

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 & TAHARIND YOGHURT

GNOCCHI WITH CHILLI BROCCOLI, ANCHOVY & PECORINO

Main

QUINCE AND WALDORF STUFFED CHICKEN THIGH
WITH CRUSHED NEW POTATO, CAPERS, ROASTED GARLIC,
... THE ORANGE THYME ICE

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

Kim chi, cheddar and tagragashi fritters with spring onion top mayo (v)

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

Potato croquette, ortiz anchovy, aioli, oregano

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

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

Tempura oysters with wakame and ponzu (gf)

Potato skins, maple bacon, garlic chive creme fraiche (gf)

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

Squid ink paella balls, saffron aioli

Torched spicy southern bluefin tuna, nori, sesame* (gf)

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

Lamb korma pie, kasundi and curry leaf

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

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

Coconut poached chicken, tamarind chili jam and kaffir lime wonton cup (df)

Vitello tonnato - sliced veal, tuna aioli, crispy capers, pecorino and sourdough garlic croutons

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

Ancho spiced squid and chorizo skewers with mandarin saffron aioli (gf)

Pork shio koji dumplings with umeboshi conserve (df)

Scallop saltimbocca - scallops, prosciutto, sage, quince gel.

Crispy lemongrass prawns with a yellow curry sauce

Roaming Entrées

larger bites designed to fill bellies, served roaming

Beef rendang bao bun, Indonesian cucumber pickle, sambal mayo (df)

Saltbush and mountain pepper squid cones with finger lime tartar (gf)

Individual crayfish & chive cob rolls

Gnocchi, locally foraged porcini cream, Parmigiano-Reggiano, crispy pancetta

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

Hot honey (from Megsies hives) fried chicken, nduja mayonnaise

Chicken satay slider, pineapple pickle, kaffir lime mayo

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

Pico de gallo and chile con queso loaded fries (gf, df)

Bangladeshi pea and potato samosa with coconut, mint and curry leaf chutney (vg)

Shallot pancake kimchi slaw and bacon jam



A close-up photograph of a hand reaching into a small metal bowl filled with halved radishes. The hand is positioned over a large, rustic wooden board laden with various fresh ingredients, including sliced watermelon, strawberries, blueberries, and other fruits. In the foreground, there is a white bowl containing a smooth, light-colored dip, possibly hummus, with a knife resting inside. The background shows more of the grazing table, including what appears to be a bowl of salad and other prepared dishes. The overall scene is bright and appetizing, showcasing a variety of fresh and gourmet foods.

Grazing Table

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:

- Bleu d'auvergne. Cows milk soft blue, central French alps
- Cheese culture cloth cheddar, Murray ridge
- Cremeux D'argenta. Soft white mold brie, france
- Hungarian chilli csabai sausage
- Black pepper pancetta
- Dry aged casalinga salami
- Black forest 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 share 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
- *season dependent





Individual Entrées

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

- Celeriac risotto, smoked garlic, persian fetta and marjoram pesto (gf)
- Fried local squid, tarama, cucumber & dill salad, olive sourdough
- Charred chicken roulade, almond gazpacho, roasted grapes, prosciutto crisp, caraway dressing (gf)
- Crispy pork belly, pickled radish, green papaya, lemongrass, kaffir lime caramel (gf, df)
- Vitello tonnato - sliced veal, tuna aioli, crispy capers, pecorino and sourdough croutons
- Rojo prawns, avocado & radish salsa, chipotle crema, lime, corn crisps
- Orricheti, broccoli, peas, pesto cream sauce, asparagus & crispy prosciutto
- Maple smoked duck, grilled peach, baby coz, whipped lemon ricotta, hazelnut verjus
- Za'atar roasted eggplant, saffron hummus, green olive, pine nut and pita crisp - (gf, vegan)

