

feast

Caterers



Menu: Christenings & Baby Naming Ceremonies
As of June 2017

Hi Saeran

OMG you made our day!!

Thank you so so much to you and Tony and the staff, you were all so professional and easy to work with and the food was amazing as always, just incredible and everyone is still phoning me with comments of how wonderful the food was!! Thank you so much again, we will definitely be seeing you again in the future.

Cheers Lisa

Menus

On this special occasion shared with family and friends there are a variety of menu styles to choose from. Our most popular menu style from Christenings, baby showers and naming days are the **High tea menus**

Other menu style options include: Brunches, Picnics, Salads & Platters, Canapés, Bbqs, Buffet and Formal dining.

Staff

If you decide you would like to have staff serve your guests, the number of staff you require will depend on the menu style you select.

Equipment hire

We can assist in any equipment hire you may require. If we do not have the item you require in stock, we will recommend an alternate reliable supplier to you. Of course, you are not obliged to use our services for this.

Coffee and Tea

Our package is \$2.50 per person for 51 guests and up and \$2.75 per person for 30-50 guests. This package includes percolators or plungers, urns, coffee, tea, sugar, milk, cups, saucers and teaspoons. We also hire urns, cups, saucers etc if you prefer not have the coffee and tea package.

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Below are 4 high tea sample menus suitable for morning or afternoon tea – all menus do not require staff

Sample menu One – \$11 per person inc gst

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

Sample menu Two – \$15 per person inc gst

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

Sample menu Three – \$20 per person inc gst

Savoury

Berry friands or fresh baked berry muffins

Croissant w ham & gruyere

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

Sample menu Four – \$20 per person inc gst

Savoury

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

Little quiches w ham & gruyere or Tomato leek & gruyere

Roast chicken & almond ribbon sandwiches (1/3 pp)

Hummingbird cakes

Mini lemon tartlets w Italian meringue

Mini chocolate brownies

Plates and napkins

Below are 5 high tea sample menus suitable for lunch – all menus do not require staff.

Sample menu A – \$18.50 per person inc gst

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 *or wraps add \$3 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

Sample menu B – \$22.50 per person inc gst

Savoury

Vietnamese chicken rice paper rolls w pickled vegetables (gf)

Roast beetroot, pumpkin & goats cheese tarts (v)

Cumin lamb backstrap on mini flatbreads w hummus & mint

Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp *or wraps add \$3 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

Sample menu C – \$26.50 per person inc gst

Savoury

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

Smoked chicken, mango & macadamia salad in radicchio (gf)

Spanner crab, chili, lemon & parsley on crostini

Mini beef sausage rolls (h – requires simple heating)

Gourmet ribbon sandwiches w assorted fillings (1 sandwich pp *or wraps add \$3 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

Plates and napkins

Sample menu D – \$28.50 per person inc gst

Savoury

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

Vietnamese chicken rice paper rolls w pickled vegetables (gf)

Tomato & buffalo mozzarella tarts w basil pesto (v)

Cumin lamb backstrap on mini flatbreads w hummus & mint

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)

Slider buns w assorted fillings (1 buns pp)

Shredded chicken, prosciutto & lettuce

Texas pulled pork w slaw

Sweet - An assortment of desserts (one dessert pp)

Lemon meringue tarts

Hummingbird cake

Plates and napkins

Sample menu E – \$35 per person inc gst

Savoury

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

Vietnamese vegetable rice paper rolls w mint (gf)

Roast beetroot, pumpkin & goats cheese tarts (v)

Smoked chicken, mango & macadamia salad in radicchio (gf)

Gourmet ribbon sandwiches w assorted fillings (1 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

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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

Continue.

Grazing tables

we create bespoke grazing tables. Three samples are below. The quantities per person are intended to compliment a roving canapes menu or similar.

Cheese and fruit grazing table \$11 per person (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.

Charcuterie & Antipasto grazing table \$20 per person (Substitute 4 canapes - minimum is 40)

Shaved prosciutto & rockmelon, cured meats & fried chorizo, dips & crostini, grilled & marinated seasonal vegetables, & olives, Frittata, Brie, tilsit or cheddar & quince paste.

Ploughman's grazing table \$20 per person (Substitute 4 canapes - minimum is 40)

Whole glazed leg ham, roast chicken w quiches, olives, cheddar, brie, crudities and dip, pickled onions, potato and garden salad, crusty bread

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Sweets

- Lemon almond cakes w lemon frosting & toasted almonds \$3.50ea (min 12, 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 icing & toasted coconut \$3.5ea (min 12)
- Muffins – raspberry, blueberry, apple & fig or choc chip \$3.5 ea (min 12)
- Scones w jam & cream \$5 ea (min 12)
- Chocolate caramel slice \$4 ea (min 12)
- Little red velvet cupcakes w vanilla & cream cheese icing \$3.5 ea (min 20)
- Large size \$4 ea (min 15)
- 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 12)
- Pecan & macadamia pies \$3.5 ea (min 12)
- Chocolate Florentines (gf on request, min 12) \$3.5 per serve
- 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 ea (min 20)
- Shortbread – macadamia & white chocolate or cranberry & orange \$3.50 per serve (min 12)
- Oat, raisin & walnut cookies \$3.50 per serve (min 12)
- Frustingo \$4.50 per serve (min 15)
- Mini gelato cones \$2.2 ea (min 50)
- Gelato cups \$4 ea (min 48)

Whole cakes 25-28 cm cakes (Larger cakes available P.O.A.)

We also make bespoke cakes and specialise in naked layer cakes – see gallery

- 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 \$70 – 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