

cargo. casual *Menu*



Exceptional catering, thoughtful hospitality

Great catering that's easy, innovative and
affordable.

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How To Order

Let's keep it simple...

Just email us at hello@cargocateringco.com.

How We Work

We like to be upfront and honest about how much things will cost. No surprises here! Some of our items have minimum order requirements, options to upgrade or additional surcharges. All the information you need will be in the product information key below the item description. Refer to page 15 for delivery fees.

What we Include

All our offerings are served differently. See the product information key for a description of how the item is served. If there is an option to upgrade or alter the service style then that information and the cost will be contained in the product key.

Dietaries

While we do our best to provide dietary options for your orders, please pick suitable dietary options for your morning and afternoon tea.

FYI - gf = gluten free, v = vegetarian, vg = vegan

Breakfast + Morning Tea

Morning Tea Buffet

- Mini ham and cheese croissant
- Mini smoked salmon bagel bites
- Smashed avo toast w chili, mint & lemon (v)
- Seasonal fruit plates - one for every 30 persons (gf, vg)
- House made granola, fresh fruit and yogurt pots (vg, gf)
- Friands, seasonal flavours (gf, v)
- Freshly baked assorted sweet danishes (v)
- Banana bread with whipped maple butter (v)

Price: \$16 per person

Minimum order: 30 persons

Items per person: 3

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: styled table with platters - \$3 per person

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: no, unless upgrading to platters

Wait staff required: no

Breaky Burger Buffet

A do it yourself burger buffet with fresh brioche buns and all the trimmings.

- Brioche bun (v, gf available)
- Bacon
- Scrambled eggs (v)
- Chorizo
- Hash browns (vg)
- Cheddar cheese (v)
- Baby spinach (vg)
- Sauteed mushroom (vg, gf)
- Tomato relish (vg)
- Hollandaise (v)

Price: \$18 per person

Minimum order: 30 persons

Items per person: 1 burger

Plating style: chafing dishes and platters

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no

Lunch + Afternoon Tea Buffets

Sweet and Savoury Bites Buffet

- Assorted point sandwiches (2 flavours)
- Pumpkin, spinach & chickpea pastry (vg)
- Pork & fennel sausage rolls
- Three cheese & herb tartlet (v)
- Seasonal fruit plates - one for every 30 persons (vg, gf)
- Brownies - Belgian chocolate and peanut butter
- Lemon Polenta cake (gf)
- Assorted raw sweet treats (vg, gf)
- Custard french tarts with seasonal fruit

Price: \$20 per person

Minimum order: 30 persons

Items per person: 4

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: styled table with platters - \$2 per person

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: only if upgrading to styled table

Service fee: no

Wait staff Required: no

Salads and Sides Buffet

- 3 x Large gourmet salads (all gf, one vg)
- Garlic and thyme roasted chicken
- Spinach, leek and feta quiche (v)
- Beetroot & basil arancini w truffle aioli (vg)

Price: \$18 per person

Minimum order: 40 persons

Items per person: 1 plate

Plating style: chafing dishes and platters

Inclusions: napkins, large paper plates, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Afternoon Tea Buffet

- Pork and fennel sausage rolls
- Three cheese & herb tartlet (gf)
- Tomato and olive tapenade with garlic crostini (Vg)
- Beetroot and basil arancini with truffle aioli (vg, gf)
- Cheese platter - one for every 30 (vg, gf)
- Scones with jam and cream, one scone per serve
- Bliss balls (vg, gf)
- Tea cake, earl grey and blueberry
- Friands, seasonal flavours (gf)

Price: \$16 per person

Minimum order: 30 persons

Items per person: 3

Add items: \$5 per item

Plating style: boxed in bio packaging

Upgrade plating style: Styled table with platters - \$2 per person

Inclusions: napkins, small paper plates

Delivery fee: yes

Collection fee: only if upgrading to styled table

Service fee: no

Wait staff Required: no



Individual Lunch Boxes

Everything you need, individually packaged, perfect for spoiling your crew!

