50 per person including GST

BBQ pork loin w fennel, thyme & orange glaze
Atlantic salmon fillets grilled w lemon & aioli *or Char-grilled eye fillet steaks*
2 salaf\
\\rn on the cob
Condiments
Fresh bread and butter (or with bruschetta add \$2 pp)

Add ons – Baked potato w sour cream & chives \$4 pp, corn on the cob \$3-\$4pp (seasonal)

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 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 bowl 8-10 side serves \$30, and 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)

Moroccan Lamb salad Thinly sliced spiced lamb back strap with cous cous, corn, red peppers, parsley and a lemon chickpea dressing (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)

Platters

Minimum of 10 serves per platter unless otherwise marked.

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

Rice paper roll platter \$11 pp Vietnamese rice paper rolls w prawn, chicken and vegetarian fillings w Nuoc cham dipping sauce & ginger chilli & soy dipping sauce (gf)

Cooked prawns \$15 pp King prawns w lemon aioli

Fresh cold seafood platters \$25 pp Smoked Atlantic salmon w capers, red onion & avocado, King prawns w lemon aioli and Rose Marie sauce, Sydney rock oysters w lemon wedges

Fresh fruit salad platter \$5 pp fresh seasonal fruit

Fresh fruit platter Selection of seasonal fruits including grapes, rockmelon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, 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 and fruit grazing table \$11 per person Selection of soft, hard & blue cheese, biscotti, quince paste, dried fruits, muscatels, fresh figs, grapes, pear & crisp bread (min 50)

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 (6 to 8 ppl) Med \$95 (up to 15 ppl) Large \$120 (up to 25 pp)

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 (minimum 20)

Ploughman's lunch platter Leg ham, roast chicken, quiche, 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