Individual Mains

alternate drop or roaming

- 36 degree south beef porterhouse, port jus, sauce vierge, caramelized shallots (gf)
- 12 hr Slow cooked lamb shoulder shawarma, saffron yogurt, pickled lemon, pomegranate (gf)
- Quince & halloumi stuffed chicken, orange glaze
- Pork belly, crackling, granny smith chutney, parsnip skordalia
- Juniper, garlic & tarragon rubbed chicken, dijon beurre blanc (gf)
- Beef brisket, green mole, queso, pickled corn (gf)
- Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)
- Roasted portobellos, wild mushroom ragu and caponata, parsley gremolata (v, gf)
- Pan seared barramundi with lemon pernod cream sauce and shaved fennel salad (gf)

All plated mains served with

- Caper and dill Crushed new potatoes
- Charred broccolini, toasted almonds, beurre noisette (v, gf)
- family style salad bowls of Shaved fennel, parmesan, pear, walnuts, white modena vinegar (gf, v)

Roaming mains are handed around to guests on pressed palm plates

Share Table Feast

Choose Two Mains

- 36 degree south beef porterhouse, port jus, sauce verge, caramelized shallots (gf)
- 12 hr Slow cooked lamb shoulder shawarma, saffron yogurt, pickled lemon, pomegranate (gf)
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Choose Two Hot Sides

- Crushed new potatoes, capers, dill, roasted garlic (v, gf)
- Charred broccolini, toasted almonds, beurre noisette (v, gf)
- Chipotle corn ribs, lime, parmesan, coriander (v)
- Greek lemon, oregano, roasted dutch cream potatoes, (vg, gf)
- Tartiflette - french kipfler potato and reblochon cheese gratin
- Butter beans cassoulet, artichoke, parmesan, chilli, kale (v, gf)
- Crispy fried brussels, charred leek puree, lemon, walnut, sage
- Jerusalem artichoke and potato mash with cafe de paris butter (v)

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

Choose One Cold Side

- Rainbow beetroot, smoked goats cheese, red elk, hazelnut, truffle vinaigrette (v, gf)
- Charred cauliflower, pomegranate, almonds, tahini dressing (vg, gf)
- Shaved fennel, parmesan, pear, walnuts, white vinegar (gf, v)
- Freekeh, sugar snap peas, Persian fetta, basil, verjus
- Burrata, lemony minty green peas, rye crumb
- Zucchini ribbon, green olive, harissa vinaigrette, manchego, chorizo crumb

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

This seasons dietary option

Roasted portobellos, wild mushroom ragu and caponata, parsley gremolata, served with -caper and dill crushed new potatoes, green beans with caramelized shallots, and shaved fennel, parmesan, pear, walnuts, white modena vinegar salad.

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.

A background image showing a basket of golden-brown churros and several bowls of dipping sauces, including a dark chocolate sauce and a light-colored sauce. The text is overlaid on a semi-transparent white box.

Dessert

finish a good meal on a high

Petite Desserts

Served Canapé style to your guests!

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,

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. Flavors like:

Smoked ham, cheddar, pickles, djon

Haloumi, basil pesto, roast tomato (v)

Sopressa, feta, charred capsicum, olive tapenade

Nacho Baby

DIY Nachos! House made corn chips, beef brisket chilli, hot nacho cheese sauce, Pico de Gallo, guacamole and sour cream

An offer you can't refuse

Chicago style Italian slow cooked hot beef, red pepper giardiniera, mozzarella and freshly baked italian bread rolls

Cheese Boxes

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 60 for our late night snacks. We do recommend to order for at least 75% of your guests



Pricing

GRAZING TABLE - \$15 per guest
(minimum spend of \$1200 for smaller numbers)

Anti Pasto Boards - \$15 per guest
Ceviche - \$12 p/p roaming
Oysters - \$12 p/p buffet style

3 CANAPES - choose 3 selections - \$15 per guest
4 CANAPES - choose 3 selections - \$20 per guest
5 CANAPES - choose 4 selections - \$25 per guest
6 CANAPES - choose 5 selections - \$30 per guest
ROAMING ENTREES - \$7 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 - \$35 per guest
Alternate Drop - two offerings - \$40 per guest
Add bread + truffle butter - \$2.5 per guest

