

cargoc.catering co.

Menu 20-21

Menu

Roaming Canapés

PUMPKIN & SAGE ARANCINI WITH ROAST GARLIC AIOLI

Roaming Entrees

SRI LANKAN POTATO CROQUETTE WITH MINT CHUTNEY,
CUMIN SEED WATER & TAMARIND YOGHURT

GNOCCHI WITH CHILLI BROCCOLI, ANCHOVY & PECORINO

Main

QUINCE AND WALDORF STUFFED CHICKEN THIGH
WITH CRISPED NEW POTATO, CAPERS, ROASTED GARLIC,
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Exceptional catering, thoughtful hospitality

We love a party but, we also know that planning a party can sometimes be overwhelming. You want your friends and family to be impressed. You want the food to be delicious and, most importantly, you want everyone to have a good time.

That's where we come in. We're creating a new, fun, and easy style of catering. From the first email, to each tasty morsel, and down to the last spoonful of dessert, we're here to make sure you truly enjoy every minute of your celebration.





Canapés

small bites, served roaming

Scollop, leek & brown butter tart (df, gf)

Porcini mushroom & roast garlic arancini with truffle aioli (v)

Caramelised pork on betel leaf w kaffir lime & coconut (gf)

Cargo's prawn toast w spring onion & yuzo mayonnaise (df)

Roasted duck pancakes w cucumber & salted plum conserve (df)

Handmade chicken, chinese sausage and XO spring rolls w black bean sauce (df)

Squid ink paella balls w saffron aioli

Torched spicy southern blue fin tuna w nori & sesame* (gf)

Salt & pepper eggplant w shitake salt & black vinegar caramel (gf, vg)

Greek chicken, lemon & pinenut pie w caramelised onion


Hot smoked salmon parfait, creme fraiche, salmon caviar & pink peppercorn

Israeli lamb & pistachio pastries w toum, barberries & herbs (df) ,

Vitello tonatto - sliced veal w tuna mayonaise, crispy capers, pecorino & garlic croutons

Mexican street corn tostada w black garlic salsa, quesco fresco & chipotle white bean puree (gf, veg)

*Tasmanian salmon on tuna off season



Roaming Entrées

larger serves designed to really fill bellies

Beef rendang steamed boa w indonesian cucumber pickle (df)

Individual crayfish & chive cob rolls

Patatas bravos - spanish fried potatoes, salsa bravo and saffron aioli (v, gf)

Gnocchi with chilli, broccoli, anchovy & pecorino

Beef rib taco, rojo salsa, jalapeno crema & charred corn (df)

Crumbed whiting poboy w pickles, comeback sauce & iceberg

Okonomiyaki fries - Okonomi sauce, kewpie, bonito, nori & sesame (gf)

Potato, pea & curry leaf samosa w mint raita



Grazing Tables

food at your fingertips

Our grazers focus on quality with every morsel on the table intended to be relished. We supply only premium quality cheeses and charcuterie with tasting and origin notes for each offering.

Each table includes:

- Brique D'Affinois, 6 week aged washed rind blue
 - Le Conquerat Camembert, 6 week aged soft
 - Perenzin Formaggio Vino Rosso, semi hard fermented in pernod
 - Hungarian chilli csabai sausage
 - Black pepper pancetta
 - Dry aged casalinga salami
 - Black forrest smoked leg ham
 - Duck and pistachio terrine with house made pickles
 - Labneh with grilled eggplant & capsicum
 - Tuna & olive tapenade with garlic croutons
 - Hot smoked salmon with crème fraîche and caper berries
 - Cru de tae with turmeric hummus
 - Freshly baked organic sourdough, turkish bread and crackers
- (cheese and charcuterie selections are seasonal so some changes may occur)

Ceviche Selection

something a little fun!

- Mexican tuna w jalapeno, coriander & lime
- Japanese prawn w pickled ginger, sesame & yuzu
- Philippino salmon w coconut, ginger & chilli

Oyster Buffet

when salt water runs through your veins

- nam jim granita
- salmon caviar and creme fraîche
- ounce gin and finger lime
- jamón with cafe de paris butter
- au natural with local citrus

*available through April-December only





Individual Entrées

make it a banquet

Beetroot and goats cheese risotto with smoked almond vinaigrette and herb salad (v, gf)

Burrata, heirloom tomato, basil emulsion and olive crumb (v)

Local squid, tarama, cucumber dill pickle and olive sourdough

Scallop tartlet with verjus hollandaise, fine herbs and hazelnut crumb

Rabbit terrine, dijon, witlof salad, garlic croutons and bread and butter pickles

Rojo prawns, avocado and radish salsa, chipotle crema, lime and corn crisps (gf)

Individual Mains

choose your service style: roaming or plated.

