



carago.catering.co.

Vegan Menu

# Grazing Table

small bites, served roaming

Our grazers focus on quality with every morsel on the table intended to be relished. We supply only premium quality produce and have worked hard to curate an offering that will have something for everyone

Each vegan grazing table includes:

- an assortment of milkless cheese with fruit pairings
- porcini & thyme pate with cargos pickles
- coconut Labneh with grilled eggplant & capsicum
- artichoke & olive tapenade with garlic croutons
- crudites with turmeric hummus
- guacamole, pico de gallo & house made cornchips
- turkish bread and crackers & house made bark
- a selection from our favourite local fruit & nut suppliers
- house made dips & freshly baked sourdough





## Canapés

small bites, served roaming

Mapo tofu dumplings with umaboshi conserve & black sesame

Spiced beetroot & roast garlic arancini, lemon aioli, kale crisp (gf)

Salt & pepper eggplant, shitake salt, black vinegar dipping sauce (gf)

Pinto bean taquito, chipotle crema, pink pickled onion (gf, vg)

Tempura shitake, black sesame & spicy mayo nori roll

Zucchini, corn & dill fritters w preserved lemon aioli (gf)

Avocado, lime, confit tomato & jalapeno tartlet

Potato skins, mint coconut raita, bombay crispy bits (gf)

Pumpkin, spinach & chickpea pastry w sundried tomato relish (vg, h)

A close-up photograph of a plate of appetizers. In the center is a small, round, light-brown ceramic bowl filled with a dark, thick dipping sauce. Surrounding the bowl are several pieces of food: some are wrapped in translucent rice paper (spring rolls), some are in buns (bao buns), and some are small, round items (samosas or sliders). The food is garnished with fresh green herbs, sliced red and orange vegetables, and black sesame seeds. The background is dark and out of focus.

## Roaming Entrées

larger bites designed to fill bellies, served roaming

Bao bun, rendang curry, Indonesian cucumber pickle, sambal mayo

Bravo fries - salsa bravo, saffron aioli, notzzarella (gf)

Bangladeshi pea & potato samosa, coconut, mint, & curry leaf chutney

Al pastor red pepper taco, rojo salsa, finger lime crema (gf on request)

Plant based slider, crispy onions, comeback sauce, iceberg

The image features two black ceramic bowls filled with roasted green peppers. The peppers are charred and glistening, garnished with bright yellow flowers. A semi-transparent white text box is overlaid on the center of the image, containing the title and menu items. The background is a light-colored, textured surface.

# Individual Entrees

served set, shared or alternate drop

Pan-fried gnocchi, porcini 'cream', pistachio pistou, herb salad

Jaffna spiced potato bhaji, kasundi, crispy curry leaf salsa (gf)

Master stock king oyster mushroom, sour apple goji berry salad, black vinegar sauce

Rojo cauliflower, avocado lime salsa, chipotle crema, spring onion oil, corn crisps (gf)



## *Individual Mains*

served either plated or roaming

Wild mushroom & truffle croquette, saffron sofrito & herb skordalia (vg)

Chermoula celeriac, smokey bechamel, preserved lemon, pomegranate, almonds (gf)

Marjoram & garlic roasted portobellos, PX jus, chimichurri, crispy shallots (gf)

Slow braised eggplant, sambal matah, masterstock jus

All mains served with:

Crushed new potatoes, harissa, roast garlic herbs, served family style (gf)

Shaved fennel salad with pear, candied pepitas, white modena vinegar, served family style (gf)

Charred broccolini, almonds and nutritional yeast pangarattato

# Share Table Feast

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

## Choose Two Mains

Wild mushroom & truffle croquette, saffron sofrito & herb skordalia (vg)

Slow braised eggplant, sambal matah, masterstock jus

Marjoram & garlic roasted portobellos, PX jus, chimichurri, crispy shallots (gf)

Chermoula celeriac, smokey bechamel, preserved lemon, pomegranate, almonds (gf)

## Choose Two Hot Sides

Braised butter beans, artichoke, chilli, kale (gf)

Heirloom carrots, confit garlic oil, rosemary, vincotto (gf)

Butternut pumpkin, caramelised onion & thyme gratin

Greek lemon & oregano roasted dutch cream potatoes (gf)

Crushed new potatoes, harissa, roast garlic herbs (gf)