- Gourmet wrap
- Side salad
- Sweet treat / or Packet of craps
- Local juice / sparkling water / soft drink

Price: \$22 per person

Minimum Order: 15 persons

Items per person: 1 box

Plating style: boxed in bio packaging

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: no

Service fee: no

Wait staff Required: no

Share Boxes

Individual Grazing Boxes

- Cheese, antipasto, dried fruit, crackers

Price: \$12 each, Serves: 1 person, Minimum order: 30 boxes

Cheese Box

- Three cheeses, quince paste, grapes, nuts, dried fruit, crackers

Price: \$95, Serves: 8-10, Minimum order: 1 platter

Antipasto Box

- House dip, crudite, charcuterie, artichoke, olives, sundried tomatoes, balsamic and olive oil, bread

Price: \$95, Serves: 8- 10 people, Minimum order: 1 platter

Three Dips Box

- Three dips, crudite and crackers

Price: \$75, Serves: 10, Minimum order: 1 platter

Seasonal Fruit Box

Price \$70, Serves: 20 items , Minimum Order: 1 Box

Cold Roll Box

- Smoked tofu and red cabbage

- Sesame chicken and mint

- Peanut lime dipping sauce

Price \$90, Serves: 20 items, Minimum Order: 1 Box

ALL SHARE BOXES

Plating style: boxed in bio packaging

Upgrade plating style: platter \$3 per box

Inclusions: napkins and wooden serving tools

Delivery fee: yes

Collection fee: only if upgrading to platters

Service fee: no

Wait staff required: no

Sweets Box

- Belgium chocolate brownies x5

- Lemon polenta cake - gf x5

- Assorted raw treats -gf/vg x5

- Earl grey tea cake x5

Price: \$90, Serves: 20 items, Minimum Order: 1 Box

Sweet and Savoury Box

- Point sandwiches (one flavor) x8

- Three cheese and herb tartlets - gf x 6

- Belgium chocolate brownies x5

- Assorted raw treats -gf/vg x5

Price: \$90, Serves: 20 items, Minimum Order: 1 Box

Savoury Box

- Pork and fennel sausage rolls x5

- Three cheese and herb tartlets - gf x6

- Pumpkin, spinach and fetta sausage rolls - vg x5

- Point sandwiches (one flavor) x4

Price: \$90, Serves: 20 items, Minimum Order: 1 box

Morning Tea Box

- Mini ham and cheese croissants x 5

- Savoury mini muffins - gf x 5

- Freshly baked danishes x5

- Banana bread with whipped maple butter x5

Price \$90, Serves: 20 items, Minimum Order: 1 Box

Point Sandwich Box

- Egg salad and iceberg

- Gypsy ham, mustard pickle and cheddar cheese

- Smoked beef, horseradish and cucumber

- Roast capsicum,, eggplant, hummus and rocket

Price: \$85, Serves: 48 points, Minimum Order: 1 Box

Hot Buffets (Lunch or Dinner)

Menu 1

- Charred tandoori chicken thigh with crushed potatoes (gf)
- Red lentil, eggplant, coconut & curry leaf dhal (vg,gf)
- Basmati & saffron rice pilaf (vg,gf)
- Turmeric & cucumber raita (gf)
- Kachumber salad with indian tomato, lime and mint salad (vg,gf)
- Poppadoms & green chilli chutney (vg,gf)

Menu 2

- Chicken or beef panang curry w kaffir lime & coconut (gf)
- Yellow curry of eggplant with potato and peas (vg,gf)
- Lemongrass and ginger infused jasmine rice (vg,gf)
- Housemade peanut satay sauce (vg,gf)
- Green papaya salad w nam jim dressing (vg,gf)
- Cassava crackers w sambal olek (vg,gf)

Menu 3

- Foragers chicken w pancetta, porcini & creme fraiche (gf)
- Eggplant & spinach puttanesca baked penne pasta (vg)
- pear, rocket and walnut salad w truffle vinaigrette (vg,gf)
- lemon & herb roasted potato wedges (vg,gf)
- artichoke & almond pesto (vg,gf)
- garlic & thyme ciabatta & chilli oil (vg)

Menu 4

- Slow cooked pulled pibil pork shoulder (gf)
- Sweet potato & red pepper bake w lime crema (vg,gf)
- tijauna street corn slaw (vg,gf)
- chipotle rice & beans (vg,gf)
- smashed avo, radish & tomato salsa (vg,gf)
- warm tortillas & jalapeno -chilli sauce (vg/gf option)

