

Champagne breakfast

Champagne breakfast, brunches and lunches are a great alternative to evening entertaining. Below are some champagne breakfast brunch or lunch menu items as well as some sample menus to give you some ideas. We offer coffee and tea service as well as staff and equipment hire. If you have a budget in mind let us know and we will tailor some sample menus to suit. Alternatively you may prefer to view some of our lunch and dinner cocktail menus.

Savoury (please also refer to the canapés section on our website www.feastcaterers.com.au)

Sydney Rock Oysters with salmon caviar and lemon wedges **3 to 3.50**

Sydney Rock Oysters in a shot glass with Bloody Mary **3**

French Brie w quince paste & Corella pear on baguette rounds **2.7**

Smoked Salmon on corn cakes with crème fraiche and avocado **2.7**

Goats' cheese and beetroot relish bruschetta **2.7**

Polenta and gorgonzola discs with caramelized onion **2.6**

Bagel bites with semi dried tomato cream cheese **2.7**

Chicken and cucumber triangle sandwiches **1.4 (per ¼)**

Smoked trout and dill crepes **2.6**

Peking duck salad in witlof leaves w plum sauce **2.8**

Little quiche Lorraine's **2.6**

Salt cod fritters w parley and lemon mayonnaise **2.9**

Duck liver pate with toasted brioche and caper berries **3.5**

Ham and cheese mini croissants **3.5**

Pea and ricotta fritters with crisp pancetta **2.7**

Lamb and caramelized onion tartlets **2.6**

Herb and mustard chicken skewers **2.7**

Ginger and chilli pork skewers **2.7**

Chipotle sausage rolls **2.6**

Fetta, ricotta and spinach triangles **2.6**

Mini salmon encroute with lemon and dill sauce **4**

Rosemary and garlic French lamb cutlet on potato mash **6.5**

Prawn cocktail in a glass w avocado and Rose Marie sauce **6.5**

Crab cakes with petit coriander and lime salad **3.5**

Mini rare roast beef miniature rolls w horse radish mascarpone & balsamic tomato **3.5**

Mini turkey, cranberry, alfalfa & Swiss cheese rolls tied w a string **3.5**

Miniature rolls filled with Thai crab salad and baby spinach **4**

Sweet canapés

Chocolate dipped strawberries **2.9 to 3.5 (seasonal variation)**

Vanilla meringues with Berry cream **3.5**

Dark chocolate fondue with fruit skewers and marshmallows **5**

Cranberry and orange jelly in Martini glasses **6**

Scones with blackberry jam and cream **3**

Strawberry and custard tartlets **3**

Raspberry and white chocolate muffins **2.5 Small 3 large**

Blueberry and buttermilk pikelet stacks **2.9**

Banana and walnut bread with passionfruit cream cheese **2.9**

Pecan pies 2.9
Petit mud cupcakes with mango icing 2.5 small 3 large
Honeycomb cheesecake bites 2.9
Dark or white chocolate cup cakes 2.9
Flourless candied cherry fudge 2.9
Raisin and pistachio chocolate slices 2.9
White chocolate rocky road 2.9
Blueberry and lemon cheesecake bites 2.9
Double chocolate dipped berries 2.9
Cherry ripe brownie bites 2.9
Caramel slice 2.9
Apricot, ginger and white chocolate slice 2.9
Sticky date and fig cakes with caramel glaze 2.9
Banana cakes with passion fruit & coconut icing 2.9
Gourmet smartie cookies 2.9
Almond and vanilla biscotti 2.9
Pistachio bread dipped in dark chocolate 2.9
Chocolate dipped fruit cake wrapped cherries 3.50
Vanilla panna cotta with cherry sauce 4
Fresh fruit skewers platters 3.5 small 4.5 large

Sample menus (feel free to create your own from above or our website
www.feastcaterers.com.au)

Menu one \$8.05 per head

Canapés
Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake
Miniature mixed quiches
Assorted gourmet sandwiches (1/2 per person)

Menu two \$8.80 per head

Canapés
Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake
Miniature mixed quiches
Petit rolls (1 roll per person)
Crab, Lemon, Lime, Coriander and Mild Chilli with Baby Spinach Leaves in a white roll
Rare Roast Beef with Caramelised Onion, Cherry Tomatoes, Baby Spinach, Horseradish and Light Cream Cheese in a Wholemeal Roll
Oven Roasted Turkey Breast with Swiss cheese, Alfalfa, Cranberry and Light Cream Cheese in a Multigrain Roll

