



# Catering Menu

Family caterers of quality food for any occasion

---

0498 958 083



## Contents

**2**

### **SANDWICHES**

Ribbon/point sandwiches  
or wraps

**3**

### **QUICHE**

Hot mini quiches for finger food  
or cold home baked quiche

**4**

### **SOUPS**

**5**

### **FINGER FOOD**

Cold finger food  
Hot finger food

**7**

### **HOT FOOD**

Entrees  
Mains

**9**

### **SALADS**

**10**

### **SWEET TREATS**

Slices  
Muffins  
Scones  
Cakes

**12**

### **DESSERTS**

Modern and traditional  
desserts  
Cheesecake

**13**

### **DESSERT PLATTERS**

Fruit platters  
Cheese platters

**14**

### **GRAZING TABLES**

**15**

### **PACKAGES**

Finger food combinations  
Sit down meal package  
High tea

**16**

### **CATERING**

All day catering  
Home or business catering

**17**

### **FAQ'S**

**18**

### **HOME DELIVERED MEALS**

**19**

### **CONTACT**



Image one - crispy chicken and salad wrap, Image two - ham, tomato and cheese sandwiches; chicken, rocket and mayo sandwiches; roast beef with fruit chutney and cheese sandwiches

# Sandwiches

## RIBBON/POINT SANDWICHES OR WRAPS

**\$7.50 per round of sandwiches (4 points).**

Salad rolls with chicken or vegetarian options

Sweet chilli chicken with capsicum

Chicken and avocado

Chicken, spring onion and mayo / chicken, sundried tomato and mayo / chicken, rocket and mayo

Crispy chicken and salad (*wraps only*)

Falafel and tzatziki with salad (*wraps only*) ✓

Roast beef with fruit chutney and cheese

Ham, tomato, cheese and mayo (*avocado optional*)

Silverside, sweet mustard pickles and cheese

Turkey with cranberry sauce and brie

Cheese, tomato and mayo ✓

Egg, spring onion, lettuce and mayo ✓

Carrot, cheese, lettuce, tomato, avocado ✓ (*egg and beetroot optional*)

Salmon and cucumber with cream cheese and dill spread

Curried egg ✓

Roast pumpkin, spinach, cheese and red capsicum ✓

Tomato and cucumber with cream cheese ✓

Bacon and egg rolls

Breakfast sandwiches including sausage, egg and mushroom (*optional*)

Salami and cheese

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - home baked quiche Lorraine, Image two - mini pumpkin, roasted red capsicum, leek and fetta quiches

## Quiche

### **HOT MINI QUICHES FOR FINGER FOOD OR COLD HOME BAKED QUICHE**

**Mini quiche \$1.50pp. Cold quiche \$12pp with salad. Full quiche on its own \$52.50 serves 4-6.**

Zucchini slice with bacon

Vegetarian zucchini slice *v* (without bacon)

Sweet potato and bacon quiche

Pumpkin, roasted red capsicum, leek and fetta quiche (without pastry *gf*)

Roasted vegetable frittata *v gf*

Mediterranean quiche (chorizo, olives, red onion, red capsicum and tomato)

Quiche Lorraine

Mushroom, red onion and cheese tart

Three cheese quiche *v*

DIETARY REQUIREMENTS    gluten free *gf* / gluten free *gfo* / vegetarian *v* / vegetarian optional *vo* / vegan optional *veo* / dairy free *df*

All prices exclude GST



Image one - creamy potato and leek soup, Image two - Cajun sweet potato and pumpkin soup

## Soups

**\$9pp served with crusty bread.**

- Thick vegetable soup **v**
- Cajun sweet potato and pumpkin soup **v**
- Creamy potato and leek soup **vo**
- Curried cauliflower soup **v**
- Chicken and sweet corn soup
- Minestrone soup **v**
- Mexican 5 bean stew **v**
- Chinese chicken noodle soup
- Hot and sour soup **v**

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - mini bruschetta, Image two - handmade rice paper rolls, Image three - blinis