Charred broccolini, almonds & nutritional yeast pangarattato

## Choose One Cold Side

Shaved fennel salad with pear, candied pepitas, white modena vinegar (gf)

Shaved rainbow beetroot, smoked 'fetta', leafy greens, hazelnuts, truffle vinaigrette (gf)

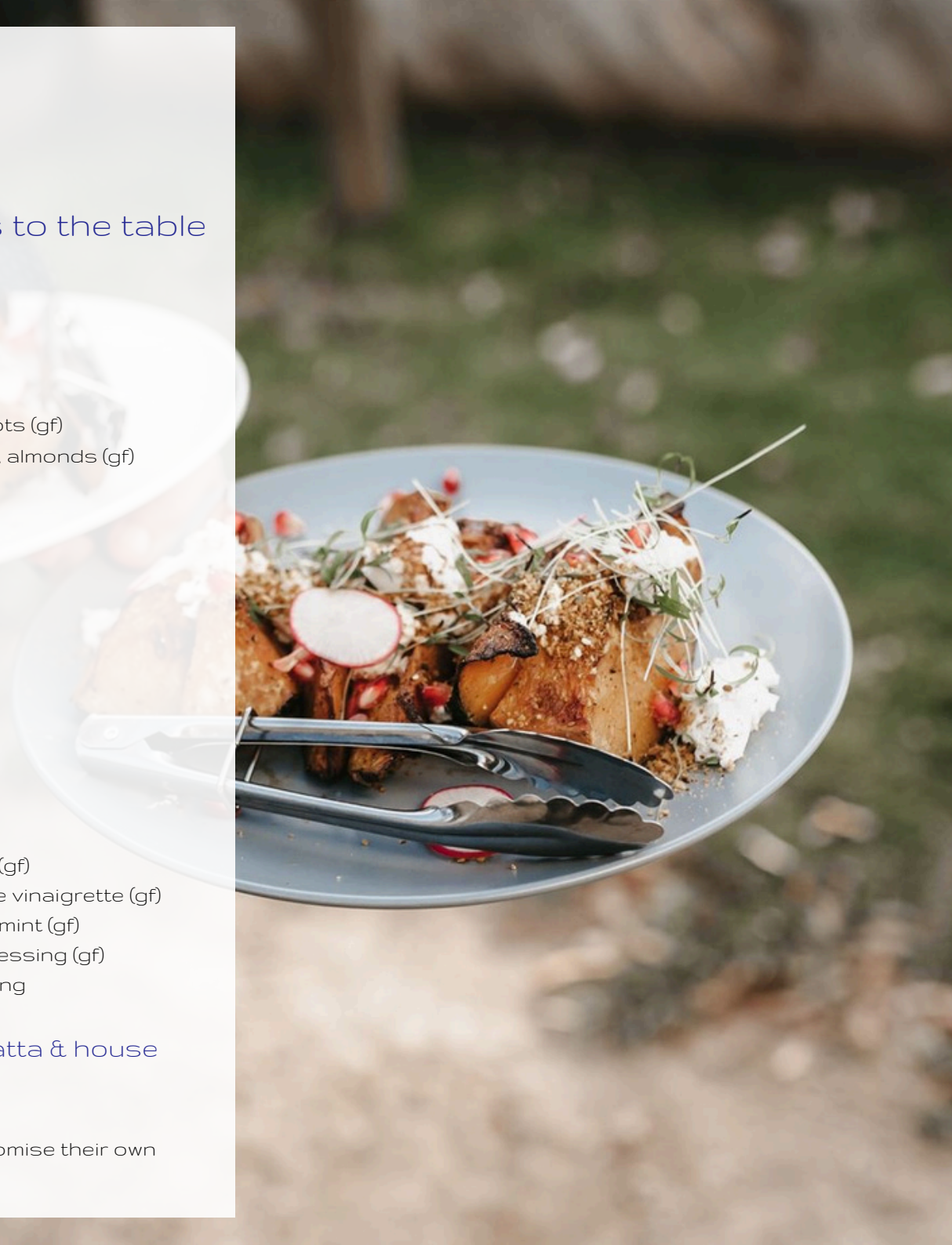
Whole roasted cauliflower, sunshine sauce, zaatar, pink pickled radish, mint (gf)

Baccas marsh leaves, smoked Kalamata olives, Kangaroo Island fig dressing (gf)

Fattoush salad, iceberg lettuce, radish, mint, pita shards, sumac dressing

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

If you have guests with dietary requirements, don't worry! We will customise their own  
personal menu to suit their individual needs.



