

## **Feast caterers buffets**

Our menus are tailored in consultation with client. We recommend that you select the items that appeal to you and then call or email us for a quote. Alternatively you can tell us what you want to spend and we will provide you with two or three menus that will suit your budget and personal tastes. All prices will **include** GST. Minimum numbers apply.

If you would like to view our Bbq menus please refer to our website or call us and we will email you the menus.

Web address

[www.feastcaterers.com.au](http://www.feastcaterers.com.au) or call us on 9544 0283 or 0425260199.

We also have equipment available for hire.

### **Below are six examples of tailored buffet menus**

#### **Hot or Cold Buffet One (min 15 people) \$30 per head including GST**

- Maple glazed ham with Pecan crust
- Roasted Peri Peri chicken
- Garden salad with balsamic dressing
- Greek salad
- Kumera, chat and pumpkin salad with semi dried tomato, baby spinach and honey mustard dressing
- Assorted fresh bread with pickled onions and cheddar

#### **Cold buffet Two (min 10 people) \$30 per head including GST**

- Antipasto - Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, frittata, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)
- Mixed dip platter
- Assorted Mini rolls, wraps or baguettes or sandwiches
- Caesar salad
- Kumera, chat and pumpkin salad with semi dried tomato, baby spinach and honey

#### **Cold buffet Three (min 15 people) \$40 per head including GST**

- Antipasto - Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, frittata, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)
- Main size cold seafood platter with prawn cocktail, Oysters with lemon and pepper, smoked salmon with crème fraiche corn cakes and avocado, smoked trout with watercress horseradish and capers, prawn rice paper rolls and crab cakes. (cold)
- Assorted Mini rolls, wraps or baguettes or sandwiches
- Caesar salad
- Kumera, chat and pumpkin salad with semi dried tomato, baby spinach and honey

### **Hot Buffet One (min 20 people) \$35 per head**

- Cold canapés platters; 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 (other canapés available)
- Roast beef fillet with mushrooms and red wine sauce
- Greek Salad  
Fetta, Roma tomato, cucumber, Spanish onion, kalamattas olives, oregano, balsamic and olive oil
- Caesar Salad  
Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons, finished with lime Caesar dressing. Anchovies upon request.
- Roast chats with thyme and rosemary
- Fresh bread with butter

### **Hot Buffet Two (min 20 people) \$40 per head**

- Antipasto - Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, frittata, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (may vary due to seasonal availability)
- Dip Platter
- Bruschetta with tomato basil onion garlic and olive oil
- Harissa spiced Lamb leg (hot or cold)
- Chicken with eggplant, mozzarella, sage and tomato concasse
- Warm cous cous salad
- Fattoush salad
- Kumera, chat and pumpkin salad with semi dried tomato, baby spinach and honey
- Fresh bread with butter

### **Hot Buffet Three (min 20 people) \$55 per head**

- Antipasto - Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, frittata, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)
- Smoked salmon terrine with crisp bread and capers
- Prawn cocktails with Rose Marie sauce and avocado
- Bruschetta with tomato basil onion garlic and olive oil
- Veal loin with mushrooms and port sauce
- Atlantic salmon with Nicoise crust (hot or cold)
- Baked mushroom caps topped with ratatouille
- Roasted root vegetables with sea salt and rosemary
- Goat's cheese salad  
Fresh beetroot, roasted butternut pumpkin, avocado, semi dried tomato, mixed lettuce and artichoke heart with an aged balsamic dressing
- Caesar salad  
Cos lettuce, pancetta, shaved parmesan, boiled egg, croutons, finished with lime Caesar dressing. Anchovies upon request.
- Fresh bread with butter

**Create your own buffet menu and we will provide you with a quote. We recommend 2 starters, 2 to 3 mains (including 1 vegetarian) 2 salads, one hot side and desserts**

### **Starters**

- 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 (cold)
- Zucchini flowers filled with goat's cheese and tomato salsa (hot or cold)
- Mixed dip platter (cold)
- Duck liver pate with crisp bread (cold)
- Smoked salmon terrine with crisp bread and capers (cold)
- Prawn cocktails with Rose Marie sauce and avocado (cold)
- Sydney rock oysters with lemon and pepper (cold)
- Queensland scallops with chilli jam and mango salsa (hot)
- 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 (other canapés available) (cold)
- Trio of tomatoes with fresh mozzarella and baby spinach tart (cold or hot)
- Honey and pumpkin soup (hot - v)
- Spicy tomato soup (hot - v)
- Pea and ham hock soup (hot)

### **Mains**

- Assorted Mini rolls, wraps or baguettes or sandwiches (cold)
- Thai fish or pork or chicken cakes with sweet chilli and lime dressing
- Slow roasted Peri Peri chicken (hot or cold)
- Roasted garlic, chilli, honey and soy chicken drummets (hot or cold)
- Chicken with eggplant, mozzarella, sage and tomato concasse (hot)
- Yellow Thai chicken curry with baby corn and Asian greens (hot)
- Satay chicken thigh fillets rolled with fragrant jasmin rice
- Roast beef fillet with mushrooms and red wine sauce (hot)
- Mustard crusted veal rack (hot)
- Veal loin with mushrooms and port sauce (hot)
- Roast leg of lamb with rosemary and gravy (hot)
- Lamb kofta on Tabouli with raita and mint (hot)
- Harissa spiced lamb leg (hot or cold)
- Lamb shanks with roasted vegetables and red wine jus (hot)
- Maple glazed ham with Pecan crust (hot or cold)
- Sticky pork spare ribs (hot)
- Roast pork with roasted apples and pear (hot or cold)
- Cold seafood platter with prawn cocktail, Oysters with lemon and pepper, smoked salmon with crème fraiche corn cakes and avocado, smoked trout with watercress horseradish and capers, prawn rice paper rolls and crab cakes. (cold)
- Atlantic salmon with Nicoise crust (hot or cold)
- Tandoori spiced Atlantic salmon fillets with cucumber and mint raita (hot)
- Seafood tarts with lemon and dill aioli (cold)
- Ocean trout fillets with kaffir lime, mango, avocado, mint & cucumber salsa (hot)
- Whole snapper with ginger and soy (hot)

- Sword fish with olive tapenade and roma tomato salsa (hot)
- Tomato and boconcinni tarts with basil and balsamic (hot or cold)
- Roast beetroot and pumpkin with goat's cheese tarts (hot)
- Red capsicums stuffed with vegetables, lentils, and parmesan (hot)
- Baked mushroom caps topped with ratatouille (hot)
- Capsicums stuffed with pilaf (hot)
- Spinach and ricotta cannelloni (hot)
- Haloumi and vegetable skewers with salsa verde

## Hot sides

- Roasted chats
- Potato and kumara gratin
- Slow roasted roma tomatoes with oregano and balsamic
- Roasted root vegetables with sea salt and rosemary
- Pilaf
- Fragrant jasmine rice
- Steamed vegetables

## Salads

### '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
- Fattoush salad - Crisp Lebanese bread, tomato, cucumber, onion, lettuce, pomegranate pearls, sumac and cous cous

### 'Salad Menu B'

- 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 an 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

-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)