

# feast

---

Caterers



**Menu:** Sandwiches, rolls, wraps, salads and platters  
*As of June 2017*

---

*'Good Morning Saeran*

*Thanks again for the delicious platters. The quality and attention to detail was excellent and quantity generous. Our guests were raving all week and your advice was spot on. We will definitely be using feast for all our conferences in the future.*

*Kind regards,*

*Angela Kennedy*

---

Feast caterers have a range of platters for all occasions. Platters are made fresh and served on your choice of disposable or non disposable platters. Our menu options include sandwich platters, canapés, morning or afternoon teas, bbq's or buffets. We can also take care of coffee and tea service and equipment hire.

Below are a few simple platter suggestions. If you would like any advice in putting a menu together please phone anytime, email or click on our other menu attachments. Minimum numbers apply.

---

[www.feastcaterers.com.au](http://www.feastcaterers.com.au)

---

### **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 - \$5 (min 20) recommend 3 pp  
Lunch rolls \$8.50ea - \$9.50 (min 12) Recommend 1 pp  
Gourmet sandwiches on assorted breads \$7ea - \$9ea (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 \$4 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)
- 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 \$2.50 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 w fresh 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*

22-26 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

### *Savoury*

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 250ml tub \$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 \$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

## *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 \$28, and large bowl 11-15 side serves \$38)

**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)