

## 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.

Lamb cutlets, fully Frenched, marinated in EVOO & rosemary. Served with aioli

Slow cooked lamb shoulder with garlic, rosemary & mint

Smokey BBQ slow cooked pork shoulder

Chicken thigh wrapped in prosciutto with lemon butter sauce

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

### Vegetables

Vegetable medley – steamed seasonal vegetables with EVOO and balsamic glaze

Roast root vegetables with fresh herbs, EVOO, and balsamic glaze

Cauliflower gratin with Gruyère bechamel

Steamed broccoli with hollandaise

Green beans with pistachio butter

Sweet corn with chilli butter

New potatoes with minted butter

Crunchy potatoes with fennel

Roast pumpkin with cumin

Baked eggplant topped with harissa

**Salads** – with traditional vinaigrette unless otherwise stated

Spinach, pear, rocket and walnut with blue cheese dressing

Gourmet tossed salad with summer vegetables – ginger lime dressing

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

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

Couscous with roast eggplant, capsicum & pumpkin

Asian coleslaw with kaffir lime, coriander & mint

Potato with Dijon & seed mustard dressing

Roast beetroot, rocket, fetta & hazelnuts

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

Pilpelchuma carrots. Spicy North African salad

Watermelon, fetta, basil & pistachio

### **Accompaniments and sides**

Yallingup Wood fired bread with EVOO

Bread roll and butter

Herb marinated fetta with chorizo

Hot rosemary olives

Cauliflower and parmesan dip

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 \$85pp
- 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 – \$45/hr
- Bar staff are available at \$45/hr, three 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.

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 – \$85pp**

~ Yallingup Wood fired bread with EVOO ~

~ Salt & pepper squid with chilli mustard mayo ~

~ Slow cooked pork shoulder with spices, onions & dried apricot ~

~ 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 ~