

Feast caterers sample sit down/formal dining

All of our menus are tailored in consultation with client. We recommend that you decide on your budget and any food preferences or dietary requirements you have. Menus will be created for you with this in mind.

The package prices below are **INCLUSIVE** of GST

\$38 per head for **main course**, bread, coffee and tea, napkins, plates and cutlery.

\$44 per head for **standing entrée and main course**, breads, coffee and tea, napkins, plates and cutlery.
Standing entrée served outside

\$47 per head for **main course and dessert**, breads, coffee and tea, napkins, plates and cutlery.

\$47 per head for **seated entrée and main course**, breads, coffee and tea, napkins, plates and cutlery.

\$54 per head for **standing entrée, main course and dessert**, breads, coffee and tea, napkins, plates and cutlery.

\$57 per head **seated entrée, main course and dessert**, breads, coffee and tea, napkins, plates and cutlery.

Not Included -

Tables, chairs and linen table clothes and glasses. We have all of these items available for hire

Staff (\$40 per hour for chefs and supervisors and \$35 for waitstaff per hour)

Additional cooking equipment required

Formal dining menu choices

Below are some menu items to choose from

Entrées

- ~Thai coconut milk and pumpkin soup (v)
- ~Blue swimmer crab and prawns in sweet corn broth
- ~Spicy tomato soup with king prawns, chilli and ginger
- ~Mixed bruschetta~ cherry tomato, onion and garlic, basil pesto with parmesan flakes, olive and Persian fetta (v)
- ~Pepper crusted beef Carpaccio with horseradish mascarpone, croutons and sweet potato crisps
- ~Fig, wild Roquette, avocado and Danish blue salad with fig infused balsamic (v)
- ~Grilled prawns with radicchio and Roquette salad with salsa verde
- ~Sydney rock oysters three ways
- ~Thai fish cakes with coriander, mint, cucumber, avocado and prawn salad with lime and chilli dressing

- ~Prawns on crab avocado and tomato salsa with basil and chilli oil
- ~Tian of handpicked blue swimmer crab layered with mango and avocado salsa, topped with caviar and accompanied by Japanese soy and wasabi.
- ~Four individual canapés on a plate.
- ~Antipasto of figs (seasonal), prosciutto, olives, slow roasted semi dried tomato, grilled eggplant and hand made grissini
- ~Goats cheese, beetroot, butternut pumpkin, avocado, roasted red pepper timbale with 'Manicardi' aged balsamic and salsa verde (v)
- ~Peking duck salad with hibachi plum dressing layered with crispy gow gees and mandarin
- ~Lamb and caramelized onion tart on mash with red wine sauce and sweet potato shards

Mains

- ~Mussels in spicey tomato broth. Served with green salads and crusty bread.
- ~Seared Tuna fillet with salad Nicoise and Paris mash.
- ~Snapper fillets on cauliflower puree with Basque peppers and baby mache (add \$3)
- ~Tandoori spiced salmon on pilaf with raita and tabouli.
- ~Swordfish steaks with olive tapenade on white bean and parsley mash with lemon, chickpea, mint, tomato, coriander, and avocado, onion and eggplant salad
- ~Mustard crusted veal cutlet with Sweet potato mash and lemon mushroom and parsley salad
- ~Veal Osso Buco with winter vegetables, pearl barley, red wine sauce and mashed potato
- ~Tender lamb shanks in a pie with chive and potato mash, spring vegetables cabernet sauce and puff pastry.
- ~Moroccan spiced lamb back strap on cous cous with tomato chickpea eggplant artichoke and parsley salad.
- ~Rack of lamb with rosemary and pine nut crust on potato mash with slow roasted truss tomato and red wine jus
- ~Gremolata crusted lamb rack with parmesan and white wine risotto
- ~Fillet Mignon on leek and potato mash with cabernet sauce, prosciutto and smashed peas.
- ~Corn fed chicken breast on zucchini and ricotta fritters with rich tomato sugo
- ~Stracchino Italian cheese, basil pesto, baby spinach and trio of tomatoes in a tart on cannellini bean mash (v)
- ~Char grilled vegetable stack with grilled eggplant, zucchini, butternut pumpkin, kumara and fetta with zesty tomato sauce. (v)
- ~Pumpkin and baby spinach risotto with zucchini flowers (v)

Dessert

- ~Tiramisu with Bailey's cream and chocolate coffee beans
- ~Flourless chocolate cake with fresh figs and vanilla bean ice-cream
- ~Cointreau mud cake with dark chocolate ganache and orange scented cream

- ~Flourless dark chocolate and hazelnut squares with candied cherry sauce
- ~Black forest mousse chocolate cups with cherries and Belgian chocolate shavings
- ~Sticky date, fig and walnut cake with butterscotch sauce
- ~Lemon cheesecake with white chocolate mousse and blueberry sauce
- ~Honey comb cheesecake with caramel sauce
- ~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
- ~Vanilla Panna cotta with berry compote and fresh berries
- ~Australian cheese and fruit plate with muscatels and Lavosh
- ~Chocolate dipped strawberries and kiwi fruit in a dark 'Lindt' chocolate cup with mango cream
- ~Pecan and walnut pie with caramel sauce and vanilla bean ice cream

(Minimum number and spend may apply.)

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