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| |  | | --- | | Feasting catering Aside from the ceremony, the second most important part of the wedding is the [reception meal](http://www.brides.com/wedding-ideas/wedding-meals-drinks) where for one special night, all of your friends, family, and loved ones will sit together in your honor, making it a truly magical night of re-visiting cherished memories and creating new ones. Feasting tables and long banquet style reception tables feel warm and intimate and are perfect for facilitating conversation among your guests. A feasting style reception allows for guests to share and pass along various dishes and choose their own portions and options. It is relaxed and abundant with a decadent sense of a kings feasting table and dressed up with greenery they look beautiful and romantic. No matter what the style of event long reception tables can make your guests feel right at home.  Our feasting table catering offers generous share platters on each table and provide a lovely low key and social atmosphere. | | Package includes generous freshly baked bread, Warmed house made gourmet chilli garlic and rosemary olives & oil and a selection of: 3 mains & 3 sides  SIDES  Hasselback potatoes  Roast almond and garlic green beans  Warm flat bread  Spiced Persian rice  Beetroot, feta and mint salad  Roast pumpkin and sweet potato  Fennel and orange salad tossed with a citrus vinaigrette  Fresh garden salad tossed with hazelnuts and dressed in a raspberry red wine vinaigrette  Organic roast eggplant, sumac and parsley salad with lemon dressing  rocket, balsamic & parmesan salad with balsamic reduction  MAIN PLATTERS  Free range spiced chicken kofta & minted yoghurt  Free range stuffed chicken breast with spiced hazelnut ricotta and cranberry garlic cream sauce  6 hour slow cooked pulled beef  Pan seared tender lemon myrtle calamari drizzled in lemon myrtle glaze and side of house made smoked garlic aioli  Lemon and tarragon baked fish in a white wine sauce  vegetarian idea  roast vegetable stack with pesto and feta and drizzled in balsamic vinaigrette  $35 per person  package price includes chef, kitchen staff, preparation and food, service staff booked to suit service required and size of event. | | |  | | --- | |  | |