

# feast

**Caterers**



**Corporate catering information**  
*As of January 2017*

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## *Feast caterers' corporate catering*

Feast caterers understand the importance of making a first-class impression on your clients and guests. We have a reputation for delicious, fresh and consistently good food. Our menu range include sandwiches and snacks, platters, boxed lunches, canapés, formal dining, bbq's and buffets. We also tailor menus to suit individual events and budgets.

With our years of catering experience, we can also assist you with other aspects such as beverage recommendations, entertainment, decorations and other additions to help make your big or little event a success.

## *Feast sandwiches, paninis, mini rolls, baguettes and wraps*

Feast sandwiches, mini rolls, rolls, baguettes and wraps are made with fresh, tasty and substantial fillings. Sandwiches can be packed individually, in attractive wooden sandwich boxes, on ceramic or disposable platters or in white cardboard cake boxes.

*Fillings (min of 6 per filling selected or leave it to us and we will choose a variety for you)*

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

Tuna, salad & cheddar

Roast chicken and almond

Roast chicken and salad

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

Chicken schnitzel & slaw (min 10 - 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

Silverside w salad or cheddar & tomato

Gourmet salad & cheddar

Egg, cheese & lettuce

Turkey, cranberry, alfalfa & Swiss cheese

Roast lamb w baby spinach, tomato, cucumber & chutney

Pastrami w jalapeno, baby spinach, provolone & tomato (spicy)

### **Selection**

Mini rolls \$4ea (min 20) recommend 3 pp

Lunch rolls \$8.50ea (min 12) Recommend 1 pp

Mini pepita rolls \$5-\$6 ea (min 20) recommend 2-3 pp

Gourmet sandwiches on assorted breads \$6.50ea - \$8ea (min 8) recommend 1.5 sandwiches pp

Gourmet wraps \$9 ea - \$10.50 ea (min 8) recommend 1 to 1.5 pp

Baguettes \$10 - \$11.50ea (min 8) recommend 1 pp

Gluten free sandwiches - recommend 2 per person for lunch from \$7 ea (minimum 4)

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

These menu items are either boxed or on platters ready to be served. We have minimum numbers but always do our best to accommodate small orders. If your numbers are less than the minimum number required please let us know as we may be able to offer an alternative dish.

#### *Dessert*

- 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 \$3.5 ea (min 12)
- Freshly baked 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 with 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 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 or cranberry & orange \$3.50 per serve (min 12)
- Oat, raisin & walnut cookies \$3.50 per serve (min 12)
- Frustringo \$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 \$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

## *Savoury drop off individual items*

Mini fruit salad in a glass \$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 \$6.50 ea (v,gf, min 6)

Fruit salad in rectangular 375 ml container \$6 ea (v, gf, min 6)

Mini quiche w leek, gruyere & ham \$3.5 ea or lge \$4.50 ea (min 12)

Mini quiche w tomato, leek & gruyere \$3.5ea or lge \$4.50ea (vmin 12)

Goats cheese, roast beetroot & butternut pumpkin tartlet w aged balsamic \$4.50 ea (v, min 12)

Tomato tart w buffalo mozzarella & basil pesto \$3.5 ea (v, min 20)

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

Egg & bacon rolls \$11 ea (min 20)

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)

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

Peking duck rice paper rolls w duck, baby corn, red peppers & mint \$3.80 ea (gf,min 12)

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

Mini chicken & leek pies \$4 ea (min 12)

Mini lamb, mushroom & pea pies \$4 ea (min 12)

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

Mini spinach & fetta pastry rolls \$3.5 per serve (v min 20)

## Platters

Minimum of 10 serves per platter unless otherwise marked.

**Sandwich platter \$10.80 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 \$10 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 \$10 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

## *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 salad menu next page



## *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)

***Combos (for combos to be boxed individually for guests add \$2.50pp)***

Below are several sample menus where no chef is required. Any warm items should be immediately eaten after delivery. If we are delivering more than 15 minutes away from Feast kitchens we recommend substituting any hot items for dishes that are served cold. If you prefer to have the food cooked at your premises we do offer this service at an additional charge.

