

## **Feast caterers Barbeques (can be served as a buffet spread)**

Our menus are tailored in consultation with client. Below are three sample menus for easy ordering or you can create your own menu from the 'Create your own barbeque menu'. If you prefer, feel free to phone or email and we can design a menu over the phone once you have decided on your budget, food preferences or dietary requirements. All prices **include** GST. Minimum numbers apply.

Staff rates are **not** included in the menu cost. You will be advised how many staff are required during consultation with Feast. Staff rates are \$35 to \$40 per hour for a minimum of three hours.

## **Create your own barbeque or buffet menu**

### **Standard BBQ**

**\$30 per head ~choose 1 share platter, 2 mains courses (1 main per person) and 2 salads from salad menu A**

**Choose one from the following**

-Antipasto of marinated olives, prosciutto and chorizo, artichoke hearts, slow roasted semi dried tomato, Goats cheese fetta, eggplant dip and ciabatta

-Mixed dip platter

-Cold canapés platter; Smoked salmon on corn cakes with dill crème fraiche and avocado, Roast beetroot pumpkin and Persian fetta tart, Peking duck and enoki mushroom rice paper roll

-Trio of tomatoes with fresh mozzarella and baby spinach tart

**Choose one from the following**

-Char sui beef burgers with beetroot cheese tomato bacon and caramelised onion

-Lamb kofta burger with Tzliki tabouli tomato and cucumber on a Turkish roll

-Satay chicken burger with peanut sauce, cucumber, semi dried tomato and avocado on a seeded bun

-Steak sandwiches with basil pesto, caramelised onion, semi dried tomato on a grilled Turkish roll

-Lamb souvlaki skewers with raita

-Satay chicken skewers with peanut satay dipping sauce

-Thai fish or pork or chicken cakes with sweet chilli and lime dressing

-Haloumi and vegetable skewers with salsa verde

**Choose two from 'Salad Menu A'**

-Coleslaw

Shaved red and white cabbage, carrot, celery and pink grapefruit with citrus mayonnaise

-Cous cous salad

With red peppers, corn, parsley and a lemon chick pea dressing

-Greek

Fetta, Roma tomato, cucumber, Spanish onion, kalamattas olives, oregano, balsamic and olive oil

-Caesar

Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons, finished with lime Caesar dressing. Anchovies upon request.

-Pad Siu noodle salad

with baby corn, carrot, baby spinach, red cabbage, red pepper and noodles in a sweet soy and chilli dressing (not hot)

~Kumara, chat and pumpkin salad  
With semi dried tomato, baby spinach, shallots and honey mustard seed dressing  
~Tuscan Bread salad - Panzanella  
Sour dough, tomato, Spanish onion, Liguria olives, Cucumbers, torn basil and red wine vinaigrette

## **Premium BBQ**

**\$45 per head ~choose 1 share platter, 2 main courses (1 main per person) and 2 salads from salad menu B**

**Choose two from the following**

~Antipasto of marinated olives, prosciutto and chorizo, artichoke hearts, slow roasted semi dried tomato, Goats cheese fetta, eggplant dip and ciabatta  
~Bruschetta with tomato basil onion garlic and olive oil  
~Zucchini flowers filled with goats cheese and tomato salsa  
~Mixed dip platter  
~Smoked salmon terrine with crisp bread and capers  
~Prawn cocktails with Rose Marie sauce and avocado  
~Sydney rock oysters done three ways  
~Queensland scallops with chilli jam  
~Cold canapés platter; Smoked salmon on corn cakes with dill crème fraiche and avocado, Roast beetroot pumpkin and Persian fetta tart, Peking duck and enoki mushroom rice paper roll  
~Trio of tomatoes with fresh mozzarella and baby spinach tart  
~Lamb cutlet with mustard and pine nut crust  
~Lamb souvlaki skewers with raita  
~Thai chicken skewers coconut milk and peanut dipping sauce  
~Thai fish or pork or chicken cakes with sweet chilli and lime dressing  
~Haloumi and vegetable skewers with salsa verde

