

## Feast caterers buffets

Below are some sample menus. By no means are you limited to these. They are sample menus designed to give you something to start from. We recommend that you let us know what the occasion is for your having a buffet, the amount of guests, time of day and what you are comfortable spending. We can then tailor a menu to suit your personal taste and budget.

### Buffet sample menu one breakfast/brunch

\$22 per head food only, \$24.75 food + coffee + tea service

\$29 with coffee, tea, water and juice

#### Savoury

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

Green Onion and Olive Pikelet with cherry tomato, onion relish and grilled chorizo

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

Petit rolls (1 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

### Buffet sample menu two, breakfast/brunch

\$28 per head, \$30.75 food + coffee + tea service

\$35 with coffee, tea, water and juice

#### Savoury

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

-Peking duck and coconut milk crepe with, light cream cheese, carrot, cucumber, avocado and nori

- Parmesan Rodini bites with grilled eggplant, red pepper, sweet potato, baby spinach and basil pesto (v)

- Blue swimmer crab cakes with lime aioli

Noodle boxes 1 per person, for example;

-Caesar salad in noodle boxes.

-Paprika spiced chicken breast fillet slice and served with Moroccan cous cous salad with citrus dressing and pomegranate jewels

## 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

## Buffet sample menu three, light meal

\$22 per head

-Garden salad fetta, tomato, cucumber, red onion, Roquette, avocado, balsamic and olive oil dressing

-Sweet potato, chat and butternut pumpkin salad with honey mustard dressing and semi dried tomatoes

-**Soup**. Choose from Thai pumpkin, chilli ginger and tomato, sweet potato and leek, cauliflower and blue cheese, French onion, Indian vegetable, corn chowder, Chicken leek and mushroom.

-Crusty bread and butter

## Buffet sample menu four, casual lunch or dinner

\$24 per head

-Garden salad fetta, tomato, cucumber, red onion, Roquette, avocado, balsamic and olive oil dressing

-Sweet potato, chat and butternut pumpkin salad with honey mustard dressing and semi dried tomatoes

-**lasagne**; pumpkin, eggplant, zucchini, tomato, spinach and ricotta or beef with tomato and béchamel sauce

-Fresh bread with butter

## Buffet sample menu five, casual lunch or dinner

\$26 per head

-Garden salad with balsamic and olive oil dressing

-**Chilli con carne**

-Corn chips

-Tasty cheese and tomato salsa

-Sour cream and guacamole

-Fresh bread or tortillas

-**Mexican rice stuffed capsicums (add \$6.50)**

## Buffet sample menu six, Ploughman's lunch (cold)

Great packed for a picnic, casual lunch or dinner

\$26 per head

-Garden salad fetta, tomato, cucumber, red onion, Roquette, avocado, balsamic and olive oil dressing

- Sweet potato, chat and butternut pumpkin salad with honey mustard dressing and semi dried tomatoes
- Leg ham and Bbq chicken pieces**
- Mersey Valley cheddar and Brie
- olives, pickles, balsamic onions, tomato chutney
- Crusty bread and butter

**Buffet sample menu seven, casual lunch or dinner**  
**\$30 per head**

- Roast lamb shanks** in red wine sauce
- Mash potato
- Roasted winter vegetables
- Garden salad fetta, tomato, cucumber, red onion, Roquette, avocado, balsamic and olive oil dressing
- Mixed rolls with butter

**Buffet sample menu eight, lunch or dinner**  
**\$35 per head**

- Veal or beef Osso Buco**
- Mashed potato
- Garden salad fetta, tomato, cucumber, red onion, Roquette, avocado, balsamic and olive oil dressing
- Sweet potato, chat and butternut pumpkin salad with honey mustard dressing and semi dried tomatoes
- Crusty bread with butter

**Buffet sample menu nine, lunch or dinner**  
**\$35 per head**

- ‘Binnorie’ fetta and queen green olives with lemon olive oil
- Roast leg of lamb** seasoned with sea salt and rosemary sprigs
- Vine ripened tomato and mozzarella salad with balsamic and basil leaves
- Slow roasted turnips, potato, carrot and zucchini, rosemary and pancetta
- Garden salad
- continental bread and condiments

**Buffet sample menu ten, Thai lunch or dinner**  
**\$40 per head**

- Prawn & chicken rice paper rolls with vermicelli noodles and sweet chilli served in bamboo steamers
- Thai fish cakes with fresh limes
- Gado Gado platter - fresh crisp vegetables and boiled egg served with peanut sauce

- ~Prawn San Choy bow
- ~Thai Green Chicken Curry
- ~Mussaman Curried lamb with chat and sweet potato
- ~Pad See Yu Noodles with Beef
- ~Thai Jasmine rice

Sample buffet menu eleven, \$45 per head without pre buffet canapés  
\$55 per head with pre buffet canapés.

#### Canapés upon arrival

- ~Mini tomato and basil bruschetta
- ~Green onion and olive pikelet with fried chorizo and tomato relish
- ~Smoked Atlantic salmon on a corn cake with crème fraiche and avocado
- ~Lamb and caramelized onion tart (h)

#### Buffet

- ~Assorted breads with Tasmanian butter
- ~Traditional Caesar salad
- ~Roquette, avocado, grilled eggplant and Spanish onion salad with Caramelised balsamic and 'Pukara' estate olive oil
- ~Sweet potato, chat and pumpkin salad with baby spinach and honey mustard dressing
- ~Skewered Tandoori chicken with raita and tabouli
- ~Chermoula spiced lamb cutlets with Moroccan cous cous

#### To finish

- ~Fine Australian and imported cheese plate with almond biscotti, muscatels, dried fruit and nuts, quince paste, lavosh and crackers
  - ~Fresh seasonal and exotic fruit
- Coffee and tea

Sample buffet menu twelve, \$65 per head

#### Canapés upon arrival

- ~Mini tomato and basil bruschetta
- ~Green onion and olive pikelet with fried chorizo and tomato relish

#### Buffet

- ~Assorted breads with Tasmanian butter
- Seafood platter
- ~Sydney rock oysters with lemon, King prawns with lime aioli, smoked salmon corn cakes and avocado, Thai crab salad in Belgian endive
  - ~Peking duck and noodle salad
  - ~Roquette and avocado, grilled eggplant and Spanish onion salad with fig balsamic
  - ~Sweet potato, chat and pumpkin salad with baby spinach and honey mustard dressing
  - ~Atlantic trout fillets with slivered almonds and lemon beurre blanc
  - ~Veal loin with sage, tomato, mozzarella and Serrano prosciutto

### To finish

~Cinnamon glazed red berry tarts and Cointreau and orange chocolate brownies OR

~Fine Australian and imported cheese plate with almond biscotti, muscatels, dried fruit and nuts, quince paste, lavosh and crackers and

~Fresh seasonal and exotic fruit

Coffee and tea

Prices may change without notice. Price will not change once the deposit is paid and booking confirmed. Minimum numbers apply.

Delivery charges apply.

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