**Breakfast sample menu A \$12.50 pp inc gst (min 20)**

Bacon & egg rolls  
Plates & napkins

**Breakfast sample menu B \$9.50 pp inc gst (min 12)**

Smoked ham croissant w gruyere cheese  
Fresh fruit skewers (v)  
Plates & napkins

**Breakfast sample menu C \$14 pp inc gst**

Granola w honeyed yogurt & fresh fruit (v)  
Mini leek, tomato & gruyere quiches (v)  
Blueberry & buttermilk muffins (v)  
Plates & napkins

**Morning or afternoon tea sample menu A \$8 pp inc gst (min 12)**

Fresh fruit skewers (v,gf)  
Blueberry & lemon muffins (v) or chocolate walnut brownie  
Plates and napkins

**Morning or afternoon tea sample menu B \$9.50 pp inc gst (min 12)**

Mini pepita rolls w assorted fillings  
Hummingbird cakes  
Plates and napkins

**Morning or afternoon tea sample menu C \$11.50 pp inc gst (min 12)**

Half gourmet sandwich per person  
Muffins or other cake  
Fresh fruit skewers  
Plates and napkins

**Morning or afternoon tea sample menu D \$14 pp inc gst (min 12)**

Selection of hard & soft cheese, dried fruits & water crackers  
Oatmeal & raisin crackers  
Plates and napkins



**Lunch sample menu A \$14.50 pp in gst (min 12)**

Assorted gourmet baguettes 1pp  
 Chocolate walnut brownies (other desserts available)  
 Plates, napkins and cutlery

**Lunch sample menu B \$16 pp inc gst (min 12)**

Lunch rolls  
 Mini quiche w tomato, leek & gruyere (v, gf)  
 Pecan pie (other desserts available)  
 Napkins and plates

**Lunch sample menu C \$17.25 pp in gst (min 12)**

Assorted gourmet baguettes  
 Fresh fruit salads (v, gf)  
 Plates, napkins and cutlery

**Lunch sample menu D \$18.80 pp inc gst (min 12)**

Assorted gourmet sandwiches  
 Vietnamese rice paper rolls  
 Gluten free lemon almond cake (other desserts available)  
 Fresh fruit skewers  
 Napkins and plates

**Lunch sample menu E \$18.50 pp inc gst (min 12)**

Assorted gourmet wraps  
 Pasta salad - Spiral pasta, semi dried tomato, ricotta, basil pesto, baby spinach, Spanish onion & grilled peppers (other salads available)  
 Hummingbird cake (other desserts available)  
 Plates, cutlery and napkins

**Lunch sample menu F \$25 pp inc gst (min 12)**

Roast chicken w lemon & paprika on cous cous  
 Choice of two standard salads  
 Fresh bread & butter  
 Plates, cutlery and napkins

**Lunch sample menu G \$30 pp inc gst**

Mini pepita rolls w assorted fillings  
 Antipasto & charcuterie  
 Chocolate walnut brownies (other desserts available)  
 Plates, cutlery and napkins

### *Feast caterers' buffets*

We offer hot and cold buffet menus which can be tailored to suit your requirements, taste and budget. Staff is not included in the buffet price per person. Some of the menus do not require staff. These menus should be served close to delivery or pick up time. Delivery charges depend on the location. For the menus, which do require staff we will need guest numbers before advising how many staff are required. Minimum numbers are 30. If your numbers are lower than 30 please we will still do our best to accommodate.

