Sample Corporate menus for parties of 15 or more. Starters or Dessert options available ask for two or three course prices.

Lasagne served with green salad & French bread.

Cottage pie with leeks & cheesy potato mash.

Chilli con Carne served with jacket potatoes or rice & French bread.

Sausage & Mash Served with onion gravy.

**Chicken Dijon** served with roast potatoes & seasonal veg.

Beef Bourgignon served with mustard mash & seasonal veg.

> **Thai Green Chicken Curry** served with rice.

# BBQ'S



We offer a full BBO service with prime locally sourced Burgers and Hot dogs for fetes and private parties for groups of 40 and more please ask for details. Menus consist of burgers, hot dogs, accompanying sauces and condiments.

please ask for details as menus vary.

## FEAST CATERING

24 Fow Oak, Nailcote Grange, Coventry.





Feast Catering

Established in 2006 Feast catering has provided bespoke services for private parties, BBQ's, garden parties, weddings, christenings and wakes all with a personal touch.





#### "Feast" Buffet Menu Ideas

#### Starters

Crudités selection with homemade dips, Assorted Canapés, Bruschetta selection, Smoked Salmon Blini's Marinated Vodka Tomatoes with cracked black pepper and Rock Salt. Mezze, Antipasti Platter Selection

Assorted Savoury Selections Indian selection, Hand Filled Vol au Vents, Pork Pies , Sausage Rolls Sticky Chilli Sausages.

#### Salads

"Feast Signature Homemade Coleslaw", "Feast Special Potato Salad" Green Salad, Waldorf & Greek Salad

## Sandwich selection is bespoke

#### Fish.

Whole Dressed Salmon decorated with Tiger prawns, Hot Breaded King Prawns with assorted dips, Smoked Fish Platter of smoked salmon and smoked Mackerel, Salmon Terrine.

#### Main Course Items.

Selection of Quiche with vegetarian options, Spicy Chicken wings, Pizza Slices, Meat Platters of cold ham, beef and poultry Continental Meat Selection, Chicken Tikka Skewers Assorted Pate Selection

#### Desserts

"Feast" Signature Organic Chocolate slab with Fruit & Nuts, Homemade Flapjacks, Cheese Board Selection with crudités, grapes, celery, crackers & assorted breads.

## SAMPLE BEST SELLING MENUS

All events are delivered to individual needs but we have included sample best selling menus to guide choices. Corporate bespoke packages can be put together on request.



#### BRONZE PACKAGE PRICED PER PERSON

Our starter package served on disposable plates unless specified including:

Crudités, sandwich or baguette selection, crisps, traditional sausage rolls, Indian selection of onion bhajees, chicken satay and samosas, finger cake selection.



Sample Sandwich platter



Example of a crudités selection

#### SILVER PACKAGE PRICED PER PERSON

Our mid range offer served on disposables or China

Traditional crisp bread bruschetta, sandwiches or baguette selection, accompanied by Feast Coleslaw, potato salad, and finger sized cakes.



Classic brucshetta



Quiche Lorraine

### GOLD MENU PRICED PER PERSON.

Our best selling offer comprising of:

Assorted canapés, smoked salmon blinis, vol au vents, sandwich or baguette selection, chicken satay, pasta salad, tomato mozzarella salad, mixed green salad, with included disposable table ware.



Classic smoked salmon blinis



Tomato mozzarella salad