## Finger Food

### COLD FINGER FOOD

Figs wrapped in prosciutto with balsamic glaze (*seasonal and subject to availability*) **\$1.50pp**

Honeydew melon wrapped in prosciutto or parma ham **\$1.50pp**

Mini bruschetta topped with basil pesto, roasted red capsicum and goats cheese **\$1.50pp**

Italian lamb meatball bites - served with a tzatziki dip **\$1.50pp**

Roast beef and vegetable rolls (*julienned vegetables*) rolled in thin slices of roast beef spread with horseradish or sweet chilli mayo **\$1.50pp gf**

Grilled veggie stacks (*toasted Turkish bread topped with basil pesto, grilled sweet potato, zucchini, red capsicum and aioli*) **\$3pp v**

Goats cheese and red onion tartlets **\$3pp**

Blinis with creme fraiche, salmon and dill / grilled zucchini, tomato, salami, chutney and feta **\$3pp**

Handmade rice paper rolls with either chicken, prawn, veggies, tofu, BBQ pork or beef filling served with a peanut sauce, hoisin sauce, or sweet chilli **\$4.50pp v veo gfo**

Mini prawn rolls with avocado aioli **\$4.50pp**

### HOT FINGER FOOD

Traditional homemade sausage rolls **\$1.50pp**

Spinach and ricotta sausage rolls **\$1.50pp v**

Mini quiches - vegetarian or meat fillings **\$1.50pp v**

Chicken or beef meatballs with dipping sauce **\$1.50pp**

Curry samosas **\$1.50pp**

Crispy mushroom arancini balls with garlic aioli **\$1.50pp v**

Chicken meatballs with sticky plum sauce **\$1.50pp**

Chicken satay skewers and peanut sauce **\$1.50pp**

Pigs wrapped in blankets (*streaky bacon*) with balsamic glaze **\$1.50pp**

Mini spring rolls served with either hoisin, sweet chilli or satay peanut sauce **\$1.50pp v**

Spinach and ricotta pastries **\$1.50pp v**

Chicken and prawn wontons with hot and sour dipping sauce **\$1.50pp**

Crispy roasties (*potatoes*) with garlic aioli or gravy dip **\$1.50pp**

Chinese prawn toast **\$1.50pp**

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - traditional homemade sausage rolls and spinach and ricotta sausage rolls, Image two - sweet chilli chicken bao buns, Image three - southern fried chicken strips with chipotle mayo

## HOT FINGER FOOD CONT.

- Chicken satay skewers with peanut sauce **\$1.50pp**
- Southern style popcorn chicken with aioli **\$1.50pp**
- Sweet potato empanadas **\$3pp v**
- Vegetable or meat pasties **\$3pp v**
- Southern fried chicken strips with chipotle mayo or garlic aioli **\$3pp**
- Creamy tarragon chicken vol-au-vents (*seasonal*) **\$3pp**
- Chicken parmi/parma balls **\$3pp**
- Thai fish cakes with sweet chilli yoghurt dipping sauce **\$3pp v gf**
- Mini sweet potato and haloumi fritters with lemon and mint dipping sauce **\$3pp v**
- Mini sliders - BLT's / BBQ chicken / cheese burger / roasted veg **\$3pp v**
- Dinner rolls with roast beef or pulled pork in gravy **\$3pp**
- Party pies - traditional / chicken and camembert / chicken balti **\$3pp**
- Mini chicken drumsticks **\$3pp**
- Calamari strips with sweet chilli mayo **\$3pp**
- Mediterranean tarts (*olives, feta, tomato*) **\$3pp v**
- Tandoori chicken lollipops with mint raita (*yoghurt*) sauce **\$3pp**
- Grilled Sicilian spring onions wrapped in bacon with lemon **\$3pp**
- Thai crispy meatballs with spicy dip **\$3pp**
- Bacon and corn fritters **\$3pp**
- Gyozas - pork, prawn or beef with Chinese dipping sauce **\$3pp**
- Chicken parmi sliders **\$4.50pp**
- BBQ pork ribs **\$4.50pp**
- Teriyaki salmon skewers **\$4.50pp**
- Mini Greek lamb burger pittas with tzatziki **\$4.50pp**
- Fried chicken or fish tacos with chipotle mayo **\$4.50pp**
- Sweet chilli chicken bao buns **\$4.50pp**
- Mini beef or chicken burritos/tacos **\$4.50pp**
- Chinese hoisin duck pancakes **\$4.50pp**