### *Buffet sample menus*

#### *Selection one (no staff required)*

**One main \$25 pp including gst**

**Two mains \$35 pp including gst**

**Three mains \$40 pp including gst**

Roast chicken w rosemary, garlic, lemon & sea salt (gf)

*OR Blood orange or maple glazed leg ham (gf)*

*OR Portuguese chicken w lemon (gf)*

*OR Goats cheese, roast pumpkin, peppers & spinach lasagne (v)*

*OR Roast lamb leg w paprika rub (gf)*

*OR Pork & veal meatballs in roast tomato sauce*

Choice of 2 salads or sides from standard salads selection (premium salads will incur a surcharge, additional sides are \$4 pp)

Fresh bread & butter

#### *Selection two (staff required)*

**One main \$30 pp including gst**

**Two mains \$40 pp including gst**

**Three mains \$45 pp including gst**

Roast pork loin w fennel, apple & kale

*OR Atlantic salmon fillets w sauce vierge (gf)*

*OR Barrumundi fillets w Thai yellow curry & jasmine rice (gf)*

*OR Lamb or Pork or Veal ragu w soft polenta (gf)*

*OR Mussamum Beef curry w chats, beans & jasmine rice (gf)*

*OR 12 hour Indian spiced lamb shoulder w pilaf (gf)*

*OR Pepper crusted beef eye fillet w red wine jus & mash (gf)*

*OR Portabello mushrooms w Persian fetta, cherry tomato, Spanish onion & salsa verde (v,gf)*

*OR Chilli con carne w corn chips, salsas, quacamole & rice*

*OR Braised lamb shanks w carrots, chats & peas in a lamb & red wine jus*

Choice of 2 salads or sides from standard salads selection (premium salads will incur a surcharge, additional sides are \$4 pp)

Fresh bread & butter

Plates, cutlery & napkins

*See Salads page for salad selection*

### *Grazing tables*

We create bespoke grazing tables to individual events. Several samples are below. The food is served on timber tables w crockery or disposable plates.

#### **Breakfast Grazing \$25 pp (min 30)**

Assortment of fresh baked berry muffins, croissants w ham & Swiss, fresh fruit salad w granola yogurt, Smoked Atlantic salmon w blinis & crème fraiche, assorted breakfast rolls w prosciutto, chicken & provolone & grilled vegetables & provolone, mini quiches, banana & walnut bread cutlery, plates & napkins

#### **Morning tea grazing \$18.5 pp (min 30)**

Assortment of hummingbird cakes or banana walnut bread, raisin & oat cakes or lemon almond cakes (gf), fresh fruit skewers (gf), roast chicken & almond ribbon sandwiches, ham & gruyere quiches, plates and napkins

#### **Afternoon tea grazing \$18.5 pp (min 30)**

Assortment of tea cakes & chocolate brownies, Vietnamese vegetable rice paper rolls, Sliders w grilled vegetables & Swiss, Roast chicken & salad, Roast beef w chutney avocado baby spinach & tomato, fresh fruit platter, plates and napkins

#### **Cheese and fruit grazing table \$10 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 (entrée portion - minimum is 40) as lunch or dinner portion with two salads added \$40 per person (min 20)**

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 (entrée portion - minimum is 40) as lunch or dinner portion \$35 per person**

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

## *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, 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 lunch or dinner. 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.**

### **BBQ menu one - \$25 per person including gst**

Thai marinated chicken thigh fillets  
Gourmet sausages (beef or lamb)  
2 x salad varieties from standard salads selection  
Condiments  
Fresh bread and butter (or with bruschetta add \$2 pp)

### **BBQ menu two - \$27.50 per person including GST**

Char-grilled minute steaks  
Chicken drumsticks and thigh fillets – *Thai, satay, Piri Piri or chimichurri*  
Vegetable & haloumi skewers (add \$5 pp)  
2 x salad varieties from standard salads selection  
Condiments  
Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu three - \$30 per person including GST**

BBQ Chimichurri lamb leg w cous cous & lemon wedges  
 2 x salad varieties from standard salads selection  
 Condiments  
 Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu four- \$35 per person including GST**

BBQ Chimichurri lamb leg w cous cous & lemon wedges  
 Chicken drumsticks and thigh fillets – *Thai, satay, Piri Piri or chimichurri*  
 2 x salad varieties from standard salads selection  
 Condiments  
 Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu five - \$35 per person including GST**

