
Shared feast menu

Sharing platters of freshly cooked food amongst friends is a relaxed and fun way to celebrate. This time honoured dining style is embraced the world over for breakfast, lunch and dinner. Create a delicious feast from the options below or chat with us for some ideas on great combinations.

Meat

Whole, sliced pink roasted fillet with mushroom sce.
MSA sirloin with caramelised onions & béarnaise
Lamb cutlets, fully Frenched, marinated in EVOO & rosemary. Served with aioli
Slow cooked lamb shoulder with garlic, rosemary & mint
Smokey BBQ'd slow cooked pork shoulder
Chicken thigh wrapped in prosciutto with lemon butter sauce
Roasted pork belly with apple gravy
Twice cooked duck with orange, star anise & Tamari.

Seafood

Chilli mussels with our own tomato sauce and crusty bread
Sizzling garlic prawns
Grieg's smoked salmon with dill labne
Salt & pepper squid with chilli mustard mayo
BBQ'd scallops with citrus

Vegetable dishes

Vegetable medley – steamed seasonal vegetables with EVOO and balsamic glaze
Roast root vegetables with fresh herbs, EVOO, and balsamic glaze
Cauliflower gratin with Gruyère
Steamed broccoli with hollandaise
Green beans with pistachio butter
Sweet corn on the cob with chilli butter
New potatoes with minted butter
Roast pumpkin with toasted cummin seeds
BBQ'd marinated eggplant topped with burghul salad and yoghurt
Onion cigars with tomato stuffing
Beetroot gyoza – vegetable filling

Salads – with traditional vinaigrette unless otherwise stated

Spinach, pear, rocket and walnut with blue cheese dressing

Gourmet garden salad with summer vegetables

Greek – fetta, olives, capsicum, cucumber, tomato & onion

Pasta – penne with sundried tomatoes, red onion, olives, shaved parmesan and lime

Couscous – roast eggplant, capsicum & pumpkin

Asian coleslaw with kaffir lime, coriander & pepper

Potato with Dijon and seed mustard dressing

Baby beetroot with dukkah & red onion

Mixed bean with Grieg’s kasundi

Watermelon, fetta, toasted almonds & basil

Burghul wheat, olives, preserved lemon, coriander, sultanas, and almonds

Pilpelchuma carrots. Spicy North African salad

Accompaniments

Yallingup Wood fired bread with EVOO

Bread roll and butter

Herb marinated fetta with chorizo

Hot rosemary olives

Saffron rice with currants and chilli

Extras

Coffee and tea selection – plunger \$3pp

Coffee and tea selection – 50 cup urn \$150

Gourmet cheese and fresh fruit platter. Includes 1.2kg of quality cheeses, fresh seasonal fruits, quince paste and various crackers \$200

Dessert menu available upon request

Feast ideas and tips:

- Design your feast to include meat, seafood, vegetables, salad and an accompaniment.
- Many of our canapés (from the canapé menu) can be incorporated into this style of catering as an accompaniment, or as pre-dinner appetizers.
- Guests will be seated for 45–90 minutes depending on your numbers and menu range.
- This style of dining requires wide trestles (1m) to allow for all food as well as table decorations.
- Crockery, cutlery and glassware can be hired through various local companies.
- Styling can be arranged through various local companies.

Important information

- Minimum of 12 people
- Bowls and platters serve approximately six people. These are supplied by Olsen's Catering*
- Serving utensils are supplied by Olsen's Catering
- One table setting is used for the duration of the meal
- Minimum rate for the feast menu is \$75pp
- Please email us your selections for a quote on your creation. Our quote includes chefs and food service staff for up to two hours, and GST
- Commercial cooking equipment and site setup cost varies according to menu selections
- Additional hours for chefs – \$60/hr
- Additional hours for waitstaff – \$40/hr
- Bar staff are available at \$40/hr, two hour minimum

* Platter hire may be required for large groups

If you have a favourite ingredient that you'd like included,
just ask – we're happy to help.

We use seasonal produce and exchanges may be necessary.

Please let us know if there are any allergies in your group

Special dietary requirements catered for where possible.

Prices are subject to change

SAMPLE MENU – \$75pp

~ Yallingup Wood fired bread with EVOO ~

~ Salt & pepper squid with chilli mustard mayo ~

~ Smokey BBQ'd slow cooked pork shoulder ~

~ Chicken wrapped in prosciutto with lemon butter sauce ~

~ Steamed broccoli with hollandaise ~

~ New potatoes with minted butter ~

~ Gourmet tossed salad with summer vegetables – ginger lime dressing ~

~ Burghul wheat, olives, preserved lemon, coriander, sultanas, & almonds ~

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