

## Funeral or wake catering sample menus

Feel free to call us or email if you would prefer us to look after everything. We will ask you a few questions and assemble a simple package for you to review.

### Food

You may wish to have a combination of platters or something similar to the sample menus outlined below. Our sandwiches are \$5.50 each. Our rolls are \$6.50 each and large baguettes cut into two are \$7 for the two halves. (For all sandwich, roll, wrap and baguette fillings we offer the chefs daily selection or your choice with a minimum of 6 per filling variety selected) Most canapés are \$2.60 each (see [www.feastcaterers.com.au](http://www.feastcaterers.com.au) Most dessert items are \$2.90 per serve.

### Menu one \$44 per tray

Trays of assorted sandwiches cut into ¼'s, 8 sandwiches per standard tray. Sandwiches can be plated on your trays if you wish or boxed. Fillings include: lamb and caramelized onion with baby spinach and avocado, satay chicken and semi dried tomato, chicken cucumber and mayonnaise, turkey cranberry alfalfa and Swiss cheese, rare roast beef with horseradish mascarpone balsamic tomato baby spinach and caramelized onion, smoked salmon with cream cheese dill cucumber and avocado, tuna with chives lemon capers avocado and tomato, curried egg cheese and salad, cheddar and salad, pastrami and tomato chutney with cheese and lettuce, ham cheese tomato and mustard.

### Menu two \$11.65

½ sandwich per person (two triangles)  
Scones with blackberry jam and cream  
Strawberry and custard tartlets  
Banana and walnut bread with passionfruit cream cheese

### Menu three \$13.75

Smoked Atlantic salmon w dill crème fraiche and avocado on a corn cake  
½ sandwich per person (two triangles)  
Raspberry and white chocolate muffins (Small size)  
Blueberry and buttermilk pikelet stacks  
Banana and walnut bread with passionfruit cream cheese

### Menu four \$8.05 per head

Canapés  
Smoked Atlantic salmon with dill crème fraiche and avocado on a corn cake  
Miniature mixed quiches  
Assorted gourmet sandwiches (1/2 per person)

### Menu five \$8.80 per head

### Canapés

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

Miniature mixed quiches

Petit rolls (1 roll 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

### Menu six \$14.60 per head with fruit (\$11.10 with out fruit)

#### Canapés

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

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

### Menu seven \$11.70 per head

#### Canapés

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

Miniature mixed quiches

Petit rolls (1 roll 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

#### Sweet (select one)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

### Menu eight \$13.70 per head

#### Canapés

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

Miniature mixed quiches

Assorted gourmet sandwiches (1 sandwich per person)

Sandwich fillings (chefs daily selection or minimum of 6 per filling variety selected)

#### Sweet (select one)

Chocolate and caramel slice or white chocolate mud cupcakes with mango icing or lemon and passion fruit cheese cake bites or raspberry muffins or scones with jam and cream

**Please note;**

You may like to add a fruit platter and cheese platter and/or dessert. Please see website or call for information.

To select alternative canapés please refer to the canapé section of our website [www.feastcaterers.com.au](http://www.feastcaterers.com.au)

**Other information:**

Cup, saucer and teaspoon sets are 75 cents each set

Urn is \$25

Plunger \$5

Large percolator \$55

Crockery is delivered in a tub with a lid. You are not required to clean them prior to returning them to us.

Alternatively our **Coffee and Tea service** \$2.75 for 12 to 50 people or \$2.50 for 51 people and up. (Includes a selection of Twinning's tea, Percolated coffee, sugar, milk, cups, saucers and spoons, urn and percolator)

Glasses;

50 cents each

Drinks tubs;

\$6 black plastic \$12 silver and black eskies on legs with lids

Tables;

Bar table with drinks stand \$25

Café table \$15

Trestle table \$12

Chairs;

\$8 indoor and outdoor

Cocktail plates \$6.50 for 50

Cocktail napkins \$6.50 for 200

Wine bucket (silver 8 bottle) \$15

**Kids;**

Recommend fruit skewers and soldier sandwiches

**Staff rates:** \$40 per hour for chef, \$39 per hour for supervisors, \$35 per hour for wait staff.

**Delivery charges apply depending on the destination**