Chicken drumsticks and thigh fillets – *Thai, satay, Piri Piri or chimichurri*  
 Pork tenderloin peppers & onion skewers  
 2 x salad varieties from standard salads selection  
 Condiments  
 Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu six - \$35 pp including GST**

Chicken drumsticks and thigh fillets or skewers – *Thai, satay, Piri Piri or chimichurri or Rosemary bbq lamb leg*  
 Atlantic salmon fillets grilled w lemon & aioli *or Char-grilled eye fillet steaks*  
 2 x salads from standard salads selection  
 Condiments  
 Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu seven - \$40 per person including GST**

Lamb leg w salsa verde on cous cous  
 St Louis pork ribs  
 2 x salad varieties from standard salads selection  
 Condiments  
 Fresh bread and butter (or with bruschetta add \$2 pp)

**BBQ menu eight - \$40 per person including GST**

Chicken drumsticks and thigh fillets – *Thai, satay, Piri Piri or chimichurri*  
 Barramundi w Sauce vierge or Thai flavours  
 2 x salad varieties from standard salads selection  
 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)*

phone 0425260199 or 9544-0283 email [orders@feastcaterers.com.au](mailto:orders@feastcaterers.com.au) web [www.feastcaterers.com.au](http://www.feastcaterers.com.au)

## *Seated / formal dining*

### Pricing

The below packages are based on a minimum of 30 guests in venue with a full kitchen. For under 30 guests please inquire. Prices are inclusive of GST. Packages on Sunday, Christmas and New Year's Eve and public holidays will have a surcharge applied – price on application

### Packages

Package one - Roving entrée or roving dessert and main \$90 pp. (Monday to Saturday) for alternate drop menu add \$5 pp
Package two Seated entrée or shared entrees & main course \$95 pp (Monday to Saturday) for alternate drop menu add \$5 pp
Package three Standing entrée, main & dessert \$105 pp (Monday to Saturday) for alternate drop menu add \$5 pp
Package four Seated entree, main course & dessert \$110 pp (Monday to Saturday) for alternate drop menu add \$5 pp

### Inclusions

The package prices are inclusive of GST  
 Chefs (5 hours)  
 food waiters (5 hours)  
 Cutlery  
 Glasses  
 Crockery  
 Quality paper napkins  
 Bread rolls & butter  
 Coffee and tea station

### What is not included but is available at an additional charge

Alternate drop \$5 pp  
 Wedding cake or birthday cake service and crockery  
 Linen  
 Kitchen equipment that may be required if the venue is not equipped



**Menu selection****Standing entrée**

*A selection of four canapes served over 45 minutes*

**Sample**

Smoked Atlantic salmon on sweet corn fritter w avocado & crème fraiche

Duck w orange, chives & roast almonds on Chinese spoons (gf)

Pumpkin & gruyere arancini (v)

Clearwater scallop on cauliflower puree w micro sorrel (gf)

**Seated entree**

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

Artichoke, provolone & parsley short crust tart (v)

Spanner crab salad w lemon, coriander, chilli, tomato, cucumber, baby mache & avocado oil

Pepper crusted rare roast beef w sesame seed lavosh, artichoke puree, mizuna & salsa verde

King prawn, avocado, cucumber, tomato, Spanish onion tian w lemon & parsley vinaigrette

Sydney Rock Oysters w Bloody Mary shots or natural w cabernet vinaigrette (gf)

Clear water scallop w crisp prosciutto & carrot puree (gf)

Duck liver pate w cherry compote & poppy seed lavosh

Hiramasa Kingfish ceviche w lime, chilli, coriander, cucumber & fresh coconut (gf)

Tuna crudo w lemon creme fraiche, artichoke, avocado, palm heart, chives, micro salad & Avruga caviar (gf)

Veal tonnato w white anchovy, tuna, herb salad & crostini

Peking duck breast w bitter leaf salad, nectarine, roast hazelnuts & citrus dressing (gf)

