

feast

Caterers



Menu: Platters & Grazing tables
As of January 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 grazing tables and platters for all occasions. Platters are made fresh and served on your choice of non disposable platters or throw away trays. Our Grazing tables are tailored to suit the occasion, event duration and budget.

www.feastcaterers.com.au

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

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