



Feast Catering

Relaxed catering with a real difference!

Whether you have a crowd to feed or it's a small gathering of friends, we can provide a variety of beautifully presented, homemade and, most importantly, extremely tasty food.

We'll make you that big pot of delicious stew, or the pot of chilli with all the sides. We know how to create amazing mixed boards of cheese and charcuterie, veggie anti pasti or luxury salad... and deliver straight to your door.

Not a curly sandwich or bought-in sausage roll in sight!

If it's a ready to eat buffet or a big dish to share, we've got you covered - we'll provide the feast, all you have to do is heat it up and serve it!

Choose from our exciting menus or share your own ideas. We can cater to any size of event or budget, just drop us a message to see what we can do for you.

Dunkeld & Perthshire

Email: hello@feast-catering.com

Tel: 07540 054323





Feast Catering

Relaxed catering with a real difference!

Soup: Our own home-made soup served with freshly baked bread

Smoked Salmon Platter: Garnished with lemon, horseradish, pea & mint purée

Sharing Boards, choose from: Cheese, Charcuterie, Vegan/veggie antipasti

Main dishes, choose from:

- Lamb tagine
- Butternut squash tagine (Vegan)
- Beef bourguignon
- Mushroom & red wine stew (Vegan)
- Beef and ale stew
- Sausage & cider casserole (Vegan)
- BBQ pulled pork
- BBQ pulled jackfruit (Vegan)
- Keralan chicken curry
- Spinach & chickpea curry (Vegan)
- Slow braised beef chilli
- Vegetable chilli (Vegan)
- Lasagne
- Mushroom & lentil Lasagne (Vegetarian)
- Luxury fish pie
- Chicken in creamy parmesan, sun-dried tomato & basil sauce
- Chicken in white wine & tarragon sauce
- Braised venison in juniper, redcurrant & orange

Sides, choose from:

- Freshly baked savoury scones (great with our soup or stews)
- Potato salad or coleslaw
- Mexican dips trio – guacamole, soured cream, pico de gallo
- Mexican corn and bean salad
- Cous cous with coriander and pomegranate
- Moroccan carrot salad
- Kachumber salad
- Roast potatoes
- Potato dauphinoise
- Garlic butter kale
- Creamy mashed potato
- Oven roasted seasonal vegetables

Desserts, choose from:

- Pecan pie
- Luxury cheesecake: lemon & white choc, choc orange, mojito...lots
- Pear, chocolate and almond tart
- Sticky toffee pudding
- Tiramisu
- Tarte au citron or dark choc & raspberry ganache tart





Feast Catering

Relaxed catering with a real difference!

Buffet food, for a minimum of 10 people...

Frittatas:

- Goats' cheese, red pepper & chilli (Veggie)
- Minted pea, feta, chilli (Veggie)
- Broad bean, parmesan, pancetta
- Chorizo, Cheddar, roast broccoli
- Smoked salmon, pea, buttered leek

Savoury Tarts:

- Goats' cheese, caramelised onion, kalamata olive (Veggie)
- Minted pea, feta, chilli (Veggie)
- Cream cheese, Serrano ham, sun-dried tomato
- Kalamata olive tapenade with slow roast cherry tomatoes (Vegan)
- Mini Quiche or large sharing quiche

Tasty Nibbles:

- Whipped goats' cheese tartlets drizzled with honey (Veggie)
- Beetroot & goats' cheese paté crostini (Veggie)
- Mini savoury scones with garlic & herb cream cheese (Veggie)
- King prawns in a chilli, parsley, extra virgin olive oil and garlic butter
- Manchego, Serrano, red pepper & anchovie crostinni
- Smoked salmon, dill & lemon tartlets
- Traditional Spanish tortilla (Veggie)
- Gordal olive & Serrano skewers

Luxury Salads:

- Wild rice, kale, avocado, nuts, chilli ginger dressing (Vegan)
- Minted pea, feta, rice, lemon chilli dressing (V)
- Mango, walnut & mixed leaves (Vegan) (add chicken or halloumi)
- Orange, fennel & rocket (Vegan)

Homemade sausage rolls: Meat or Vegan/Veggie

Selection of luxury filled wraps & sandwiches

Traybakes...choose from:

- Blondie or brownie
- Lemon drizzle
- Rocky Road We do lots including vegan....just ask!
- Flapjack
- Tiffin

