

feast

Caterers



Feast caterers' buffets *As of January 2017*

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

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 \$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 - (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

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