



Feast Catering Co

Cocktail Wedding

Menu 2016



Cost per guest is \$75*

8 different canapé choices with a total of 12 pieces per person

3 Mini meal choices with a total of 2 serves per person

Kitchen & wait staff for 5 hour service

CANAPÉS

"Best Ever" chicken sandwiches

Our spoon shaped tartets with Woodside goat curd & beetroot chutney (v, gf opt)

Crostini with sweet potato, watercress and smoked almonds (v+)

Compressed apple, celery & spiced maple walnuts (v+, gf)

Steamed prawn & ginger dumplings with nuoc cham

Petit Pie Selection: *Beef & burgundy, Chicken & leek, Mushroom & gruyere* (v)

Pumpkin, rosemary & parmesan arancini (gf, v)

Chorizo sausage rolls

Add \$1.50 for these options ...

Chickpea fritters with minted pea dip (gf, v+)

Rice paper rolls: *green payaya salad* (v+, gf)/ *Peking duck with peanut hoisin*

Crispy pork salad with mango, Thai basil and red curry dressing (gf)

Fresh shucked oysters (gf) *cucumber nuoc cham / soy, ginger, mirin /natural*

Rare beef rolled in cucumber with mint, shiso and chilli (gf)

Add \$2.50 for these...

Truffled mushroom 'pate' with thyme & flax crackers (v+, gf)

Eggplant with miso 'butter' and sesame tofu (gf, v+)

Bacon wrapped scallops with cauliflower puree (gf)

Feast Catering Co. | info@feastonline.com.au | ph. 0410 544 505

(v) vegetarian (v+) vegan (gf) gluten free (df) dairy free

Prices valid July 2016- June 2017

MINI MEALS

Chicken tenderloins with turmeric, ginger, kaffir lime (gf)
Vegetarian option- seared king oyster mushroom (gf)#

Steamed bun with twice-cooked pork or Peking style duck
Vegetarian option- tempeh, cucumber & hoisin#

Beef eye-fillet in brioche buns with rocket, cheese & caramelized onion
Vegetarian option- veggie burger with avocado, mayo and herbs#

Fish tacos- soft tortilla, slaw, salsa, aioli and a little chilli (gf opt#)
Vegetarian option- beans, slaw, salsa, aioli and a little chilli #

Curry butter chicken with sticky rice, candied chili & mini papadum (gf)

Miso marinated eggplant and sesame tofu (gf, v+)

Lamb cutlet (Frenched) with green beans & salsa verde or quinoa tabouleh (please
choose) (gf)

DESSERT CANAPÉS

Add \$3 per person, per piece (min 50pc)

Soft donuts filled with apple butter

Macaroon selection- vanilla, pistachio, coffee, toffee, hazelnut

Chocolate cups with caramel, chocolate mousse & raw cacao (gf)

Soft heart meringues with lemon curd & berries (gf)

Raw, vegan bliss bombes (gf)

GRAZING TABLE

Great for larger groups, longer receptions or for those who like a post-drink
midnight snack! Please contact us for a quote.

* Minimum cost based on 5hr food service for 100 guests or more. Includes staff and serving equipment. The price per head does not include delivery and additional kitchen hire may apply. For other options please call us for a quote.

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Quality:

Our food tastes amazing, but that's not the only thing that makes it great. We shop, grow and cook with a conscience. We grow a large portion of fresh produce ourselves and choose to use only the best quality ingredients we can get our hands on. And as a bonus, we have an underlying focus on creating healthy food- without compromising devour-ability!

Delivery:

For events requiring marquee kitchen set-up a deliver fee will apply. Please contact us for a quote

Staff:

Our hard-working, attentive and enthusiastic staff are Mornington Peninsula locals and we really appreciate you making the choice to support a local business- thank you! The prices include kitchen and wait staff for a typical 5 hours service. Additional staff hours are \$50/hr for chefs and \$44/hr for wait staff. We also have an excellent mixologist and bar staff available for \$48/hr (min 3 hours)

Equipment:

Napkins and serving equipment included. Hire of additional cooking equipment may be required depending on the facilities available.

Dietary Requirements:

We have a fully trained nutritionist on staff and can cater for most dietary requirements including lactose, gluten and fructose free options. Please give us as much notice as possible and we'll do our best to cater for all.

Payments:

Quotes are valid for 21 days. 25% non-refundable (transferable) deposit is required to confirm a booking. Balance due 7 days prior to event. Payment plans are welcome. Cancellation fees apply.

Please note the menu may vary slightly according to the availability of produce or other circumstances beyond our control.

All pricing inclusive of GST