Char grilled baby octopus' w taramasalata, herb salad & lavosh

Lamb & caramelised onion tarts w smashed peas & red wine jus

**Share entrée**

Charcuterie platters

Antipasto boards

**Main**

Atlantic skin salmon fillet on Paris mash w salad Nicoise, lemon & dill aioli (gf)

Barramundi, fennel puree w sauce vierge & white bean salad (gf)

Cumin spiced lamb loin, cous cous, tomato & mint salsa, grilled eggplant & dukkha

Roast duck breast w Madeira & sour cherry sauce, parsnip puree, green beans & toasted hazelnuts (gf)

Corn fed chicken, sweet corn risotto & zucchini flower (gf)

Eye fillet of beef w carrot puree, leek & potato mash, blistered tomato, red wine jus (gf)

Veal or pork ragu w pappardelle pasta, baby spinach, cherry tomato & grand Padano

Braised lamb shank, rosemary, mash, Dutch carrots & red wine jus (gf)

Sticky beef cheeks w cauliflower puree & glazed carrots

Goats cheese, beetroot & pumpkin tart, roquette & salsa verde (v)

### Seated desserts (alternate drop)

Tiramisu w Bailey's cream & chocolate coffee beans  
 Lemon almond cake w lemon cream & fresh berries (gf)  
 Apple, walnut, raisin & pear crumble w vanilla bean ice cream  
 Chocolate marquise w crème anglaise & berries  
 Lemon curd tart w Italian meringue & raspberry sorbet  
 Sticky date, fig & walnut cake w butterscotch sauce & vanilla bean ice cream  
 Strawberry mousse cheesecake w gingernut & dried strawberry granola  
 Vanilla panna cotta w fresh berries & raspberry 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  
 Lemon tarts w Italian meringue  
 Chocolate marquise w fresh berries  
 Orange almond cakes (gf)

## Roving canapé menus – cocktail parties

The quantity of canapes you should serve will depend on the duration of your function and the time of day. For example; a cocktail function during the dinner period your menu should have ten different canapé varieties. These menus provide approximately 15 items for each person and are equal to a substantial meal. **For functions over a shorter period of time you require less canapes – please call to discuss your event.**

NOTE: All of our prices INCLUDE GST. Staff are additional.

Below is a list of savoury canapés followed by sample menus then a list of our current dessert & platter selection. Some of the more popular canapes are in green. Key - The letter c = cold, h = hot, v = vegetarian, gf = gluten free

### *Vegetarian canapés*

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
 Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
 Tomato & gruyere arancini (v,h)  
 Artichoke, provolone & parsley short crust tart (v, h or c)  
 Rosemary Sables biscuit w gorgonzola cream, aged balsamic & walnut (v)  
 Persian fetta, semi dried cherry tomato & chive pizzette (v,h)  
 Asparagus, ricotta & pea tartlet (v,c)  
 Olives marinated in garlic, fennel & orange (served in bowls) (v,gf)  
 Roast tomato soup shots w cheddar twists (v,h,gf)  
 Moroccan carrot & pumpkin soup shots (gf,v,h)  
 Cauliflower soup w gorgonzola croutons (v,h)  
 Tomato tart w buffalo mozzarella & basil pesto (c,v)  
 Roast sweet peppers w olive salsa on fennel croutons (c,v)  
 Mini bruschetta w roma tomato, basil & garlic salsa (v,c)  
 Mini bruschetta w goats cheese, chives & roasted red peppers (c,v)  
 Chive & semi dried tomato blini w Danish blue, walnut & aged balsamic (v,c)  
 Black fig, Brie & quince paste w honey walnut on baguette round (c,v) (seasonal)  
 Roasted beetroot, pumpkin & goats cheese tartlets (h,v)