SHARE TABLE FEAST

2 mains, 3 sides, plus bread + truffle butter - \$52 per guest
Add and extra side, \$6-\$8

DESSERT (minimum order of 60)

Petite Desserts - \$6 per guest
Churros Fiesta - \$10 per guest (3 pp)
Panna Cotta Buffet - \$12 per guest (1 pp)
Italian Dessert Buffet - \$9 per guest (1.5 pp)
Holy Cannoli - \$10 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 60)

Toastie Bar, Hot Italian Rolls, Nacho Baby Bar - \$10 per guest
Cheese Boxes \$100 per board. (serves 20)

STAFF

Wait Staff - \$60 per hour
Bar Staff - \$60 per hour
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.

SERVICE / TRAVEL FEE

0-15km from Adelaide CBD - \$250
16-49km from Adelaide CBD - \$400
50-100km from Adelaide - \$600
Over 100 km POA

DIETARY REQUIREMENTS

To assist us to provide every one of your guests with our best possible service we charge a fee of \$10 for every dietary requirement submitted.

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

In order to maintain our premium boutique service we do have a minimum spend requirement:

-\$3500 Monday - Thursday

-\$5000 Friday - Sunday

(spends are on catering costs only and do not include staff, kitchen hire or travel fees)

Off Season (1st May- 30th September) minimum spend \$3000 all days

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. you are always

Cocktail Style

Little Sister Package

A smaller Package for those needing just enough

- Grazing Table
 - 5 Canapes (4 selections)
 - 2 Roaming Entrees
 - Holy Cannoli Buffet or Churros Fiesta
- \$64 per guest

Middle Sister Package

The perfectly balanced meal.

- Grazing Table or Roaming Ceviche
 - 6 Canapés (5 selections)
 - 3 Roaming Entrees
 - Churros Fiesta or Holy Cannoli Buffet
- \$76 per guest

Big Sister Package

Send them rolling home! For those big, long events where you really want to spoil your guests.

- Roaming Ceviche or Grazing Table
 - Oyster Buffet
 - 7 Canapés (6 selections)
 - 3 Roaming Entrees
 - Panna Cotta Dessert Buffet
 - Toastie Bar, Nacho Baby or Italian Rolls
- \$102 per guest

Share Table Style

Less is more Package

- Grazing Table
 - Share Table Feast, 2 mains + 3 sides + bread
 - Panna Cotta Buffet
- \$79 per guest

Just the right amount Package

- Grazing Table
 - 3 Canapés (3 selections)
 - Share Table Feast, 2 mains + 3 sides + bread
 - Cake Cutting
- \$84.5 per guest

More is more Package

- 5 Canapes (4 selections)
 - Shared Table Feast, 2 mains + 3 sides + bread
 - Late Night snack: Nachos, Toasties or Italian Rolls
 - Holy Cannoli or Churros Fiesta
- \$97 per guest

Sharing is Caring Package

- Grazing Table
 - Shared Entree (2 selections)
 - Shared Table Feast, 2 mains + 3 sides + bread
 - Panna Cotta Buffet
- \$103 per guest

Individual Plates

Cocktail + Individual Mains

- 5 Canapes (4 selections)
 - 1 Roaming Entrée
 - Roaming Mains (2 selections) (served on pressed palm plates)
 - Churros Fiesta or Holy Cannoli
- \$77 per guest

Formal Dinner Package

- 5 Canapes (4 selections)
 - Set Entrée - one offering
 - Alternate Drop Main - two offerings
 - Cake Cutting
- \$85.5 per guest

Keeping it Classy Package

- Oyster Buffet
 - 3 Canapes
 - Alternate Drop Entrée
 - Alternate Drop Main
 - After dinner Cheese Boxes
 - Panna Cotta Buffet
- \$108 per guest



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!

Click [here](#) for more information.



JACKSON SQUARE

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: up to 250

Ceremony: up to 250

Click [here](#) for our venue package.



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.

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