

MENU 2019



carggc. catering co.

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

Haloumi chips w quince jam, walnuts & rosemary salt (gf, v)

Scollop, leek & brown butter tart

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

Chicken & lemongrass larb w kaffir lime & nam jim (gf)

Chickpea & curry leaf doughnuts w coconut kasundi (gf, vg)

Roasted duck pancakes w cucumber & salted plum conserve

Pork belly, beetroot puree & apple remoulade (gf)

Pumpkin & sage arancini with roast garlic aioli (v)

Bloody mary oyster shooter w celery salt

Salt & native pepper prawns w lemon myrtle skordalia

Korean fried chicken w miso mayo, gochujang & nori

Israeli lamb, pistachio & pickled lemon quesadilla w sumac yoghurt

Shaved local squid in dashi butter w beansprout, sesame & edamame (gf)

Vitello tonattono - sliced veal w tuna mayonaisse, crispy capers, pecorino & garlic croutons

Eggplant & shiitake mushroom dumplings w black vinegar caramel (vg)

Son in law eggs, fried shallots & tamarind caramel (gf, v)

Manchego & black garlic churros w jalapeno crema (v)



Roaming Entrées

larger serves designed to really fill bellies

Gnocchi with duck, fennel & tomato ragu

New England clam chowder w dill, lemon & parmesan crisp

Indonesian chicken satay slider w pineapple pickle & sambal oelek mayo

Individual lobster and chive cob rolls

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

Truffle & pecorino mac 'n' cheese w herb gremolata

Beef rib taco, rojo sauce, jalapeno crema & charred corn (gf)

Gnocchi with chilli, broccoli, anchovy & pecorino

Sri Lankan potato croquette w mint & tamarind chutney & a cumin seed wafer

A photograph of a grazing table set on a wooden surface. The table is laden with various cheeses, including a large wedge of cheese with a rind, a round of cheese with a blue rind, and a wedge of blue cheese. There are also several types of bread, including a long loaf of sourdough, a round of Turkish bread, and some crackers. Fresh fruits like grapes and figs are scattered throughout. Small white cards with handwritten text are placed around the table. The lighting is warm and focused on the food.