Heart of palm, orange segments, witlof & manzanillo olive pincho (c,gf,v)  
 Carrot & corn fritters w tomato kasundi, mint & avocado salsa (c,v)  
 Fresh vegetable rice paper rolls w carrot, baby corn, red pepper & mint (c,gf,v)  
 Zucchini & parmesan frittata w crème fraiche & grilled red pepper (c,v)  
 Thyme marinated mushroom skewers with roast tomato sauce (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,c)  
 Tuna crudo w lemon vinaigrette, avocado, palm heart & micro herbs (c,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)  
 Mini arepas w chipotle prawns, frijole & tomato salsa (c)  
 Beetroot cured Atlantic salmon w dill & crème fraiche on Chinese spoons (c,gf)  
 Texas shooters – bloody Mary shot w a fresh oyster (c,gf)  
 Sydney Rock oysters w lemon aioli & salmon pearls (c,gf)  
 Sydney rock oysters w eschallot & caramelized cabernet vinaigrette (c,gf)  
 White anchovies & smokey tomato bruschetta (c)  
 Blue swimmer crab tarts w lime, lemon & chilli (c)  
 Smoked trout & dill crepes w nori, pickled cucumber, capers & avocado (c)

### *Lamb, beef & pork canapés*

Baby beef burgers w tomato, cheese beetroot & bacon (h)  
 Peppered beef eyefillet w artichoke puree, salsa verde on crostini (or polenta for gf)  
 Lamb kofta w mint labna & dukkha (h, gf on request)  
 Lamb loin on mini flatbreads w hommus & mint (h,gf)  
 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)  
 Veal ragu in filo shells (h)  
 Crisp pancetta, grand pandano parmesan, egg & Caesar dressing in witlof (c,gf)  
 Char sui beef on pumpkin blini w pickled cucumber & carrot (c)

### *Chicken, turkey and duck canapés*

Coconut milk poached chicken rice paper rolls w apple, pickled carrot, baby corn, peppers & mint (c,gf)  
 Duck ala 'ronge salad w almond on Chinese spoons (gf,c)  
 Thai Chicken skewers in yellow coconut milk curry served in a little glass (h,gf)  
 Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
 Chimichurri chicken skewers (h,gf)  
 Five spice duck breast w cherries & parsnip puree on spoons (h,gf)  
 Mini duck & shitake pies (h)  
 Smoked chicken, mango & macadamia in radicchio leaves (c,gf)  
 Chicken rilletes w apple, walnut & celery on crostini (c)  
 Roast chicken, baby spinach & almond ribbon sandwiches (c)  
 Tandoori chicken mini naan w eggplant pickle, mint, tomato & cucumber salsa (h)

**Substantials**

Poke – tuna cubes w sesame, chilli, ginger, soy, seaweed, onion & tomato (gf,c)  
 Poke – Atlantic salmon cubes w onion, cucumber, tomato, lemon, dill & mayo (gf,c)  
 Sliders – Pedro Ximenez beef cheek, pork or lamb ragu, Texas pulled pork (h)  
 Paella – mussels, prawns, chicken & chorizo (h,gf)  
 Texas pulled pork buns (h)  
 Pedro Ximenez beef cheek sliders (h)  
 Red wine glazed eye fillet on mash w carrot puree (h,gf)  
 Snapper fillet w sauce vierge (gf,h)  
 Kingfish w red curry & oriental mushrooms (gf,h)  
 Mini fillet mignons on leek & potato mash w red wine sauce & smashed pea. (h,gf)  
 Atlantic salmon fillet w Niçoise salsa on cannellini puree served on a little plate (h,gf)  
 Pumpkin and baby spinach risotto (v,h,gf)  
 Lamb shank, mushroom, green pea & baby spinach risotto (h,gf)  
 Tuscan bread salad (c,v)  
 Caesar salad (c)  
 Moroccan lamb salad w cous cous, mint, corn peppers, baby spinach & Chimichurri dressing (c)  
 Tomato, baby spinach & mushroom risotto w grand pandano parmesan served in a noodle box (v,h,gf)  
 Veal or Pork Ragu w pappardelle (h)  
 Thai yellow chicken curry on Jasmine rice w baby corn, snake beans, spinach & mushroom (gf,h)  
 Thai yellow fish & prawn curry on Jasmine rice w baby corn, black fungi, spinach & snake beans (gf,h)  
 Massaman beef or lamb w chat potato, baby spinach, snow peas & corn (gf,h)  
 Rare roast beef mini rolls w slow roasted cherry tomato, baby spinach & caramelized onion (c)  
 Miniature baguettes w honey mustard, smoked ham, tasty cheese & tomato tied w a string (c)