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - classic prawn cocktail, Image two - chicken satay skewers, Image three - traditional chilli con carne

## Hot Food

### ENTREES

**Can be buffet style or A-La-Carte table service. Staff costings may apply for table service. \$12pp.**

Classic prawn cocktail - prawns in a rose sauce served on fresh iceberg and tomatoes

Honeydew melon wrapped in prosciutto with balsamic glaze

Any of our soups served with crusty bread (*see soup section on page 4*)

Nacho plate with sour cream, cheese and chilli con carne

Homestyle wedges served with sour cream and sweet chilli sauce ✓

Crispy chicken wings served in either BBQ or buffalo hot sauce with a dipping sauce (*blue cheese dressing or garlic aioli*)

Chicken satay skewers with Asian slaw

### MAINS

**Prices vary from \$22.50-\$30pp.**

Lamb satay\*

Mild chicken curry\*

Lamb massaman curry\*

Asian marinated pork belly served with greens\*

Thai green curry\*

Chicken satay\* or chicken satay skewers\*

Nasi Goreng (*Indonesian fried rice with chicken and shrimp*)

Beef stroganoff\*

Lamb/beef Rogan Josh\*

Indian butter chicken and roti\*

Cauliflower and green pea curry\* ✓

Traditional chilli con carne/short rib chilli\*

*\*All served with rice.*

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST





Image one - roast beef and roast chicken, Image two - sticky glazed BBQ ribs served with coleslaw, Image three - American style chilli cheese dogs topped with fresh onion and mustard

## MAINS CONT.

Roast meats including pork, chicken, beef and lamb<sup>^</sup>

Christmas dinner with turkey, ham and stuffing served with roast veggies and all the trimmings

Roast beef or pork in gravy rolls

Beef lasagna<sup>^</sup>

Vegetable lasagna<sup>^</sup> **v**

Slow cooked beef brisket

American style chilli cheese dogs topped with fresh onion and mustard

Osso Bucco and polenta

Lancashire hot pot (*lamb chop casserole*)

Fajitas or tacos with either chicken, steak, mince or crispy fish

Sticky glazed BBQ ribs served with coleslaw

Hot wings with BBQ or hot sauce served with fries

Pulled pork with chipotle mayo on fries

Lamb moussaka with Greek salad

Chinese style chicken fried rice served with your choice of lemon chicken, honey chicken, sweet and sour chicken or pork

Asian banquet dishes include handmade spring rolls, curries, soups and other favorites

Traditional Irish stew served with crusty rolls

Chinese BBQ pork fried rice

Crispy fish tacos with guacamole and salsa

Puerto Rican rice and beans **v**

Bollito Misto (*roasted Italian sausages and root vegetables*)

American meatball subs with melted cheese

Classic Italian meatballs with either spaghetti, polenta or crusty bread

*~Quiches and lasagna can be served with various salads.*

*Roast meats can be served with roast or hot veggies or can be sliced and served cold with salads.*

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - warm pumpkin rocket and feta salad, Image two - spring greens salad; fresh tomato, red onion and balsamic salad and traditional coleslaw, Image three - BBQ corn on the cob with butter and black pepper