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 Bar

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



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

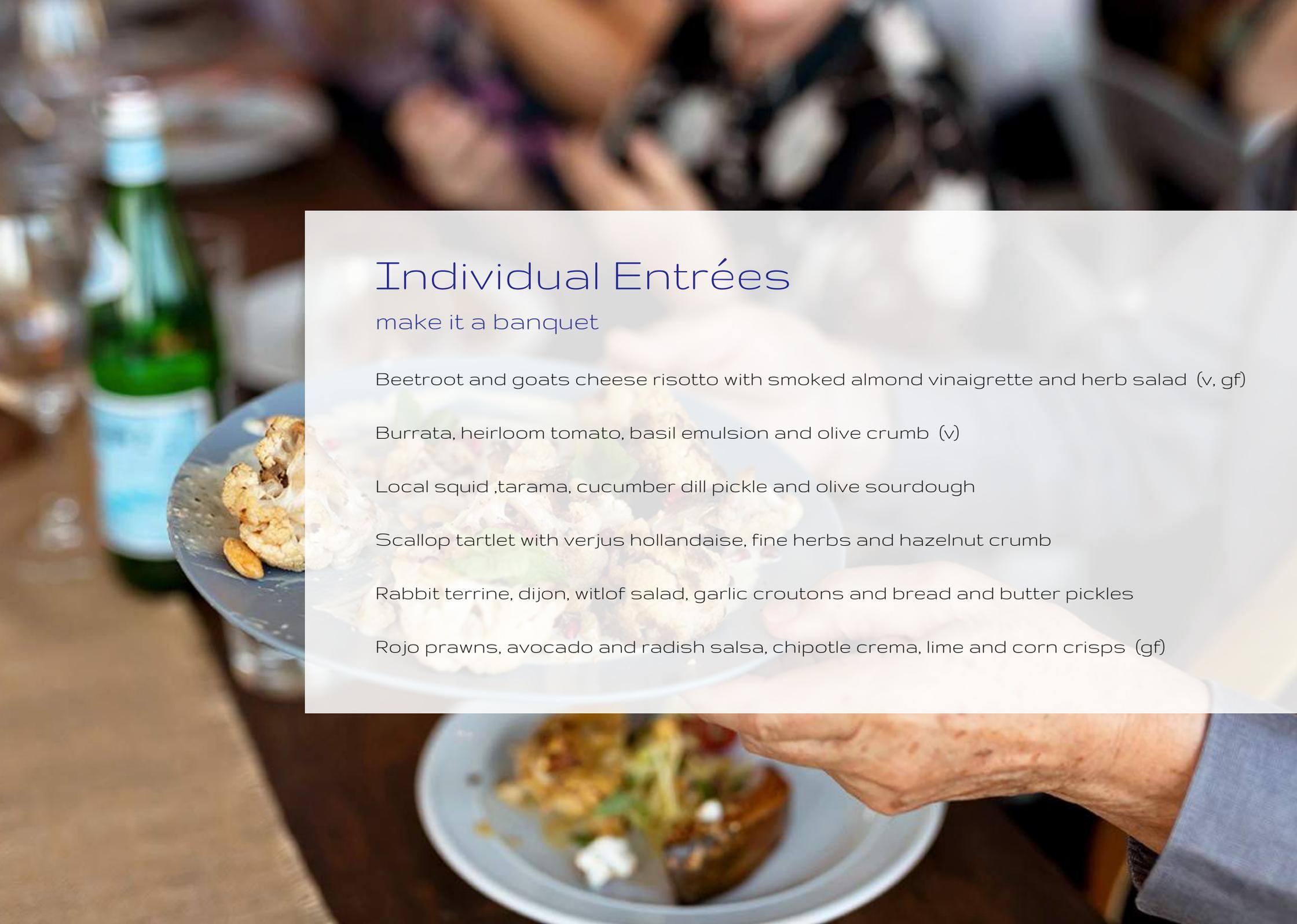
Slow Cooked Lamb Shawarma

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)



A person in a white chef's coat is holding a plate of food. The background is a blurred restaurant setting with a green bottle and other diners.

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)

Share Table Mains

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

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

Menu 1

Pepper seared beef fillet, romesco & apple balsamic (gf) (hot)
Sweet potato, caramelised onion & thyme gratin (v) (hot)
Creamed winter greens with blue cheese (v) (hot)
Witlof, endive and frisée salad w pepita praline and verjus vinaigrette (v) (cold)

Menu 2

Quince and haloumi stuffed chicken with orange glaze (hot)
Crushed new potatoes with capers and roasted garlic (v, gf) (hot)
Broccolini, almonds and beurre noisette (v) (hot)
Heirloom beetroot, smoked goats cheese, frisee and hazelnut salad (v, gf) (cold)

Menu 3

Braised pork neck with hazelnut, sage, pancetta and onion jus (hot)
Buttered risoni w chilli, broccoli & garlic (hot)
Heirloom beetroot, smoked goats cheese, frisee salad (cold)
Charred cauliflower, pomegranate and almond salad with tahini dressing (vg, gf) (cold)

Menu 4

Slow cooked lamb shoulder shawarma w saffron labneh (gf) (hot)
Preserved lemon and herb couscous (vg) (cold)
Braised eggplant with green olives and saffron (vg, gf) (hot)
Roasted pumpkin with dukkah and Persian feta (v, gf) (hot)

Menu 5

Tarragon & garlic roasted chicken w dijon beurre blanc (hot)
Roast potato salad with dill mayonnaise and prosciutto (cold)
Heirloom roasted carrots with truffle vinaigrette (vg, gf) (hot)
Witlof, endive and frisée salad w pepita praline and verjus vinaigrette (v) (cold)

Menu 6

Lemongrass roasted pork belly with coconut and galangal sauce (gf) (hot)
Som tum -green papaya salad w snake beans & nam jim (gf) (cold)
Roasted sesame & ginger rice (vg, gf) (hot)
Chinese broccoli, oyster sauce, bean shoots and fried shallots (vg, gf) (hot)

Menu 7 - Vegetarian

Hand made gnocchi romaine w tomato sugo, buffalo mozzarella & basil emulsion (v) (hot)
Broccolini, almonds and beurre noisette (v) (hot)
Heirloom beetroot, smoked goats cheese, frisee and hazelnut salad (v, gf)
Crushed new potatoes with capers and roasted garlic (v, gf)

Dietary Meals

If you have guests with dietary requirements please select one of the following mains to serve them.. These cover most major dietary requirements.

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

Don't worry - for any other dietary requirements our chef will ensure your guests are well fed!

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 and red wine poached pears.

Boozy Table

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

Canapé 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.



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!

Catering Prices

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

CEVICHE/OYSTER BAR - \$6.5 per guest, canapé style
or \$12 per guest 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
add a second main from another menu - \$12 per guest
add an additional cold side from another menu - \$5 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

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 \$200
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 \$1800 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 fee 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.

- Ceviche Buffet
 - 5 canapés
 - 3 roaming entrees
 - Boozy Dessert Buffet
 - Late Night Cheese Board
- \$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.

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

Formal Dinner Package

- Grazing Table
 - 2 Canapés
 - Individual Mains, alternate drop
 - Individual Dessert, alternate drop
- \$75 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 drinks 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 per hour 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 per hour 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 -the speakeasy hotel

TWO gorgeous vans to choose from:

SPEAKEASY 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

SPEAKEASY 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.



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

Contact Us

Email. hello@cargocateringco.com

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