Price:

Lunch: \$25 per person

Dinner: \$35 per person

Minimum order: 40 persons

Items per person: 1 plate

Add items: add protein main \$8 per person

Plating style: chafing dishes and platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes (no charge for CBD)

Collection fee: yes (no charge for CBD)

Service fee: \$110

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Grazing Table

Each beautifully styled table includes:

- Bleu d'auvergne - cows milk soft blue, central French Alps (v, gf)
- Cheese culture cloth cheddar, Murray Ridge (v, gf)
- Cremeux D'argenta. Soft white mold brie, France (v, gf)
- Hungarian chilli csabai sausage, Hahndorf Gourmet
- Black pepper pancetta, Hahndorf Gourmet
- Dry aged casalinga salami, Hahndorf Gourmet
- Black forest smoked leg ham, Hahndorf Gourmet (gf)
- Duck & pistachio terrine, house made pickles
- Labneh, grilled eggplant, capsicum (v, gf)
- Tuna & olive tapenade, garlic croutons
- Hot smoked salmon, crème fraîche, caper berries
- Crudités, smokey babaganoush (vg, gf)
- Freshly baked organic sourdough, turkish bread, crackers (v)

*cheese and charcuterie selections are seasonal so some changes may be required

Price: \$15 per person

Minimum Order: 80 persons

Add items: patterned finger food (pg 8) - \$4 per item (minimum of 30 items per selection)

Plating style: styled table with platters

Inclusions: napkins, small pine boats

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no





Finger Food

These items are designed to be served cold. We can deliver before your event for you to serve when suits you. This option saves you the expense of an after hour delivery fees and chefs working onsite.

- Chipotle prawn w avocado & lime mousse (gf)
- Individual cheese & herb tartlets (v, gf)
- Smoked tofu cold rolls with peanut and lime dipping sauce (gf,vg)
- Dukka crusted chicken skewers with pomegranate romesco (gf)
- Calabrese prosciutto, basil and tomato skewers (gf)
- Caponata, penfield olive and black truffle tartlet (v)
- Hot smoked salmon and pink peppercorn rillette on buckwheat blini
- Chicken karaage, black sesame and spicy mayo nori roll
- Smoked beef, caramelised onion creme fraiche an heirloom beetroot crostini
- Duck and pistachip terrine, cornichon, dijon and chervil on lavosh

Price: \$15 per head, select three items

Minimum Order: 30 persons

Items Per Person: 3

Add items: additional selections - \$4 per item, per head

Plating style: Boxed in bio packaging

Plating upgrade: Served on platters - \$1.5 per head

Inclusions: napkins,

Delivery fee: yes

Collection fee: only if upgrading to plated

Service fee: no

Wait staff Required: no, but available if you would like to hand the food around, canape style.

Canapes

These items are designed to be served hot. Our chefs cook everything fresh onsite.

- Beetroot & basil arancini with truffle aioli (vgn, gf)
- Porcini arancini with black truffle aioli
- Jalapeno cheese bites w smokey mayo & lime
- Nashville chicken slider slider w pickles & burger sauce
- Duck spring rolls w chilli dipping sauce
- Indian potato rosti w coconut kasundi (vgn, gf)
- Zucchini, corn & dill fritters w lemon aioli (vgn, gf)
- Coconut crusted prawns w yellow curry dipping sauce
- Lamb korma pie with coconut kasundi
- Thai red curry fish cakes w coconut sambal & nam jim (gf, df)
- Korean fried chicken w kewpie & pickled ginger
- Salt & pink pepper corn squid w lemon caper aioli (df)
- Pork & fennel sausage roll with tomato chutney
- Pea & curry leaf samosa with green chilli yoghurt (v, vgo)
- Crumbed whiting taco w chipotle mayo & slaw
- Eggplant dumplings w shitake salt & black vinegar caramel (vg)
- Spinach & fetta filo triangles (v)
- Coconut prawns w yellow curry & kaffir lime
- Pumpkin, spinach & chick pea pastry w sundried tomato relish (vg)
- Mushroom and chicken dumplings with ginger kewpie and sesame
- Chipotle prawn w avocado & lime mousse (gf)
- Individual cheese & herb tartlets (v, gf)
- Smoked tofu cold rolls with peanut and lime dipping sauce (gf,vg)
- Dukka crusted chicken skewers with pomegranate romesco (gf)
- Calabrese prosciutto, basil and tomato skewers (gf)
- Caponata, penfield olive and black truffle tartlet (v)
- Hot smoked salmon and pink peppercorn rillette on buckwheat blini
- Chicken karaage, black sesame and spicy mayo nori roll
- Smoked beef, caramelised onion creme fraiche and beetroot crostini
- Duck and pistachip terrine, cornichon, dijon and chervil on lavosh