**Sample substantial cocktail (roving canapé) menus**

Please note these are just samples. All the menus are flexible or we can tailor a new menu for you.

**Menu A \$36.50 ph inc gst (approx 2 hours food service = lunch meal equivalent)**

Olive shortbread w whipped goats cheese & cherry tomato (c,v)  
 Moroccan carrot & pumpkin soup shot (v,gf)  
 Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
 Fresh vegetable rice paper rolls w carrot, baby corn, red pepper & mint (c,gf,v)  
 Rare roast beef w beetroot relish & snipped chives on manchego polenta (c,gf)  
 Clearwater scallop on carrot puree w crisp prosciutto (gf,h)  
 Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
 Roasted beetroot, pumpkin & goats cheese tartlets (h,v)  
 Tomato & gruyere arancini (v,h)  
 Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)

**Menu B \$37 ph including gst (approx 2.5 hours food service =substantial meal equivalent)**

Peppered beef eye fillet w artichoke puree, salsa verde on crostini (or polenta for gf)  
 Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
 Tiger prawn w salmon pearls on cucumber w lemon mayo (c,gf)  
 Clearwater scallop on carrot puree w crisp prosciutto (gf,h)  
 Roasted beetroot, pumpkin & goats cheese tartlets (h,v)  
 Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
 Persian fetta, semi dried cherry tomato & chive pizzette (v,h)  
 Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
 Pumpkin & baby spinach risotto in a noodle box (v,h,gf) (or add \$3pp - Lamb or pork ragu w cherry tomato, parmesan & pappardelle pasta in bowls (h)

**Menu C \$37 ph inc gst (approx 2.5 hours food service =substantial meal equivalent)**

Mini tomato, basil & Spanish onion bruschetta (c,v)  
 Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
 Duck ala ronge salad w almond on Chinese spoons (gf,c)  
 Lamb loin on mini flatbreads w hommus & mint (h,gf)  
 Lamb kofta w mint labna & dukkha (h, gf on req)  
 Queensland scallops w cauliflower puree & micro herbs (h,gf)  
 Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
 Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
 Crab cakes w dill & lemon aioli (h)  
 Sliders – Pedro Ximenez beef cheek, pork or lamb ragu, Texas pulled pork (h)

**Menu D \$37.50 ph including gst (approx 2.5-3 hours food service =substantial meal equivalent)**

Vegetable rice paper rolls w apple, pickled carrot, baby corn, peppers & mint (c,gf)  
 Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c)  
 Peppered beef eye fillet w artichoke puree, salsa verde on crostini (or polenta for gf)  
 Mini arepas w chipotle prawns, frijole & tomato salsa (c) or crab cakes  
 Lamb & caramelised onion tartlet w peas (h)  
 Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
 Chimichurri chicken skewers (h,gf)  
 Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
 Tomato, baby spinach & mushroom risotto (or add \$3pp - Lamb or pork ragu w cherry tomato, parmesan & pappardelle pasta in bowls (h)

**Menu E \$39 ph inc gst (approx 2.5-3 hours food service =substantial meal equivalent)**

Smoked salmon on corn cakes w chive crème fraiche & avocado (c)  
 Smoked chicken, mango & macadamia in radicchio leaves (c,gf)  
 Chicken rilletes w apple, walnut & celery on crostini (c)  
 Tuna crudo w lemon vinaigrette, avocado & micro herbs (c,gf)  
 Clearwater scallop on carrot puree w crisp prosciutto (gf,h)  
 Tomato & gruyere arancini (h,v)  
 Mini duck & shitake pies (h)  
 Lamb kofta w mint labna & dukkha (h, gf on req)  
 Lamb and caramelised onion tart w crushed peas (h)  
 Sliders – Pedro Ximenez beef cheek, pork or lamb ragu, Texas pulled pork (h)



