

Feast caterers sample cocktail party menus (please note all of our prices INCLUDE GST)

Below are some sample menus. By no means are you limited to these. These menus are samples only and **flexible**. They are intended to give you an idea of great combinations that work well together without doubling up on similar flavours etc.

Menus 4 to 13 are the equivalent to a substantial meal. Menu 4 and 5 are all vegetarian canapés. Menu 13 is all cold canapés. We recommend 10 to 11 canapés to fill your guests so when they leave your party they have had a great meal and there is no need for any food stops on the way home. The letter c = cold, h = hot, v = vegetarian, s = canapé can be provided to customer for self catering. We have an extensive list of canapés with their prices on the website.

If you would like to assemble your own menu we suggest the following.

1. Email us a list of items you like the sound of from these menus or the website, www.feastcaterers.com.au We will advise you if you have too many or too few on your list
 2. Do you want your party to be staffed by us?
 3. How long you would like the food to be served for.
 4. Are there any guests who are vegetarians or coeliacs etc?
 5. What is the occasion (e.g. 21st, wedding)
 6. The time of day you are having your party (Breakfast, lunch, dinner or in between)
 7. What you are happy to spend on the food per head.
- We will then get back to you with a menu to suit.

**Champagne breakfasts and brunches - click onto
'champagne breakfast and brunches' link on our website for more options.**

Menu one \$15.90 per person

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 two \$20.30 per person

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

Chocolate dipped strawberries

Menu 3 \$28 per person

Sydney Rock Oysters w salmon caviar & lemon wedges

Smoked Salmon on corn cakes w crème fraiche & avocado

Goats' cheese & roasted red pepper bruschetta

Pea a ricotta fritters w crisp pancetta

Black figs, camembert & quince paste w honey walnut on baguette round

Ginger prawn cakes w petit blue swimmer crab salad

Blueberry & buttermilk pikelet stacks

Vanilla bean panna cotta with berry coulis

Chocolate dipped fruit and fresh coconut

Lunch and Dinner sample cocktail menus

Menu four - All VEGETARIAN \$28 per head (approx 2 hours food service)

~Figs, Brie & quince paste w honey walnut on baguette round (c,v,s)

~Corn fritters w tomato, cucumber, coriander, mint & avocado salsa (c,v,s)

~Mini bruschetta w goats cheese & roasted red peppers (c,v,s)

~Mini Greek salads in witlof leaves (c,v,s)

~Enoki mushroom & vege rice paper rolls w lime & sweet chilli sauce (c,v,s)

~Thai pumpkin soup shots served in espresso glasses (h,v)

~Beetroot, pumpkin & goats cheese tartlets (h,v,s)

~Slow roasted cherry tomato & Persian fetta pizzette (h,v,s)

~Baby chickpea burgers w tzliki & cucumber (h,v,s)

~Antipasto skewers w basil pesto (c,v,s)

Menu Five - All VEGETARIAN \$28.50 per head (approx 2 to 2.5 hours food service)

~Tomato & basil bruschetta rubbed w garlic & drizzled w olive oil (v,c,s)

~Chive polenta w caramelised onion & roasted cherry tomato (v,c,s)

~Blue cheese, semi dried tomato, avocado & mizuna on sourdough w walnut & aged balsamic (v,c,s)

~Spicy tomato & ginger soup shots (v,h)

~Cherry tomato, kalamatta & Persian fetta tart (v,h,s)

~Goats cheese stuffed zucchini flowers w tomato salsa (v,h)

~Roasted beetroot, pumpkin & goats cheese pizzette (v,h,s)

~Red pepper & avocado quesadilla w tomato salsa (v,h)

~Sweet corn & chive frittata (v,c,s)

~Fattoush salad in a noodle box (v,c,s) or Pumpkin & baby spinach risotto (h)

Menu six \$28.80 per head (approx 2.5 hours food service)

~Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)

~Mini tomato, basil & Spanish onion bruschetta (c,v,s)

~Prawn cocktail w rose marie sauce in witlof leaf (c,s)

~Rare roast beef with beetroot relish on chive blini (c,s)

~Char sui pork and coconut milk crepes (c,s)

feast cocktail parties

- Peking duck salad on crispy wontons (c)
- Thai chicken skewers w yellow Thai coconut curry served in a glass (h)
- Semi dried cherry tomato and Persian fetta pizzette (h,v,s)
- Lamb and caramelised onion tart w crushed peas & pine nuts (h,s)
- Lamb quesadilla with baby spinach (h)
- Baby beef burgers w bacon, beetroot & cheese (h,s)

Menu seven \$28.80 per head (approx 2.5 hours food service)

- Tomato & basil bruschetta rubbed w garlic & drizzled w olive oil (v,c,s)
- Gorgonzola polenta w caramelised onion & roasted cherry tomato (c,v,s)
- Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c,s)
- Peking duck and coconut milk crepes w hoi sin & plum sauce (c,s)
- Enoki mushroom & vege rice paper rolls w lime & sweet chilli sauce (c,v,s)
- Thai fish cakes w limes & sweet chilli (h)
- Prawn skewers in spicy tomato & fetta soup (h)
- Lamb and caramelised onion tart w crushed peas & pine nuts (h,s)
- Moroccan Lamb pizza w burghal salsa & babbaganoush (h,s)
- Tandoori chicken on naan bread w raita, tabouli & eggplant pickle (h,s)
- Petit rare roast beef horseradish avocado cucumber and caramelised onion rolls and turkey, Swiss alfalfa and cranberry rolls tied with a string (others fillings available. 1 roll pp) (c,s, v on request)