Menu three \$11.65

½ sandwich per person (two triangles)
Scones with blackberry jam and cream
Strawberry and custard tartlets
Banana and walnut bread with passionfruit cream cheese

Menu four \$11.70 per head

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Petit rolls (1 roll per person)

Crab, Lemon, Lime, Coriander and Mild Chilli with Baby Spinach Leaves in a white roll

Rare Roast Beef with Caramelised Onion, Cherry Tomatoes, Baby Spinach, Horseradish and Light Cream Cheese in a Wholemeal Roll

Oven Roasted Turkey Breast with Swiss cheese, Alfalfa, Cranberry and Light Cream Cheese in a Multigrain Roll

Sweet (select one)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

Menu five \$13.70 per head

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Assorted gourmet sandwiches (1 sandwich per person)

Sandwich fillings (chefs daily selection or minimum of 6 per filling variety selected)

Sweet (select one)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

Menu six \$13.75

Smoked Atlantic salmon w dill crème fraiche and avocado on a corn cake
½ sandwich per person (two triangles)

Raspberry and white chocolate muffins (small size)

Blueberry and buttermilk pikelet stacks

Banana and walnut bread with passionfruit cream cheese

Menu seven \$14.60 per head with fruit (\$11.10 with out fruit)

Canapés

Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake

Miniature mixed quiches

Sweet

Miniature muffins - blueberry raspberry and blackberry, apple raisin and cinnamon, date ginger and walnut

Banana bread with passionfruit cream cheese frosting

Fruit platter with melon skewers, kiwi fruit, mango, strawberries, grapes, pineapple and pink grapefruit

Menu eight \$15.60

Smoked Salmon on corn cakes with crème fraiche and avocado
Little quiche Lorraine's
Chicken and cucumber triangle sandwiches
Mini raspberry and white chocolate muffins
Blueberry and buttermilk pikelet stack
Fresh fruit skewers

Menu nine \$20 substantial

Smoked Salmon on corn cakes with crème fraiche and avocado
French Brie w quince paste & Corella pear on baguette rounds
Smoked trout and dill crepes
Bagels bites with semi dried tomato cream cheese
Ham and cheese mini croissants
Banana and walnut bread with passionfruit cream cheese
Chocolate dipped strawberries

Menu ten \$27.70 very substantial

Large Sydney Rock Oysters with salmon caviar and lemon wedges
Smoked Salmon on corn cakes with crème fraiche and avocado
Goats' cheese and beetroot relish bruschetta
Pea and ricotta fritters with crisp pancetta
Herb and mustard chicken skewers
Crab cakes with petit coriander and lime salad
Blueberry and buttermilk pikelet stack
Dark chocolate fondue with fruit skewers and marshmallows
Petit cupcakes with mango icing

Please note;

You may like to add a fruit platter and cheese platter and/or dessert.
Please see website or call for information.
To select alternative canapés please refer to the canapé section of our
website www.feastcaterers.com.au

Other information:

Cup, saucer and teaspoon sets are 75 cents each set
Urn is \$25
Plunger \$5
Large percolator \$55
Crockery is delivered in a tub with a lid. You are not required to clean
them prior to returning them to us.

Alternatively our **Coffee and Tea service** \$2.75 for 12 to 50 people or
\$2.50 for 51 people and up. (Includes a selection of Twinning's tea,
Percolated coffee, sugar, milk, cups, saucers and spoons, urn and
percolator)

Glasses;
50 cents each
Drinks tubs;

\$6 black plastic \$12 silver and black eskies on legs with lids

Tables;

Bar table with drinks stand \$25

Café table \$15

Trestle table \$12

Chairs;

\$8 indoor and outdoor

Cocktail plates \$6.50 for 50

Cocktail napkins \$6.50 for 200

Wine bucket (silver 8 bottle) \$15

Kids;

Recommend fruit skewers and soldier sandwiches

Staff rates: \$40 per hour for chef, \$40 per hour for supervisors - head waiter, \$35 per hour for wait staff.

Delivery charges apply depending on the destination

Champagne breakfast