## Salads

**Prices vary. Either \$4.50-\$7.50pp or \$75 for a large tray of salad.**

- Spring greens salad served with a homemade salad dressing ✓
- Homestyle potato salad with crispy bacon bits
- Moroccan style couscous salad ✓ *df*
- Thai chopped chicken noodle salad
- Warm pumpkin rocket and feta salad ✓
- Roasted pumpkin and pearl cous cous salad ✓
- Greek chickpea salad with cucumber tomato and feta cheese ✓
- Traditional (*mayo*) coleslaw / Asian inspired coleslaw (*lime and chilli*) ✓
- Carrot and pine nut salad with citrus dressing ✓
- Asian rice salad ✓
- Pesto pasta salad ✓
- Waldorf salad - apple, celery and walnuts in a mayo-based salad ✓
- Fresh tomato, red onion and balsamic salad
- Mexican corn salad with sour cream and lime dressing
- BBQ corn on the cob with butter and black pepper
- Potato, pea and mint salad with lime and coconut dressing
- Roast sweet potato and mint salad with Vietnamese dressing
- Mediterranean tomato salad
- Nicoise salad
- Creamy roasted potato and bacon with miso dressing

DIETARY REQUIREMENTS    gluten free *gf* / gluten free *gfo* / vegetarian *v* / vegetarian optional *vo* / vegan optional *veo* / dairy free *df*

All prices exclude GST



Image one - mini lemon curd tarts, Image two - jelly slice; hedgehog; choc fudge brownie and lemon slice, Image three - mini meringues

## Sweet Treats

### SLICES

**Finger food selections \$1.50pp unless noted otherwise. Slices are minimum 20 pieces.**

Hedgehog

Choc fudge brownie *gfo*

Lemon slice

Jelly slice

Sweet blineys (*pancake stacks with banana, blueberry and honey or strawberry and banana with maple syrup*)

Apple and sour cream slice

Apple slice

Chocolate truffles (*white or dark*)

Caramel slice

Blueberry crumble slice / raspberry crumble slice

White chocolate and raspberry blondie

Magic slice

Rocky road

Old style jam drops with your choice of jam

Snickers slice

Melting moments/Yo-Yos

Mini lemon curd tarts **\$3pp**

Mini meringues with lemon curd, cream and berries **\$3pp** *gf veo*

Mini Eton mess cups **\$3pp**

Italian cannoli with chocolate **\$3pp**

Vanilla slice **\$3pp**

Mini sticky date puddings with toffee sauce **\$3pp**

Chocolate brookies (*cookie/brownies sandwiched with salted caramel butter cream - quite large*) **\$3pp**

Mini banoffee tarts **\$3pp**

Custom cupcakes decorated for any occasion **\$4.50pp**

DIETARY REQUIREMENTS    gluten free *gf* / gluten free *gfo* / vegetarian *v* / vegetarian optional *vo* / vegan optional *veo* / dairy free *df*

All prices exclude GST



Image one - raspberry white chocolate cake, Image two - mixed tray selection featuring triple choc muffins; white choc and raspberry blondie and carrot cake.

## MUFFINS

**Mini muffins \$1.50pp. Full size \$3pp. Minimum 20 pieces.**

- Apple and cinnamon
- Cinnamon crumble
- Triple choc chip
- Blueberry
- Orange and poppyseed with cream cheese frosting

## SCONES

**Full scone \$3pp. Minimum 20 pieces.**

- Scones with jam and cream
- Cheese and chive scones
- Apple and salted caramel scones
- Lemon and blueberry scones

## CAKES

**Full size decorated cakes for any special occasion \$120. Finger food selections cut up as slices \$1.50pp. All cakes are homemade. Gluten free options available on request.**

- Passionfruit sponge
- Banana cake
- Carrot cake
- Pineapple carrot cake
- Hummingbird cake
- Chocolate cake with chocolate ganache and cream
- Rich chocolate and zucchini cake
- Chocolate Malteser cake
- Raspberry white chocolate cake *gf*

DIETARY REQUIREMENTS    gluten free *gf* / gluten free *gfo* / vegetarian *v* / vegetarian optional *vo* / vegan optional *veo* / dairy free *df*

All prices exclude GST



Image one - pecan pie, Image two - eton mess, Image three - lemon cheesecake

## Desserts

### MODERN AND TRADITIONAL DESSERTS

**Sit down menu \$7.50pp. All served with cream, ice cream or custard.**

Apple crumble and custard

Individual meringues with lemon curd, vanilla whipped cream and strawberries

Brandy snap baskets with vanilla ice-cream, white choc crisp and caramel sauce (*seasonal*)

Sticky date puddings with butterscotch sauce

Lemon delicious

Pavlova with whipped cream, mango and blueberries or seasonal fruits.

