

feast catering

Finger Food Order Form

Please select minimum 7 canapés at \$45.00 per person.

Additional items \$10.00 per person

Minimum of 20 guests

Staff at \$65.00 per hour each minimum 3 hours

10% surcharge fee for Sundays and Public Holidays

Each guest will receive 2 servings per item (boxes & bowls excl.)

Any equipment hire will be an additional fee i.e. glassware etc.

Most items can be happily adjusted for all dietary needs

Vegetarian = (V) Gluten Free = (GF)

Venue Catering Finger Food Order Form

Contact Name:		Date/ Time Required:		
Contact Number:		Venue Address:		
Contact Email:		Number of Guests:		
Item:			Tick required (7)	Additional Items
Ricotta, dill and corn fritters, citrus grilled salmon, dill crème fraiche.				
Lamb, rosemary and pine nut sausage rolls nanna's tomato relish				
Roast seasonal vegetables, fetta, mint and pistachio sausage rolls (V)				
Rainbow vegetable rice paper rolls with Asian dipping sauce (VGF)				
Prawn, pickled ginger and mint rice paper rolls with soy and lime dipping sauce (GF)				
Grilled haloumi and Moroccan chickpea cigar with mint yogurt sauce				
Chinese spoons with pork and prawn dumplings and ponzu dressing				
Chargrilled Indonesian coconut chicken satay skewers (GF)				
Crispy five spice pork belly bao buns, pickled ginger, Asian herbs and toasted cashews				
Buttery leek, roast beetroot, thyme and goats' cheese tartlets (V)				
Peking duck wrapped in shallot pancakes with hoisin sauce				
Sesame honey ginger salmon nori cups				

Item:	Tick required (7)	Additional Items
Vermicelli noodle boxes with coconut chicken, chilli, peanuts and lime (GF)		
Slow roasted cherry tomatoes and onion on Uprising baguette, basil fetta bruschetta (V)		
Mini cheese, wagyu burgers with caramelised onion, lettuce, pickles and aioli		
Chickpea sweet potato mini burgers with grilled haloumi, onions, lettuce, sirracha mayo		
Crispy panko chicken, pancetta, cos and aioli mini burgers		
Pan fried mushrooms, hoisin, pickled ginger, mint, coriander, nut bao bun (V)		
Local prawn, avocado citrus cocktail in baby lettuce cups (GF)		
12hr lamb shoulder on Israeli Jeweled couscous mint yogurt pistachio crumble		
Grilled salmon, quinoa, baby spinach, seasonal herbs and feta salad boxes (GF)		
Chilli Binnie Beef, basil, coconut ginger and roast pumpkin soba noodle boxes		

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