

Feast picnics, boat trips and bbqs

Following are sample menus designed to suit morning and afternoon teas, brunch, lunch, dinner and cocktail parties out on the water. Your order can be delivered to you before you depart or collected from Feast caterers. The menus are flexible and if you are after something different please don't hesitate to ask. If you would like a party that is staffed we can provide hot food as long as we have access to power. We also cater for BBQS, buffets, cocktail parties and formal dining. Please call for our staff rates.

Picnics, hampers and platters

These sample menus are designed to suit a picnic or day on the boat. All of the items on these menus are cold. The menus can be boxed and delivered in and eskie or on platters ready to serve.

Cold menu one \$10 per head including GST (min 6 people)

Muffin – Blueberry, apple fig and walnut, Pear date and ginger, choc chip, Raspberry and white chocolate, zucchini olive and parmesan

Ham and cheese mini roll

Fruit salad

Eating utensils

Cold menu two \$10.90 per head including GST (min 12 people)

Smoked Salmon on corn cakes with crème fraiche and avocado

Little quiche Lorraine's

Mini rolls tied with a string (1.5 rolls per person) or assorted gourmet sandwich triangles (1 sandwich per person)

Cold menu three \$19 per head including GST (min 6 people)

Gourmet baguettes with assorted fillings e.g. rare roast beef, horse radish mascarpone, caramelized onion, balsamic tomato, baby spinach and avocado.

Caesar salad in noodle boxes (other salads available)

Chocolate cherry and pistachio brownies or dessert of the day

Fresh seasonal fruit

Eating utensils

Cold menu four \$20 per head including GST (min 12 people)

Smoked Salmon on corn cakes with crème fraiche and avocado

Vegetable rice paper rolls

Little quiche Lorraine's

Assorted gourmet sandwich triangles (1 sandwich per person)

Chocolate cherry and pistachio brownies or dessert of the day

Fresh fruit skewers

Cold menu five \$33 per head including GST (min 2 people)

2 dips with grissini and vegetable sticks

2 salads in noodle boxes

Baguette, pide or wrap with gourmet filling

Mini cheese plate

Dessert of the day

Fruit salad

Eating utensils

Cold menu six \$35 per head including GST (min 2 people)

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Antipasto – Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)

Assorted rolls, wraps or baguettes or sandwiches

Australian cheese board with figs, muscatels, dried fruit, crisp bread

Fresh fruit platters or dessert of the day

Eating utensils

Cold menu seven ~ Ploughman's lunch \$33.50 per head including GST (min 6 people)

Maple glazed ham and salami, cold barbeque chicken

Olives and balsamic onions

Mersey Valley cheddar, crusty bread and condiments

Garden salad

Sweet potato chat and pumpkin salad with honey mustard dressing baby spinach and semi dried tomato

Fruit salads or fruit platters or dessert of the day

Eating utensils

Cold menu eight \$25 per head including GST (min 10)

Smoked salmon on corn cakes w chive crème fraiche & avocado

Ginger and prawn cakes with blue swimmer crab salad

Mini Caesars in baby cos or mini prawn cocktail in baby cos

Assorted gourmet sandwiches in triangles

Cheese boards with Mersey Valley cheddar, Gippsland brie and Danish blue, figs, muscatels, dried fruit, quince paste, crisp bread

Fresh fruit platters or dessert of the day

Eating utensils

Cold menu nine ~Cocktail party menu \$25.50 per head including GST (min 10)

Smoked Salmon on corn cakes with crème fraiche & avocado

Peking duck crepes

Tomato and basil bruschetta

Mini Caesars in baby cos or mini prawn cocktail in baby cos

Vegetable rice paper rolls or mini quiches

Beetroot, fetta and pumpkin tartlet

French Brie w quince paste & black fig pear on baguette rounds

Chocolate cherry and pistachio brownies or dessert of the day

Fresh fruit skewers

Eating utensils

Cold menu ten ~Cocktail party menu \$32 per head including GST (min 12 people)

Sydney Rock Oysters served natural or w salmon caviar & bonito soy

Miniature quiches

Smoked salmon on corn cakes w dill crème fraiche & avocado

Vegetarian and vermicelli noodle rice paper rolls with fresh vegetables

Ginger and prawn cakes with blue swimmer crab salad

Rare roast beef & tomato onion jam on polenta discs

Persian fetta, semi dried cherry tomato & olive tartlet

Lamb and caramelised onion crepe with baby spinach and avocado

Miniature rolls with turkey alfalfa and cranberry jelly tied with a string (other fillings available)

Caesar salads in noodle boxes

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Napkins

Menu eleven \$45 per head including GST (min 6 people)

Antipasto – Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)

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.

Assorted Mini rolls or sandwiches

Fresh fruit platters or dessert of the day

Eating utensils

Platters

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 \$65 (up to 10 people) Med \$95 (up to 15 people) Large \$120 (up to 25 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

Antipasto – Goats cheese stuffed zucchini flowers, Prosciutto wrapped figs, dolmades, marinated olives, eggplant involtini, slow roasted semi dried tomatoes, artichoke hearts, sopressa, pancetta and Persian fetta. (May vary due to seasonal availability)

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

Cold seafood platter

Prawn cocktails, 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, fruit and nori rolls. (Varies seasonally)

Small \$150 (6 people) Med \$280 (12 people) Large \$400 (18 people)

Fresh fruit platter

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

Small \$50 (up to 10 people) Med \$70 (up to 15 people) Large \$90 (up to 25 people)

Mixed sandwiches platter \$5.50 per sandwich (min 10)

An assortment of mixed rolls and sandwiches with a variety of gourmet fillings

Mixed rolls and baguettes platter, \$6.50 per roll or baguette, cut in half on request (min 10)

An assortment of mixed rolls and baguettes with a variety of gourmet fillings

Mixed Turkish rolls and wraps platter, \$7.50 Turkish roll or wrap, cut in half on request (min 10)

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An assortment of mixed large Turkish rolls and wraps with a variety of gourmet fillings

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

Feast caterers Barbeques

Our menus are tailored in consultation with client. Create your own barbeque menu or we can create one for you over the phone. All prices include GST. Minimum numbers apply.

Create your own barbeque or buffet menu

Standard BBQ \$30 per head

(From Menu A choose 1 share platter, 1 mains course 2 salads for every 10 guests)

MENU A

Share platters

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

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- ~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 stracchino and basil pesto tart

Main courses

- ~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 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

(From Menu A or B choose 2 share platters, 1 mains course 2 salads for every 10 guests)

MENU B

Share platters

- ~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

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- ~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

Main courses

- ~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 Tziki 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

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

~Blue cheese salad

Wild rocket, 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

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Please also take a look at our website www.feastcaterers.com.au

Please note that any property loaned to the customer that is not returned to feast caterers will be invoiced to the customer. Menus are subject to change without notice. All menus include GST.

Our factory is located at 21/70-72 Captain Cook Drive Caringbah 2229

Contact details are 9544-0283 or 0425260199

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