Italian cannoli with chocolate and pistachios

Eton mess

Individual trifles

Bread and butter puddings

Christmas fruit pudding with brandy or plain custard

Chocolate brookies (*cookie/brownies sandwiched with salted caramel butter cream*)

Pecan pie

French blueberry tart

### CHEESECAKE

**Sit down menu \$7.50pp. Can also be a slice for \$3pp.**

Triple choc cheesecake

Lemon cheesecake

Vanilla cheesecake

Blueberry cheesecake

Salted caramel cheesecake

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one - fruit platter, Image two - cheese platter

## Dessert Platters

### FRUIT PLATTERS

**From \$6pp.**

Fruit platters can be of various sizes and may include:

- watermelon
- fresh pineapple
- rock melon
- strawberries
- blueberries
- raspberries
- grapes
- kiwi fruit
- cherries
- other seasonal fruits

### CHEESE PLATTERS

**\$9pp.**

Platters contain a range of flavours and textures including:

- dips
- breads
- crackers
- cheese
- dried apricots
- vegetable crudites
- antipasto
- cheese stuffed peppers
- fruits
- much more

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST



Image one and two - grazing tables

## Grazing Tables

**Events of over 40 people - \$12pp. Events of under 40 people - \$15pp.**  
***Check out Fed by Jed on Instagram for more photos of our popular grazing tables!***

We decorate a full table full of colourful and tasty food for your guests to mingle around and feast on. We can provide a grazing table/board for any occasion. Fed by Jed are sure to have all of your favourite nibbles from charcuterie boards with fresh sourdough and dip, fresh fruit and artisan cheeses or even mix in dessert selections. The options are endless!

Fed by Jed offer a wide range of grazing table solutions to suit your event requirements - talk to our team about what we can do for you.



Image one - scones with jam and cream, Image two - high tea

# Packages

## FINGER FOOD COMBINATIONS

**Please talk to us about pricing, as it is dependent on item selection.**

### Option 1

15 pieces of hot/cold savory finger food

### Option 2

12 pieces of hot/cold savory finger foods

### Option 3

8 pieces of hot/cold savory finger foods *(the most popular choice for dinner time functions)*

### Option 4

6 pieces of hot/cold savory finger foods

### Option 5

4 pieces of finger food *(a great choice for afternoon or morning tea)*

## SIT DOWN MEAL PACKAGE

**Two-course sit down meal \$37.50pp. Three-course sit down meal \$48.**

Two-course includes a main meal and pudding or entree and main.

Three-course includes an entree, main meal and pudding.

*Talk to us about the options available.*

## HIGH TEA

**\$22.50 per head.**

High tea is supplied on a tiered plate and includes:

- Ribbon or bite sized sandwiches
- Scones with jam and cream
- Macarons
- Canoli
- Brandy snaps with vanilla whipped cream *(seasonal)*
- Choc fudge brownie
- Mini lemon curd or strawberry coulis tarts
- Jelly slice
- Any of the aforementioned slices can be included in the choices for a high tea. Choose up to three of the sweet treats.
- Hot food or cold savories can also be included

DIETARY REQUIREMENTS    gluten free **gf** / gluten free **gfo** / vegetarian **v** / vegetarian optional **vo** / vegan optional **veo** / dairy free **df**

All prices exclude GST





Image one - sandwich catering box, Image two - all day catering

# Catering

## ALL DAY CATERING

**Includes morning tea, lunch and afternoon tea \$37.50pp.**

This suits business training days or staff bonding days. Talk to us about the best option for your event. Typically includes:

- Morning tea of scones, zucchini slice and mini muffins
- Lunch offering a mix of sandwiches / wraps, hot or cold finger food and a fruit platter
- Afternoon tea of a cheeseboard plus mixed sweets and slices

## HOME OR BUSINESS CATERING

We also prepare catering boxes that can be delivered to your home/business. Options include, but are not limited to:

- fruit boxes
- sandwiches / wraps
- mixed sweet treat selections
- finger food
- salads

*Email us for further information about catering for you business.*



## FAQ's

### **Can you provide plates and cutlery?**

We don't own plates/cutlery but we can rent them for you.