Price: \$4 per item

Minimum Order: 4 selections, 40 items per selection

Plating style: Handed around on platters

Inclusions: napkins

Delivery fee: yes (no charge for CBD)

Collection fee: yes (no charge for CBD)

Service fee: \$250

Wait staff Required: yes. 1 staff per 40 people.



Taco Station

Make your own tacos at this fun and colourful station!

- Baja grilled chicken (gf)
- Slow cooked Smokey pork (gf)
- Capsicum and black bean Fajita (vg)
- Pico de gallo salsa (vg, gf)
- Charred red pepper and chipotle romesco (vg, gf)
- Lime crema (gf)
- Soft tortillas and house made corn chips (vg, gf)
- Tajuana Street Corn (gf)
- Tomatillo Salsa verde (vg, gf)
- Quesco fresco (gf)
- Habanero and hot sauce (vg, gf)
- Jalapenos (vg, gf)
- Pickled red onions (vg, gf)
- Slaw (gf)
- Guacamole (gf)
- Lime wedges (vg, gf)
- Chopped coriander (vg, gf)

Price: \$34 per head

Minimum Order: 50

Items Per Person: estimate of 4 tacos each

Plating style: styled table with platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes (no charge for CBD)

Collection fee: no

Service fee: \$250

Wait staff Required: yes, 1 attendant per 60 people

Dessert Bars

Panna Cotta Buffet

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.

Price: \$12 per head

Minimum Order: 60

Items Per Person: 1

Plating style: styled table with platters

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Holy Cannoli Station

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.

Price: \$10 per head

Minimum Order: 60

Items Per Person: 1.5

Plating style: styled table with platters

Inclusions: napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Italian Dessert Table

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

Price: \$10 per head

Minimum Order: 60

Items Per Person: 1.5

Plating style: styled table with platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Snack Bars

Toastie Station

Perfect to 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.

- Smoked ham, cheddar, pickles, djon
- Salami basil pesto, roast capsicum (v)
- Sopressa, feta, charred capsicum, olive tapenade (v)

Price: \$10 per head

Minimum Order: 60

Items Per Person: 1

Plating style: styled table with platters

Inclusions: paper plates, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.

Nacho Station

DIY Nachos!

- House made corn chips
- Beef brisket chilli
- Hot nacho cheese sauce
- Pico de Gallo
- Guacamole
- Sour cream
- Jalepenos
- Hot Sauce

Price: \$10 per head for snack size or \$20 for large

Minimum Order: 60

Items Per Person: 1. bowl

Plating style: styled table with platters

Inclusions: paper bowls, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: no

Wait staff Required: no, but available if you would like the table serviced and packed up when finished.



Conference Packages

BASIC CONFERENCING PACKAGE

minimum 30 guests

Discounts available for numbers above 80

REFRESHMENTS SERVED ALL DAY

- Water station
- Orange juice / Spritz Station

MORNING TEA

- Morning Tea Buffet

LUNCH

- Salads and Sides Buffet

AFTERNOON TEA

- Afternoon Tea Buffet

HALF DAY

- Includes morning tea & lunch
 - OR afternoon lunch & afternoon tea
- \$40pp + \$220 service fee

FULL DAY

- Includes morning tea, lunch & afternoon tea
- \$55pp + \$330 service fee

PREMIUM CONFERENCING PACKAGE

minimum 30 guests

Discounts available for numbers above 80

REFRESHMENTS SERVED ALL DAY

- Water station
- Orange Juice / Spritz Station
- French press coffee station with local Dawn Patrol Coffee & Assorted Teas

MORNING TEA

- Morning Tea Buffet

LUNCH

- Hot Lunch Buffet

AFTERNOON TEA

- Afternoon Tea Buffet

HALF DAY

- Includes morning tea & lunch
 - OR afternoon tea & lunch
- \$50pp + \$220 service fee