Quince and Haloumi Stuffed Chicken Thigh

With crushed new potato, capers, roasted garlic, broccolini, toasted almonds and orange thyme jus

Braised Pork Neck

With hazelnut sage, pancetta, celeriac puree & shaved fennel and orange salad

Pepper Seared Beef Fillet

Caramelised onion & potato gratin, romesco, apple balsamic & braised english spinach (gf)

Roast Pork Belly

With roasted coconut rice, pineapple, chilli and kaffir lime pickle and black vinegar caramel. (gf)

Crispy Skinned Fennel Seed Salmon

With preserved lemon bulgur, eggplant caviar and sumac yoghurt

Slow Cooked Lamb Shawarma

With baharat braised potatoes, preserved lemon labneh, zatar roasted eggplant and a north african green salsa (gf)

Roasted Beetroot Risotto

With shaved zucchini and walnut salad, rocket pesto and lemon aioli (vg & gf)

Roaming mains are handed around to guests on pressed palm plates

Share Table Mains

break the ice and pass some plates,
a family style feast served on large platters to the table

Choose Two Mains

Pepper seared beef fillet w romesco & black garlic jus (gf)
12 hr Slow cooked lamb shoulder shawarma w saffron yoghurt & pomegranate (gf)
Roasted chicken w figs, honey, prosciutto & verjus
Rolled belly of pork, stuffed with sage, lemon and fennel (gf, df)
Juniper bined, garlic & tarragon rubbed chicken w dijon beurre blanc (gf)
Lemongrass roasted pork belly with coconut and galangal sauce (gf, df)
Hand made gnocchi romaine w porcini cream & pecorino romano (v)
Whole roasted side of salmon w mountain pepper, finger lime cremma and macadamia (gf)

Choose Two Hot Sides

Butternut pumpkin, caramelised onion & thyme gratin (v, gf)
Creamed winter greens with blue cheese (v, gf)
Crushed new potatoes with capers, dill and roasted garlic (v, gf)
Broccolini, toasted almonds and beurre noisette (v, gf)
Buttered risoni w chilli, broccoli & garlic (v)
Braised zatar eggplant with green olives & saffron sofrito (vg, gf)
Greek lemon & oregano roasted potatoes (vg, gf)
Slow roasted pumpkin with dukkah and Persian feta (v, gf)
Pickled lemon and herb couscous w barberries & pistachio (vg)
Heirloom roasted carrots with truffle & garlic vincotto (vg, gf)
Roasted sesame & ginger rice (vg, gf)
Chinese broccoli, oyster sauce, bean shoots and fried shallots (df, gf)
Braised butter beans with artichoke, parmesan, chilli & kale (gf)

Choose One Cold Side

Heirloom beetroot, smoked goats cheese, frisee and hazelnut salad w truffle vinaigrette (v, gf) (cold)
Charred cauliflower w pomegranate, almonds & tahini dressing (vg, gf)
Roast potato salad w green goddess dressing, prosciutto & peas (gf)
Shaved celeriac, parmesan, pear & walnut salad w white mondena vinegar (gf, v)
Iceburg wedge salad w buttermilk dressing, crispy pancetta and candied pipits (gf)
Som tum - green papaya salad w snake beans & nam jim (gf, df)

All Share Tables are served with artisanal organic
sourdough and house whipped truffle butter

Dietary Meals

If you have guests with dietary requirements, don't worry! We will customise a menu to suit their individual needs. Proteins and sides are adapted where possible. Alternatives are given in some circumstances.

Dietary examples have included

- Greek pinenut and rice stuffed capsicum w skordalia, dill and lemon (vg, gf)
- Black bean and chipotle filled sweet potato, charred cord and lime creme (vg, gf)



Dessert

finish a good meal on a high

Buffet Tables

Panna Cotta Buffet
individual vanilla bean panna cotta served with an assortment of help yourself toppings and embellishments. Things like: lemon curd, honeycomb, salted caramel, tropical fruit salad, ginger crumble, raspberry coulis & red wine poached pears.

Boozy Table

Something a little fun! Selections of spiked desserts like frangelico mousse, campari & white chocolate cannoli, margarita tarts, & red wine & chocolate torte.

French Tarts

a selection of dainty and delicious tarts, so many different flavours, ask us for more info!

Italian Dessert Table

an authentic assortment of Italian treats such as cannoli, galaktoboureko, chocolate eclairs, tiramisu and more

Canapè Style

Sweet vanilla arancini with raspberry dipping sauce

Red wine chocolate torte and port poached pears

Frangelico chocolate mousse with double cream on almond biscotti

Lemon curd and thyme eton mess

Please note

We only require a minimum order of 60 on desserts.

