

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

15% 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

Travel fee will be applied for venues 20kms outside Newcastle CBD

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
Slow-cooked beef brisket bao buns, fresh herbs, crushed peanuts with XO mayo				
Pan-fried mushrooms, hoisin, pickled ginger, mint, coriander, peanut bao bun (V)				
Lamb, rosemary and pine nut sausage rolls, Nanna's tomato relish				
Roast seasonal vegetables, fetta, mint and pistachio sausage rolls (V)				
Shitake mushroom, carrot and tofu dumplings with soy, ginger dipping sauce (V)				
Prawn, pickled ginger and mint rice paper rolls with soy and lime dipping sauce (GF)				
Greek lamb burger with fresh mint, pickled red onion, tzatziki and feta				
Mini cheese, wagyu burgers with caramelised onion, lettuce, pickles and aioli				
Chickpea sweet potato mini burgers with grilled haloumi, onions, lettuce, sriracha mayo (V)				
Crispy panko chicken, pancetta, cos and aioli mini burgers				
Chargrilled Indonesian coconut chicken satay skewers (GF)				
Seared beef fillet on crispy potato with Béarnaise sauce (GF)				

Item:	Tick required (7)	Additional Items
Ricotta, dill and corn fritters, citrus grilled salmon, dill crème fraiche		
Buttery leek, roast beetroot, thyme and goats' cheese tartlets (V)		
Peking duck wrapped in shallot pancakes with hoisin sauce		
Slow-roasted cherry tomatoes and onion on Uprising baguette, basil fetta bruschetta (V)		
Tempura prawns coated in sweet and sour sauce (GF)		
Caramel sticky pork belly with apple, cashew, and herb san choy bow		
Coconut chicken boxes with ginger rice, chilli, peanuts and lime (GF)		
12hr lamb shoulder orzo with mint yogurt and pistachio crumble		
Grilled salmon, quinoa, baby spinach, seasonal herbs and miso soba noodle boxes (GF)		

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

15% 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

Travel fee will be applied for venues 20kms outside Newcastle CBD

Vegetarian (V), Gluten Free (GF)