Menu eight \$29 per head (approx 2.5 hours food service)

- Tomato & basil bruschetta rubbed w garlic & drizzled w olive oil (v,c,s)
- Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c,s)
- Mini Caesar salads in witlof (c,s)
- Ginger prawn cakes w petit blue swimmer crab salad (c or h,s)
- Char Sui pork salad on crispy wontons (c)
- Peking duck and enoki mushroom rice paper rolls (c,s)
- Chermoula fish cakes w red pepper raita (h)
- Tandoori chicken naan bread w eggplant relish (h,s)
- Lamb and caramelised onion tartlet with mascarpone and crushed peas (h,s)
- Satay chicken skewers w peanut satay sauce served in little glasses (h)
- Rare roast beef in mini dampers w pesto, slow roasted cherry tomato, baby spinach & caramelised onion jam (c,s)

Menu nine \$31 per head (approx 2.5 hours food service)

- Sashimi tuna w pickled ginger on wasabi infused avocado & cucumber (c)
- Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)
- Goats cheese & roasted red pepper bruschetta (v,c,s)
- Thai pumpkin soup shots served in espresso glasses (h,v)
- Ginger prawn cakes w petit blue swimmer crab salad (v,s)
- Char Sui pork & coconut milk crepes (c,s)
- Thai chicken cakes w mild Thai yellow curry & coriander (h)
- Lamb and caramelised onion tart w crushed peas & pine nuts (h,s)
- Baby beef burgers with tomato, cheese beetroot & bacon (h,s)

feast cocktail parties

- Mini gourmet rolls w assorted fillings tied w a string (c,s, v on request)
- Tandoori salmon skewers w Tzliki & raita served in espresso glasses (h)

Menu ten \$32 per head (approx 2.5 hours food service)

- French Brie w quince paste & Corella pear on baguette rounds (c,v,s)
- Artichoke, white bean & parmesan tart w cherry tomato (v,c,s)
- Smoked Atlantic salmon on a corn cake w crème fraiche & avocado (c,s)
- Peking duck & coconut milk crepes w plum sauce (c,s)
- Prawn & papaya salsa in lettuce cups (c,s)
- Persian fetta, semi dried cherry tomato & olive pizzette (v,h,s)
- Thai fish cakes w lime and sweet chilli (h)
- Lamb & caramelised onion tart w crushed peas & pine nuts (h,s)
- Tandoori chicken skewers w tandoori sauce, mint yogurt served in a little glass (h)
- Mini lamb burgers w cucumber, tomato & tzliki (h,s)
- Fattoush salad (v,c,s) or Caesar salads (c,s) or Pumpkin Risotto (v,h) in a noodle box (others available)

Menu eleven \$33 per head (approx 2.5 hours food service)

- Thai chicken salad on crispy wontons (c)
- Tomato & basil bruschetta rubbed w garlic & drizzled w olive oil (v,c,s)
- Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)
- Seafood tartlet w crème fraiche & salmon caviar (c,s)
- Char sui pork & coconut milk crepe (c,s)
- Peking duck & spring onion rice paper rolls w hoi sin sauce (c,s)
- Prawn cocktail w Rose Marie sauce & avocado served in a glass (c,s)
- Persian fetta, roasted beetroot & pumpkin tarts w aged balsamic (h,v,s)
- Baby beef burgers with tomato, cheese beetroot & bacon (h,s)
- Harissa spiced lamb skewers with eggplant caviar (h)
- Queensland scallops w prawn, mango a& chill jam salsa (h)

Menu twelve \$34 per head (approx 2.5 hours food service)

- Mini tomato, basil & Spanish onion bruschetta (c,v,s)
- Smoked salmon on corn cakes w chive crème fraiche & avocado (c,s)
- Smoked trout and dill crepes with horseradish, capers & avocado (c,s)
- Rare roast beef & tomato onion jam on polenta discs (c,s)
- Peking duck salad in baby cos leaves (c,s)
- Lamb and caramelized onion tartlet (h,s)
- Lamb kofta with Tzliki and tabouli (h) **or char Sui pork cakes (h)**
- Persian fetta, semi dried cherry tomato & olive pizzette (v,h,s)
- Baby beef burgers (h,s)
- Swordfish skewers with red pepper pesto (h)
- Mini fillet mignons on leek & potato mash with red wine sauce and smashed pea. Served on a little plate with a fork (h) **or-Harissa spiced lamb cutlets on potato mash with babbaganoush and tomato salsa. Served on a little plate with a small fork (h) (add \$1.80)**

ALL COLD CANAPE MENU

Menu thirteen \$31 per head (Approx 2.5 hours food service)

feast cocktail parties

- Sydney Rock Oysters served natural or w salmon caviar & bonito soy (c,s)
- Sushi squares with wasabi and cucumber (v,c,s)
- Smoked salmon on corn cakes w dill crème fraiche & avocado (c,s)
- Prawn and vermicelli noodle rice paper rolls with fresh vegetables (c,s)
- Blue swimmer crab mini bruschetta (c,s)
- Smoked chicken, apple and walnut salad in baby cos leaves (c,s)
- Artichoke and parmesan stuffed cherry tomatoes with salsa verde
- Rare roast beef & tomato onion jam on polenta discs (c,s)
- Persian fetta, semi dried cherry tomato & olive tartlet (c,v,s)
- Lamb and caramelised onion crepe with baby spinach and avocado (c,s)
- Miniature rolls with turkey alfalfa and cranberry jelly tied with a string (c,s) other fillings available

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 forrest 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

Please note that these menus are just samples and are flexible. Please also take a look at the canapé section on our website www.feastcaterers.com.au