A large basket filled with golden-brown, ridged churros. In the foreground, there are three small bowls containing dipping sauces: a dark chocolate sauce, a light brown dulce de leche sauce, and a white chocolate orange sauce. The background is a warm, orange-red color.

## Dessert

finish a good meal on a high

### Churros Fiesta

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

### Panna Cotta Buffet

House made individual vanilla bean panna cotta (vegan) served w an assortment of help yourself toppings & embellishments. Things like: tropical fruit salad, ginger crumble, raspberry coulis, cardamon roasted peaches & red wine poached pears.

\*individually plated desserts available upon request

\*all our desserts have a minimum order of just 60



# Late Night Feast

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:

'Mozzarella', roast tomatoes, pesto

Roast capsicum, 'fetta', olive tapenade

'Cheddar', tomato, cargo's pickles

## Nacho Baby

### DIY Nachos Bar

House made Texas bean Chilli,  
vegan nacho 'cheese' sauce,  
Gaucamole & Pico de Gallo

# Pricing

GRAZING TABLE - \$16 per guest  
(minimum spend of \$1200 for smaller numbers)

3 Canapés - \$18 per guest  
4 Canapés - \$22 per guest  
5 Canapés - \$27.5 per guest  
6 Canapés - \$33 per guest

ROAMING ENTREES - \$8.5 per item, per guest

## INDIVIDUAL ENTREES

Plated or Shared Entree - one offering - \$18 per guest  
Alternate Drop - two offerings - \$26 per guest

## INDIVIDUAL MAINS

Alternate Drop - two offerings - \$49 per guest  
Add bread + truffle butter - \$2.5 per guest

## SHARE TABLE FEAST

2 mains, 3 sides, plus bread + truffle butter - \$56 per guest

## DESSERT (minimum order of 60)

Churros Fiesta - \$12 per guest (3 pp)  
Panna Cotta Buffet - \$14 per guest (1 pp)

Cake Cutting - \$2 per guest (palm plates, coulis + forks inc)  
Plated Desserts - enquire for our menu

## LATE NIGHT FEAST (minimum order of 50)

Toastie Bar - \$10 per guest  
Nacho Baby \$12 per guest

## STAFF

Wait Staff / Bar Staff - \$65 per hour, \$75 on Sundays, \$95 on PH  
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 - \$450  
50-100km from Adelaide - \$650  
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 and style

## Cocktail Style

### Little Sister Package

A smaller Package for those needing just enough

- Grazing Table
- 5 Canapés
- 2 Roaming Entrees
- Churros Fiesta

\$76 per guest

### Middle Sister Package

The perfectly balanced meal.

- Grazing Table or Roaming Ceviche
- 6 Canapés
- 3 Roaming Entrees
- Churros Fiesta

\$84.5 per guest

## Share Table Style

### Less is more Package

- Grazing Table
- Share Table Feast, 2 mains + 3 sides + bread
- Panna Cotta Buffet

\$86 per guest

### Just the right amount Package

- Grazing Table
- 3 Canapés
- Share Table Feast, 2 mains + 3 sides + bread
- Cake Cutting

\$92 per guest

### More is more Package

- 5 Canapés
- Shared Table Feast, 2 mains + 3 sides + bread
- Churros Fiesta
- Toastie Bar

\$103.5 per guest

## Individual Plates

### Formal Dinner Package

- 5 Canapes
- Share Entrée (one selection)
- Alternate Drop Main (two offerings)
- Cake Cutting

\$96.5 per guest

### Keep it Classy Package

- Grazing Table
- 3 Canapes
- Alternate Drop Entrée
- Alternate Drop Main
- After dinner Cheese Boxes
- Panna Cotta Buffet

\$131 per guest

All packages include chef hours. Wait staff, kitchen hire and travel are quoted separately depending on your venue and event details.

A hand is pouring red wine from a dark bottle into a tulip-shaped glass. The table is set with white linens, woven placemats, and various glasses. In the background, there are floral centerpieces and other diners, creating a warm, social atmosphere.

## *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.

# 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

Enquire for our Venue Hire Package

JACKSON SQUARE





# Contact Us

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Phone. 0451 946 718

Address. Unit 7/24 Commercial St, Marleston SA

Please feel free to get in touch so we can learn more about your event!

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