So, if you don't have many sweet teeth then consider ordering at slightly lower numbers.

A 75% order is often enough to satisfy your guests.

A detailed cheese and charcuterie board is the background of the image. It features a variety of cheeses, including a large wedge of hard cheese, a wheel of soft cheese, and several smaller pieces of blue and white cheese. There are also slices of bread, a cluster of walnuts, a bunch of dates, and a whole orange. The board is set on a rustic wooden surface.

Late Night Feasts

keep the party going!

Toastie Bar

Fuel those late night dance moves with a 'help-yourself' toastie bar. We leave you with a selection of gourmet toasties and a sandwich press so your guests can help themselves as they like.

Cheese Plates

Or for something a little more traditional opt for a selection of premium quality cheeses, pairings and lovely after dinner offerings.

*We just require a minimum order of 40 for these items!

Pricing

GRAZING TABLE - \$12 per guest
(minimum spend \$990 for smaller numbers)

CEVICHE - \$6.5 p/p, roaming
OYSTERS - \$6.5 p/p roam, \$12 p/p buffet style

CANAPES - \$4.5 per item, per guest

ROAMING ENTREE - \$6.5 per item, per guest

INDIVIDUAL ENTREES

Plated Entree - one offering - \$18 per guest
Alternate Drop - two offerings - \$24 per guest

INDIVIDUAL MAINS

Roaming Mains - two offerings - \$32 per guest
Alternate Drop - two offerings - \$38 per guest
Add bread + truffle butter - \$2.5 per guest

SHARE TABLE MAINS

1 main, 3 sides, plus bread + truffle butter - \$40 per guest
2 mains, 3 sides, plus bread + truffle butter - \$52 per guest

DESSERT (minimum order of 60)

Panna Cotta Buffet - \$12 per guest
Boozy Dessert Table - \$12 per guest
Italian Dessert or French Tart Buffet - \$8 per guest
Cocktail Desserts - \$6.5 each
Plated Desserts - on request

LATE NIGHT FEASTS (min order of 40)

Toastie Bar - \$9 per guest
Cheese Plate - \$9 per guest

STAFF

Wait Staff - \$55 per hour
Bar Staff - \$55 per hour
Mixologist - \$65 per hour
Event Manager - Ask us about this additional service!
All chef hours are included in our catering prices.

KITCHEN HIRE

Kitchen hire charges may be applicable.
Please allow for us to quote this individually depending on your menu and your venues facilities..
3 tray oven \$220
Hotbox warmer \$150
Deep Fryer \$165
Gas Burner \$70
Chefs Table \$20
Coolroom \$300
Delivery (quoted on application)

TRAVEL FEE

0-20km from Adelaide CBD - \$0
21-50km from Adelaide CBD - \$250
51-100km from Adelaide - \$400

Crockery, cutlery, glassware and other hire equipment are available on request. Please ask our staff for further information.

In order to maintain our premium boutique service we do have a minimum spend requirement:
Minimum spend of \$2400 mon-thurs and \$3500 fri-sun
(spends are on catering costs only and do not include staff, kitchen hire and travel fees)

We can offer grazing table only services which have a minimum spend of \$1200 Monday - Saturday. Delivery and set up fees may apply.

Catering Packages

let us share a few ideas to get you started. feel free to swap and change items to suit your style and budget.

Cocktail Style

Little Sister Package

A light graze, designed for short. events around two hours.

- Grazing Table
- 4 Canapés

\$30 per guest

Middle Sister Package

The perfect balanced meal. A great wedding option or even for a special corporate event.

- Grazing Table
- 4 Canapés
- 3 Roaming Entrees
- Dessert Buffet (French Tarts / Italian)

\$57.50 per guest

Big Sister Package

Send them rolling home! For long events when you really want to spoil your crew.

- Oyster Buffet or Grazing Table
- 5 canapés
- 3 roaming entrees
- Boozy or Pana Cotta Dessert Buffet
- Late Night Cheese or Toastie Bar

\$75 per guest

Share Table Style

Less is more Package

- Grazing Table
 - Share Table, 1 main + 3 sides + bread
- \$52 per guest

More is more Package

- Grazing Table
 - 3 Canapés
 - Share Table, 2 mains + 3 sides + bread
 - Dessert Buffet (French Tarts / Italian)
- \$85.5 per guest

Individual Plates

The Relaxed Vibe Package.

Designed for casual events, 2 main options handed around to guests on pressed palm plates..

- Grazing Table
 - Roaming Mains
- \$44 per guest

Formal Dinner Package

- Grazing Table
 - Individual Entree, one option
 - Individual Mains, alternate drop
 - Cake cutting
- \$70.5 per guest

All Inclusive Drinks

don't make a run to the bottle shop half way through the party!
let us take the worry out of your drink service.

