



Feast Catering Co

Banquet Wedding

Menu 2016



CANAPÉS

Please choose 6 items (8pc per person)

"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

SHARED ENTRÉE (gf)

Seafood platters

Fresh oysters, smoked salmon, local mussels, salt & pepper calamari

Mezze Plates

Selection of dips, cured meats, pickled vegetables, bread & crackers

SHARED MAINS (gf)

Grilled lamb cutlets (Frenched)

Prosciutto wrapped chicken thigh fillets with sage butter

Beef eye-fillet with rosemary & garlic (cooked medium)

Pulled pork shoulder with orange & star-anise

Slow roasted potatoes, beetroot & carrots

Mixed green leaves with lemon vinaigrette

Warm eggplant, capsicum & basil salad

Steamed green beans

Quinoa tabouleh

Bread on the table

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)

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