

oargc. catering co.

Menu

Roaming Canapés

PUMPKIN & SAGE ARANCINI WITH ROAST GARLIC AIOLI

Roaming Entrees

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

SHOCCEN WITH CHILL, SAGE OIL, ANCHOVY & PECORINO

Mains

SOUCE AND MILDLY STUFFED CHICKEN THIGH
WITH CRISPED NEW POTATO, CAPERS, ROASTED GARLIC,
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Menu

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

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

Caramelised pork on betel leaf, kaffir lime, coconut (gf, df)

Cargo's prawn toast, spring onion, yuzu mayonnaise (df)

Roasted duck pancakes, cucumber, salted plum conserve (df)

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

Squid ink paella balls, saffron aioli

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

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

8 hr lamb shank & rosemary pie, caramelised onion

Hot smoked salmon parfait, creme fraîche, salmon caviar, pink peppercorn

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

Vitello tonnato - sliced veal, tuna mayonaise, crispy capers, pecorino, garlic croutons

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

Crispy fried eggplant & ricotta filled conchiglioni, sugo, crispy basil (v)

*Tasmanian salmon on tuna off season

Roaming Entrées

larger bites designed to fill bellies, served roaming

Beef rendang bao bun, indonesian cucumber pickle (df)

Individual crayfish & chive cob rolls

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

Gnocchi, chilli, broccoli, anchovy, pecorino

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

Crumbed whiting po' boy, pickles, comeback sauce, iceberg

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

Bangladeshi pea, potato & curry leaf street snacks, coconut mint chutney (v)



A close-up photograph of a hand reaching into a small metal bowl filled with radishes. The hand is positioned over a large, rustic grazing table. The table is laden with various items: a large bowl of fresh fruit including strawberries, blueberries, and sliced watermelon; a pile of sliced salmon; a bowl of hummus with olive oil and herbs; a bowl of sliced cucumbers and tomatoes; and a bowl of sliced bread. The background is slightly blurred, showing more of the table and a person's arm.

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 & pistachio terrine, house made pickles
- Labneh, grilled eggplant, capsicum
- Tuna & olive tapenade, garlic croutons
- Hot smoked salmon, crème fraîche, caper berries
- Crudités, smokey babaganoush
- Freshly baked organic sourdough, turkish bread, crackers

*cheese and charcuterie selections are seasonal so some changes may occur

Ceviche Selection

Take your guests on a journey around the world with an assortment of local fish ceviche. Passed around by our staff who give little flavour notes on each dish

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

Oyster Buffet

when salt water runs through your veins, served as a stunning buffet

- nam jim, kaffir lime
- salmon caviar, creme fraîche
- ounce gin, finger lime
- au natural, local citrus

*available through April-December only





Individual Entrées

make it a banquet with set, shared or alternate drop entrees

Beetroot & goats cheese risotto, smoked almond vinaigrette, herb salad (v, gf, vgo)

Fior di latte, overnight heirloom tomatoes, basil oil, olive crumb, ciabatta (v)

Fried local squid, tarama, cucumber & dill salad, olive sourdough

Charred chicken roulade, almond gazpacho, roasted grapes, prosciutto crisp, caraway dressing

Lemongrass & galangal grilled beef fillet, chilli, tamarind jam, green mango (gf, df)

Duck rilette, dijon, witlof salad, garlic croutons, cornichons

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

Individual Mains

alternate drop or roaming

Quince and Halloumi Stuffed Chicken Thigh
crushed new potatoes, capers, roasted garlic, broccolini, toasted almonds,
orange thyme jus

Porchetta

hazelnut sage, pancetta, celeriac puree, shaved fennel & orange salad, pan juices

Pepper Seared Beef Fillet

caramelised onion & potato gratin, romesco, braised english spinach, jus
(gf -served medium rare)

Lemongrass Roasted Chicken

roasted coconut rice, pineapple, chilli & kaffir lime pickle, galangal sauce (gf)

Crispy Skinned Fennel Seed Salmon

preserved lemon bulgur, eggplant caviar, sumac yoghurt

Slow Cooked Lamb Shawarma

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

Charred Eggplant, Zucchini & Pumpkin Involtini

truffle ricotta, basil oil, sugo, dressed leaves, crispy new potatoes. (v, vgo)

Roaming mains are handed around to guests on pressed palm plates

Share Table Feast

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, romesco, black garlic jus (gf)
12 hr Slow cooked lamb shoulder shawarma, saffron yoghurt, pomegranate (gf)
Quince & halloumi stuffed chicken, orange glaze
Rolled belly of pork, sage, lemon & fennel stuffing (gf, df)
Juniper, garlic & tarragon rubbed chicken, dijon beurre blanc (gf)
Lemongrass roasted chicken, coconut & galangal sauce (gf) *
Chang mai grilled pork belly, pickled daikon, black tahini satay (gf,df) *
Hand made gnocchi romaine, porcini cream, pecorino romano (v)
Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)

Choose Two Hot Sides

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

Choose One Cold Side

Rainbow beetroot, smoked goats cheese, red elk, hazelnut, truffle vinaigrette (v, gf)
Charred cauliflower, pomegranate, almonds, tahini dressing (vg, gf)
Roast kipfler potatoes, green goddess dressing, prosciutto, peas (gf)
Shaved celeriac, parmesan, pear, walnuts, white modena vinegar (gf, v)
Lettuce wedge, buttermilk dressing, crispy pancetta, candied pepitas (gf)
Som tum - green papaya, snake beans, nam jim (gf, df) *

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

This seasons dietary option

Charred eggplant, zucchini & pumpkin involtini, truffle ricotta, basil oil,
sugo, dressed leaves, crispy new potatoes. (vegan/veg)

If you have guests with more complicated 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. Most options can be customised to be gluten free.