**Choose one from the following**

~Lamb back strap with cumin spice  
~Garlic prawns saganaki  
~Local octopus with oregano, lemon and garlic  
~Spatchcock with chilli, honey and roasted garlic  
~Eye fillet steaks wrapped in prosciutto with red wine glaze  
~Beef fillet with parsley olive and pine nut crust, herb butter and horseradish cream  
~Swordfish skewers with olive tapenade  
~Fish parcels with lemon and dill  
~Ocean trout fillets with coriander, mint, mango, avocado and cucumber salsa  
~Atlantic salmon cutlets with prawn, avocado, dill, Spanish onion and lemon aioli salsa  
~Char sui beef burgers with beetroot cheese tomato bacon and caramelised onion  
~Lamb kofta burger with Tzliki tabouli tomato and cucumber on a Turkish roll  
~Satay chicken burger with peanut sauce, cucumber, semi dried tomato and avocado on a seeded bun  
~Steak sandwiches with basil pesto, caramelised onion, semi dried tomato on a grilled Turkish roll  
~Lamb souvlaki skewers with raita  
~Satay chicken skewers with peanut satay dipping sauce  
~Thai fish or pork or chicken cakes with sweet chilli and lime dressing  
~Haloumi and vegetable skewers with salsa verde

## Salad Menu B

~Coleslaw

Shaved red and white cabbage, carrot, celery and pink grapefruit with citrus mayonnaise

~Cous cous salad

With red peppers, corn, parsley and a lemon chick pea dressing

~Greek

Fetta, Roma tomato, cucumber, Spanish onion, kalamattas olives, oregano, balsamic and olive oil

~Caesar

Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons, finished with lime Caesar dressing. Anchovies upon request.

~Pad Siu noodle salad

with baby corn, carrot, baby spinach, red cabbage, red pepper and noodles in a sweet soy and chilli dressing (not hot)

~Kumara, chat and pumpkin salad

With semi dried tomato, baby spinach, shallots and honey mustard seed dressing

~Tuscan Bread salad - Panzanella

Sour dough, tomato, Spanish onion, Liguria olives, Cucumbers, torn basil and red wine vinaigrette

~Roquette, pear and parmesan salad with hazelnut vinaigrette

~Goat's cheese

fresh beetroot, roasted butternut pumpkin, avocado, semi dried tomato, mixed lettuce and artichoke heart with a aged balsamic dressing

~Blue cheese salad

Wild roquette, semi dried cherry tomatoes, avocado, Spanish onion, walnuts and fig with caramelized balsamic and 'Pukara' olive oil

~Pomegranate cous cous

Smoked paprika spiced chicken breast fillet slice and served with Moroccan cous cous salad with citrus dressing and pomegranate jewels

~Char Sui pork salad

With baby spinach, coriander, avocado, cucumber, carrot and red cabbage in a char Sui dressing

~Salad Nicoise.

Tuna, boiled egg, artichoke heart, caper berries, chat potato, avocado, asparagus spears, anchovies (optional), cucumber, tomato and lemon infused olive oil

~Smoked trout, dill and chat salad

Smoked trout, roasted chats, Spanish onion, artichoke hearts, baby spinach, avocado and capers with lemon and dill dressing

~Peking duck salad

With baby spinach, coriander, avocado, cucumber, carrot and red cabbage in a hibachi plum dressing

~Thai Crab salad (add \$3 per serve)

Blue swimmer crab meat with baby spinach, coriander, mint, lemon and lime zest, fresh chilli, baby corn, water chestnuts, avocado, cucumber and chilli lime mayonnaise

## Desserts (prices on request)

~Tiramisu with Bailey's cream and chocolate coffee beans

~Cointreau mud cake with dark chocolate ganache and orange scented cream

~Cherry and dark chocolate fudge

- ~Black forest mousse with cherries and Belgian chocolate shavings
- ~Wild berry and mascarpone tartlet
- ~Sticky date, fig and walnut cake with butterscotch sauce
- ~Lemon cheesecake with white chocolate mousse and blueberry sauce
- ~Honey comb cheesecake with caramel sauce
- ~Strawberry cheesecake
- ~Cinnamon glazed strawberry tarte with vanilla bean ice cream
- ~Individual dark chocolate fondue with fresh fruit and marshmallows
- ~Vanilla meringues with raspberry reduction, Chantilly cream, fresh berries and Persian fairy floss
- ~Australian cheese and fruit plate with muscatels and Lavosh
- ~Chocolate dipped strawberries and kiwi fruit in a dark 'Lindt' chocolate cup with mango cream
- ~Vanilla Panna cotta with cherry sauce
- ~Pecan and walnut pie with caramel sauce and vanilla bean ice cream
- ~Fresh fruit platters
- ~Cheese boards

### Dessert canapés.

Min numbers apply. We also make a large variety of cakes and cupcakes.

