

feast

Caterers



Menu: Cocktail Parties
As of June 2017

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. Feel free call and discuss your event.

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

Canapé menu

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 orange. 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 eye fillet 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 \$37.50 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 – pork or lamb ragu, Texas pulled pork (h) or Pedro Ximenez beef cheek(add \$1.50 pp)

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 rillettes 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 – pork or lamb ragu, Texas pulled pork (h) or Pedro Ximenez beef cheek(add \$1.50 pp)

Menu F \$42 ph including gst (approx 2.5 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)

Menu G \$42 ph including gst (approx 2.5 hours food service =substantial meal equivalent)

Smoked salmon on corn cakes w chive crème fraiche & avocado
Smoked chicken, mango & macadamia in radicchio leaves (gf)
Clearwater scallop on carrot puree w crisp prosciutto (gf)
Pumpkin & gruyere arancini (v)
Satay chicken skewers in glasses (gf)
Sliders - Pork or lamb ragu or Texas pulled pork
Risotto – Tomato, mushroom, baby spinach & Grand Pandano risotto OR Pumpkin & baby spinach risotto (gf)

Cheese grazing table

A selection local and international cheeses w house dried fruits, nuts, quince paste, fresh fruits, muscatels, biscotti, baguette & crisp bread. For current cheese menu please inquire. Includes small plates, napkins, grazing table

Menu H \$42 ph including gst (approx 2.5 hours food service =substantial meal equivalent)

Smoked chicken, mango & macadamia in radicchio leaves (gf)
Smoked Atlantic salmon on a corn cake w crème fraiche & avocado
Clearwater scallop w carrot puree & crisp prosciutto (gf)
Peking duck rice paper rolls w apple & red sorrel (gf)
Spanner crab, lemon, chilli & parsley on crostini (v)
Chimichurri chicken skewers (gf)
Lamb & caramelised onion tartlets
Tomato & gruyere arancini (v)
Pork ragu sliders

Poke bowls

Sashimi tuna, cucumber, avocado, Spanish onion, lemon & artichoke heart (gf)

Menu I \$49ph including gst (approx 2.5 hours food service =substantial meal equivalent)

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

Crab cakes w lime

Smoked chicken mango & macadamia in radicchio (gf)

Pumpkin & baby spinach arancini w gruyere cheese (v)

Baby beef burgers w tomato, cheese beetroot & bacon

Lamb & caramelised onion tartlet w smashed peas

Pasta bar (Live cooking station - other pasta choices available)

Lamb ragu w linguini

Arrabiata w ricotta & spinach ravioli

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 \$11 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 including grapes, rockmelon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, lychees, pink grapefruit, 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, 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 pp)

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 \$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

To secure a date we require a \$500 non-refundable deposit.

Bookings are not secure until the deposit is paid and feast caterers emails you a booking confirmation.

Final menu selection 14 days prior to function. Final numbers due 12 days prior to function

Final invoice due 10 days prior to function

Our bank details are below.

You can pay your invoice by electronic funds transfer, cash or cheque.

Credit card payments are accepted however there is a 1.5% surcharge.

EFT details for deposit:

ANZ BANK

BSB: 012 402

ACCOUNT NUMBER: 202796473

ACCOUNT NAME: FEAST