**Menu F \$42 ph including gst (approx 2.5-3 hours food service =substantial meal equivalent)**

Black fig, Brie & quince paste w honey walnut on baguette round (c,v) (seasonal)  
 Kingfish ceviche w lime, cucumber chilli & coconut milk on Chinese spoons (gf,c)  
 Tomato tart w buffalo mozzarella, dried olive & basil pesto (c,v)  
 Lamb kofta w mint labna & dukkha (h, gf on req)  
 Spanner crab, lemon & parsley crostini (c)  
 Duck ala ronge salad w almond on Chinese spoons (gf,c)  
 Baby beef burgers w zuni pickle, cheese, beetroot & bacon (h)  
 Satay chicken skewers w coconut peanut satay sauce served in a little glass (h,gf)  
 Pumpkin & baby spinach arancini w gruyere cheese (v,h)  
 Red wine glazed eye fillet on mash w carrot puree (gf,h)

***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 \$10 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

***Platters***

**Fresh fruit platter**

Selection of seasonal and exotic fruits (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)

***Staff***

The number of staff you require will depend on the number of guests you have and your menu selection and whether you would like food AND beverage service or just food service. We will offer suggestions when we speak with you or provide a quote. PLEASE NOTE THAT STAFF IS ADDITIONAL TO THE MENU PRICE PER PERSON



### *Cold Beverages*

<b>Chilled bottled water</b> 600 ml \$1 each
<b>Soft drinks</b> 375 ml cans \$1.20 each
<b>Mineral water</b> 300ml \$3 each
<b>Fresh juice</b> 500 ml \$3.50 each

### *Coffee and Tea*

Our package is \$2.50 per person for 51 guests and up and \$2.75 per person for 30-50 guests for morning or afternoon tea. For morning tea, lunch and afternoon tea the package is \$8 per person for 30-50 guests or \$7.50 per person for 51 guests and up. This package includes percolators or plungers, urns, coffee, tea, sugar, milk, cups, saucers and teaspoons.

### *Staff*

The number of staff you require will depend on the number of guests you have and your menu selection. We will inform you your requirements when we speak with you or provide a quote.

### *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. Please note; you are not obliged to use our services for this. We are happy for you to use another company's equipment.

### *Delivery*

Please note that delivery fees are not built into our menu prices. Therefore, we do charge for delivery to cover staff time and vehicle expenses. Delivery charges depend on the location and the amount ordered. We will advise upon inquiry. Pick up is always available from Feast Caterers in Captain Cook Drive Caringbah.

## TERMS AND CONDITIONS

### ORDERING

Once an order is made and accepted we require 48 hours written notice if you would like any changes made.

All orders and changes to orders must be by email. Whilst we will do our best to be flexible due to produce having been ordered and menu preparation commenced changes within 48 hours may not be accepted. Cancellation or postponement within 48 hours of function, full payment of invoice will be required.

### STAFFED FUNCTIONS AND FUNCTIONS OVER \$1000

72 hours notification of changes required for functions where staff have been booked or the total of the invoice is \$1000 or more. If a staffed or \$1000 plus function is cancelled within 72 hours the client will be required to pay the full invoice as staff cannot be cancelled by feast at such late notice and additional food orders will have already been purchased.

### FEAST PLATTERS AND EQUIPMENT

Platters and equipment remain the property of feast. All equipment that is missing or damaged when feast attend to collect will be invoiced at the retail cost of the item (replacement cost of platters is between \$20 and \$60). To avoid platters etc going missing it is advised to not allow them to be moved or loaned to other sections prior to collection. It is the responsibility of the client placing the order to keep track of all equipment supplied by feast prior to its collection.

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