FULL DAY

- Includes morning tea, lunch & afternoon tea
- \$65pp + \$330 service fee

ALL CONFERENCE PACKAGES

Minimum Order: 30

Plating style: boxed in bio packaging

Inclusions: paper bowls, cups, napkins, wooden cutlery

Upgrade plating style:

- serve your food on ceramic platters - \$2 per person
- glassware and ceramics on drinks station, \$2 per person
- personal ceramic plates and stainless cutlery for lunch \$2 per person

Delivery fee: yes

Collection fee: yes

Service fee: yes

Wait staff Required: Your service fee includes an attendant to assist you during your event. If you would like additional staff you are welcome to request.

Drink Stations

Coffee Station

\$5 pp Station / \$3 pp Refill

- French press coffee from Dawn Patrol, Kangarilla
- Assorted teas
- Raw sugar
- Fleurieu milk and alternative milks if required
- Hot water urn
- Compostable cups and tea spoons
- designed for 1 hour of service

We give discounts on mass!

(50-80 pax).	\$4 pp
(80-120 pax).	\$3.8pp
(120-150 pax).	\$3.5 pp
(150 pax +).	\$3.2 pp

Need real ceramic cups and saucers? Just add \$1.5 per head.

All Drink Stations

Minimum Order: 30

Delivery fee: yes

Collection fee: yes

Service fee: no

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Juice Station

Orange or apple. \$3.5 pp

When ordered in conjunction with. a coffee station \$2.5 pp

Served in carafes with glasses.

Spritz Station

Apple, elderflower, mint and lime spritz. \$3.5 pp

When ordered in conjunction with. a coffee station \$2.5 pp

Served in carafes with glasses.

Filtered Water Station

Carafes of filtered water and ice. \$2.5 pp

When ordered in conjunction with. a coffee station \$2 pp

Served in carafes with glasses.

Bottled Drinks

Mountain Fresh juices. \$4.2 ea

Bickfords sodas. \$4.2 ea

Sparkling Water 270ml. \$3.5 ea

Aqua Panna still water 400ml. \$3 ea

Cans - coke, coke zero. \$3.3 ea

Orange Juice 1L \$7 ea

(no minimum order requirements for bottled drinks)

A close-up photograph of a hand pouring red wine from a dark bottle into a glass. The background is a blurred dining table with other glasses, a candle, and people, creating a warm and elegant atmosphere.

Bar Services

We provide full bar services to any location.

- Premium South Australian wines and beers
- Trained and professional staff
- Lovely glassware

CLICK [HERE](#) FOR MORE INFO.



Large Orders

We love catering for big numbers!

Feel free to discuss your budget and special requirements with us. We will help wherever we can.

Additional Information

Delivery and Collection Fees

Adelaide CBD - \$15 delivery fee, \$15 collection fee.

<5km from CBD - \$20 delivery fee, \$20 collection fee.

<15km from CBD - \$40 delivery fee, \$40 collection fee

<25km from CBD - \$50 delivery fee, \$40 collection fee

<50km from CBD - \$70 delivery fee, \$70 collection fee

Collection fees only apply when we need to collect items such as platters, glasses, crockery or or urns.

STAFF FEES

Bar and wait staff - \$60 per hour (minimum 3 hour shift).

Service times - Catering is available for delivery from 7.30am - 4.00pm Mon-Fri.. Catering out of hours may incur a surcharge.

Dietaries - We recommend that you select a menu that suits your guests dietary needs. Please feel free to send a list of your requirements and we will advise if/how we can help.

Pick up charges - If we are unable to gain access to the building or room to collect catering equipment and a second collection attempt is required there may be an additional fee applied.

Non return / breakage of platters and equipment - Cargo reserves the right to pass on the replacement cost for non-return and breakages to all equipment.

Lead time - 3 business days are required for all catering orders. For large events please give us as much notice as possible as we may not be able to assist without enough lead time.





Our very own space!
Perfect for those big bold events.

- Private space
- Large outdoor area
- From 40 to 350 people!
- Just out of the city

www.jacksonsquare.com.au

Please feel free to get in touch!

Contact Us

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