

feast

Caterers



Menu: Formal dining as of January to June 2017

Seated / formal dining

Pricing

The below packages are based on a minimum of 40 guests in venue with a full kitchen. For under 40 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 (alternate drop)

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 (alternate drop)

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)