- ~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 3.5
- ~Strawberry and custard tartlets 3
- ~Raspberry and white chocolate muffins 2.5 Small 3 large
- ~Blueberry and buttermilk pikelet stacks 3
- ~Pecan pies 2.9
- ~Lemon curd tartlets 2.9
- ~White chocolate mascarpone tarts with forest berries 2.9
- ~Petit mud cupcakes with mango icing 2.5 small 3 large (tiny \$2 min30)
- ~Honeycomb cheesecake bites 2.9
- ~Mini strawberry cheesecakes \$2.9
- ~Coconut cream tarts with glazed berries \$3
- ~Dark or white chocolate cup cakes 2.9
- ~Dark chocolate and cherry fudge brownies 2.9
- ~Raisin and pistachio chocolate slices 2.9
- ~White chocolate rocky road 2.9
- ~Blueberry and lemon cheesecake 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
- ~Individual fruit cakes \$4.5 with wedding cake icing \$5.5
- ~Vanilla panna cotta with cherry sauce 4.5
- ~Lime panna cotta with passionfruit sauce 4.5
- ~Fresh fruit skewers platters 3.5 small 4.5 large

### Australian cheese, fruit, nuts and crisp bread platter

A selection of cheddar, brie and blue cheese with quince paste, fresh grapes, dried muscatels figs apricots and kiwi fruit, pistachios, crisp bread and almond biscotti

**Small \$50 (4 to 8 people) Med \$75 (8 to 12 people) Large \$95 (12 to 16 people)  
Extra large \$120 (16 to 20 people)**

### **Picnic lunches**

Picnic lunches are tailored to suit your taste and budget. Below is a sample (Picnics are packed ready to go in an eskie. Eskie remains the property of feast caterers) **\$35 per serve (min 2)**

2 dips with grissini and vegetable sticks  
2 salads of the day in noodle boxes  
Baguette, pide or wrap with gourmet filling  
Mini cheese plate  
White choc mud cupcakes with vanilla bean icing  
Fruit salad  
Eating utensils  
(Chilled mineral water 1litre add \$4)

### **Casual alternatives not requiring heating**

#### **Australian cheese, fruit, nuts and crisp bread platter**

A selection of cheddar, brie and blue cheese with quince paste, fresh grapes, dried muscatels figs apricots and kiwi fruit, pistachios, crisp bread and almond biscotti

**Small \$50 (4 to 8 people) Med \$75 (8 to 12 people) Large \$95 (12 to 16 people)  
Extra large \$120 (16 to 20 people)**

#### **Dips, salsas and pesto platter**

A variety of dips, salsa and pesto with crisp breads and fresh vegetables

**Small \$50 (up to 10 people) Med \$75 (up to 15 people) Large \$95 (up to 20 people)  
Extra large \$120 (Up to 30 people)**

#### **Mediterranean platter**

A variety of Mediterranean flavours including marinated goats cheese fetta, olives, artichoke hearts, pepperdews, dolmades, grilled asparagus eggplant and zucchini, chorizo sopressa and ham, prosciutto, frittata, boconcinni and crisp bread with salsa

**Small \$70 (up to 10 people) Med \$100 (up to 15 people) Large \$130 (up to 20 people)**

#### **Canapés platter**

We recommend 3 or 4 as a pre main course canapés, 4 as an afternoon tea and 10 to 12 as a main meal. See canapé section for sample menus or give us a call with your requirements and we'll email you a menu to suit

#### **Fresh fruit platter, \$4.50 per person**

Selection of seasonal and exotic fruits including grapes, rock melon, honeydew, watermelon, pineapple, kiwi fruit, strawberries, lychees, pink grapefruit, mango and papaya (varies seasonally)

#### **Fresh fruit skewers platter, \$4.50 per person (small serves \$3.50 per person)**

Selection of seasonal fruit on giant skewers for easy eating.

**Ploughman's lunch platter, \$30 per person as a meal for lunch or dinner.**  
Maple glazed ham and salami, cold barbeque chicken with crusty bread,  
chutney, butter and mustard, olives, pickled onions, Mersey valley cheddar,  
garden salad and coleslaw