Our All Inclusive packages include absolutely everything needed for a perfect service and with our premium SA only wine list and professional, friendly staff your guests will feel well and truly spoiled!

Prices INCLUDE:

- staff
- unlimited drinks
- premium glassware
- ice
- bar utensils
- glass washer hire

You just supply: a bar top. Or simply hire one of our vintage caravans!

Have a favourite drink you just HAVE to include? Let us know and we will tailor a package just for you!

All packages include:

Vale Ale & Vale Lager
Bickfords Soft Drinks
Filtered drinking water

Silver Package

-\$27 per guest for the first two hours
-\$7 per hour after that. (\$5 p/h for mon-thurs events)

Lambrook 'Spark' Sparkling Pinot Noir
Lloyd Brothers Sauvignon Blanc
Lloyd Brothers Shiraz

Gold Package

-\$32 per guest for the first two hours,
-\$8 per hour after that. (\$5 p/h for mon-thurs events)

Choose up to 6 wines.

Lambrook 'Spark' Sparkling Pinot Noir
Sidewood Estate Sparkling Pinot Noir Chardonnay
Tempus Two Prosecco
Spring Seed Wine Co. Moscato
Paxton Rose
Kilakanoon Riesling
Tempus Two Pinot Gris
Sidewood Estate Sauvignon Blanc
Paxton Pinot Gris
Paxton AAA Shiraz Grenache
Paxton Graciano
Kilakanoon Cabernet Sauvignon
First Drop Mothers Milk Shiraz
Kilakanoon GSM

Add a Little Extra

COCKTAILS

Pre purchase - \$8 per cocktail (min order of 60)
Open bar - \$10 per head, per hour (max three hours)

G+T STATION - SA's Premium Ounce Gin
4 bottles of gin, all the tonic you need, beautiful glassware plus fun gourmet garnishes and pairings to really bring out the flavours - \$350

BEER ON TAP - Select from a range of SA boutique breweries including Reckies Brew Co, Little Bang and Big Shed. Kegs are \$380 each and include additional glassware and beer system hire. (Hollywood Speakeasy only)

MOBILE BAR

Really set the scene and hire one of our gorgeous vintage caravan bars!
Hire cost: \$880 or FREE when you have 100 guests or more!

*Cool room hire is additional, please ask for a quote.

**Travel fees may apply.

*** Minimum of 40 guests required.



Byo Drinks

have your heart set on something you love? why not byo and leave us to do all the hard work!

Design your own service by selecting just what you need:

STAFF

Bar Staff - \$55 per hour

Mixologists: \$65 per hour

GLASSES

Wine Glasses - \$1.5 per glass

Champagne Glasses - \$1.5 per glass

Tumblers - \$1.5 per glass

Cocktail Glasses - \$1.8 per glass

Glass Package: \$5 per person (wine, champagne and tumblers)

Cocktail Glass Package: \$5 per person

BAR EQUIPMENT HIRE

All the bits and pieces required for a perfect service:

- tea towels
- drink buckets
- bar tools
- champagne buckets

\$3 per head with a \$220 cap.

COOL ROOM HIRE

From \$250

COCKTAIL SERVICE

We can provide all your non-alcoholic ingredients like cold drip coffee, fresh lime juice, sugar syrup etc plus beautiful cocktail glasses and garnishes. Enquire for a tailored quote.



Caravan Bar Hire

sometimes you just need something extra special. Meet our mobile bars - The Speakeasy Hotel

TWO gorgeous vans to choose from:

Hollywood -(pictured)

In tiffany blue with a glamorous Hollywood Art Deco inspired interior, this van has:

- three tap glycol beer system
- velvet upholstered booth for photos and chill out sessions
- crystal chandelier
- 3 door bar fridge

Miami (previous page)

In playful lavender with fresh Miami Art Deco vibes, this van has:

- light up 'BAR' sign to attract all the attention
- exterior bar with stools for your favourite bar flies
- 3 door bar fridge
- vintage feature lighting
- pink neon lighting throughout

Team our mobile bars with any of our drinks services. Contact us for a quote today.

Contact Us

please feel free to get in touch so we can learn more about your event! we'd love to hear from you.

Email. hello@cargocateringco.com

Web. www.cargocateringco.com

Web. www.thespeakeasyhotel.com

Facebook. [/cargocateringco](https://www.facebook.com/cargocateringco)

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Instagram. [@cargocateringco](https://www.instagram.com/cargocateringco)

Instagram. [@thespeakeasyhotel](https://www.instagram.com/thespeakeasyhotel)

Phone. 08 7073 5805 or 0451 946 718

Address. 37B Goodwood Rd, Wayville , SA

Photos by Alexis at Gold Light Photography

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