** Dishes with a * are part of our Asian Share Table Set **



Dessert

finish a good meal on a high

Roaming Dessert

Sweet nutella arancini, raspberry dipping sauce, rose pashmak, pistachio

Chocolate fudge brownie sandwich, whipped peanut butter, salted pretzel

Frangelico chocolate mousse, double cream, almond biscotti

Pandan, passionfruit, coconut choux bun

White chocolate tart, lemon, early grey

Churros Fiesta

Freshly cooked churros rolled in cinnamon sugar. Served roaming w dipping sauces including: chilli chocolate, dulce de leche & white chocolate orange,

All Desserts have a minimum order of just 60

Buffet Tables

Panna Cotta Buffet

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

Italian Dessert Table

an authentic assortment of Italian treats such as cannoli, rum babas, morettis, sfoglia, and eclairs

Holy Cannoli

What dreams are made of! Freshly piped cannoli with guests choice of fillings and finishes, manned by our friendly staff.

Fillings: vanilla bean custard, frangelico spiked chocolate, ricotta & candied orange

Finishes: toasted almonds, cookie crumb, shaved dark chocolate, almond praline, freeze dried raspberry crumble



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. Flavours like:

Smoked ham, cheddar, pickles, djon

Haloumi, basil pesto, roast tomato (v)

Sopressa, feta, charred capsicum, olive tapenade

Cheese Plates

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

Cheese plates include: Three cheeses, quince paste, grapes, nuts, dried fruit & crackers

Served at 1 per 20 guests

Please note

We only require a minimum order of 40 people for our late night snacks

Pricing

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

CEVICHE - \$12 p/p roaming
OYSTERS - \$12 p/p buffet style

3 CANAPES - choose 3 selections - \$15 per guest
4 CANAPES - choose 3 selections - \$18 per guest
5 CANAPES - choose 4 selections - \$22.5 per guest
6 CANAPES - choose 5 selections - \$27 per guest
ROAMING ENTREES - \$6.5 per item, per guest
ADD ANOTHER SELECTION - \$1 per item per guest

INDIVIDUAL ENTREES

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

INDIVIDUAL MAINS

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

SHARE TABLE FEAST

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)

Roaming Desserts - \$4.5 per guest (choose one option only)
Churros Fiesta - \$8 per guest (3 pp)
Pana Cotta Buffet - \$12 per guest (1 pp)
Italian Dessert Buffet - \$8 per guest (1.5 pp)
Holy Cannoli - \$8 per guest (1.5 per person)

Cake Cutting - \$2.5 per guest (palm plates, coulis + forks inc)
Plated Desserts - enquire for our menu

LATE NIGHT FEASTS (minimum order of 40)

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

STAFF

Wait Staff - \$55 per hour
Bar Staff - \$55 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.
Table top oven \$140
Hotbox warmer \$125
Deep Fryer \$175
Chefs Table \$10
Delivery (quoted on application)

SERVICE / TRAVEL FEE

0-15km from Adelaide CBD - \$0
16-49km from Adelaide CBD - \$250
50-100km from Adelaide - \$400
Over 100 km POA

Crockery, cutlery, glassware and other hire equipment are not included in the above pricing. Please ask us for further information.

In order to maintain our premium boutique service we do have a minimum spend requirement:
-\$1800 Monday - Thursday
-\$3500 Friday - Sunday
(spends are on catering costs only and do not include staff, kitchen hire or travel fees)

We can offer grazing table only services which have a minimum spend of \$990 Monday - Saturday. Delivery and set up fees POA

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 per person (3 selections)
- \$30 per guest

Middle Sister Package

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

- Grazing Table
 - 6 Canapés pp (4 selections)
 - 2 Roaming Entrees
 - Roaming Dessert
- \$56.5 per guest

Big Sister Package

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

- Roaming Ceviche or Grazing Table
 - 5 Canapés pp (3 selections)
 - 3 Roaming Entrees
 - Pana Cotta Dessert Buffet
 - Toastie Bar or Cheese Plates
- \$75 per guest

Share Table Style

Less is more Package

- Grazing Table
 - Share Table Feast, 2 mains + 3 sides + bread
- \$64 per guest

More is more Package

- Grazing Table
 - 3 Canapés (3 selections)
 - Share Table Feast, 2 mains + 3 sides + bread
 - Cake Cutting
- \$81.5 per guest

Individual Plates

The Relaxed Vibe Package.

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

- 4 Canapes (3 selections)
 - Roaming Mains
- \$50 per guest

Formal Dinner Package

- 3 Canapes (3 selections)
 - Set Entree - one offering
 - Alternate Drop Main - two offerings
 - Cake Cutting
- \$73.5 per guest

A hand is pouring red wine from a dark bottle into a glass. The background is a blurred wedding reception with white linens, flowers, and other guests.

Need Drinks?

Don't make a run to the bottle shop half way through the party! Let us take the worry out of your drinks service.

Our competitive drinks packages include absolutely everything required for a perfect service.

With a long list of local SA beers and wines to choose from, glassware, bar staff and bar equipment, all you have to do is rock up!

Ask us to see our drinks packages today!

Venue Hire

Stick those old boring, beige, function rooms in the bin! Jackson Square is a warehouse space built for big, bold events.

We are a dedicated function space which means no sharing - you get the entire place to yourself for as long as you need!

Location

57 Manton St, Hindmarsh. Just minutes from the CBD .

Capacity

Cocktail: 250+

Seated: 220

Ceremony: 200

Enquire for our Venue Hire Package

JACKSON
SQUARE





Contact Us

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

cargo.catering co.