Additionally, boxes, plates, napkins etc will not be included but we can purchase these at cost. If you require these for your event please ask for more details.

### **Can you prepare something not listed in the catering menu?**

Requests for anything not included in the catering menu are welcome. We can work with you to ensure catering is tailored to suit your event and budget.

### **What does the pp include?**

Cost per head is for food only. An extra charge of \$50 per hour per staff member applies for staff required to heat, serve and clean up.

### **Is there a minimum requirement to order from the catering menu?**

Please note that all pricing is for a minimum of 20 guests. Events for guests less than 20 may incur an increased per person charge dependent on selections and circumstances surrounding your event.

### **Is GST included in the listed pricing?**

Please note that GST must be charged for jobs and is not included on the price list. Thank you for your understanding.

### **Do you prepare my event?**

The Fed by Jed team will come out to your home/business/kitchen and heat up, plate up and clean up after your event. Please note however that hot food drop-off depends on location.

### **Can prices ever vary from those listed in the catering price list?**

Prices may vary depending on requests for quantities or items not listed in the above options. All requests or suggestions welcome. Prices are also subject to change without notice but we always do our best to keep our prices up-to-date.

***Have more questions not covered in our FAQ's? Looking for further information on what Fed by Jed can do to cater for your event? Please get in touch with us via email: [fedbyjedcatering@gmail.com](mailto:fedbyjedcatering@gmail.com) or send us a message on Facebook or Instagram.***



Image one - Blue Menu; Chinese Chicken Noodle Soup, Image two - Green Menu; Grilled Lamb Chop, Image three - Green Menu; Beef Lasagne

## Home Delivered Meals

**Did you know Fed by Jed also offers a range of home delivered ready-to-heat meals? Take the stress out of organising your weekly meal planning with our range of tasty chef prepared dishes.**

**Cooked locally - we offer four offer four menus that rotate weekly - ensuring you are not limited by choice. Whatever you're in the mood for, organise your week with Fed by Jed home delivered meals. #haveyoubeenfedbyjed**

### HOME DELIVERY MENU

**\$10 each per main meal, \$2 per soup and \$3 per dessert. That's only \$15 for a three course meal.**

Every meal is cooked fresh and delivered frozen for ease of enjoying at your convenience. Orders are always delivered on a Tuesday with a flat rate delivery fee of \$5 - no matter where you fall within our delivery network! Place your order before 10am the Wednesday before delivery day. Monthly orders preferred.

Email us for a copy of the menu or view the website for more details on the rotating menu offerings.

DIETARY REQUIREMENTS    gluten free *gf* / gluten free *gfo* / vegetarian *v* / vegetarian optional *vo* / vegan optional *veo* / dairy free *df*

All prices exclude GST



---

We are a family team of caterers that can provide quality food for any occasion you have in mind. From morning tea for your business meeting to family occasions or sit down weddings.

We have years of experience in the food industry, so we hope to blow your mind with our diverse catering menu. Our team understand that every event has a purpose and treat every catering opportunity with respect, fun, style and imagination.

Fed by Jed love our region and catering events in our community. Let us customise a menu package specially designed for your needs.

### **Contact Fed by Jed Catering**

#### **Email:**

fedbyjedcatering@gmail.com or  
jordi@fedbyjedcatering.com.au

#### **Phone**

(Jordi Ellingham): 0498 958 083  
*(leave a voicemail and we will get back to you as soon as possible)*

Find Fed by Jed on Facebook & Instagram to see previous jobs