

caargc catering co.

Menu

Roaming Canapés

PUMPKIN & SAGE ARANCINI WITH ROAST GARLIC AIOLI

Roaming Entrees

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

*
GNOCCHI WITH CHILLI, BROCCOLI, ANCHOVY & PECORINO

Main

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

Menu

Exceptional catering, thoughtful hospitality

We are three sisters, bringing our love of good, local food to Adelaide.

Hospitality runs in our veins. We want to make your event planning simple and easy and we want to make you and your guests experience truly exceptional.





Canapés

small bites, served roaming

Peking duck pancake, ginger & spring onion relish on crispy wonton

Parmesan crumbed scallops, skordalia, crispy pancetta

Peruvian chicken tostada, aji verde, charred red peppers (gf)

Kimchi, cheddar, togarashi fritters, spring onion, mayo (gf)

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

Caramelised pork, kaffir lime coconut sambal, cassava cracker (gf,df)

Miso, sesame crumbed chicken skewers, goma dare, kewpie (gf,df)

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

Coconut poached chicken, tamarind chili jam, kaffir lime, on crispy wonton (df)

Porchetta arancini, rabe, lemon aioli, parmigiano reggiano

Zucchini, haloumi, kataifi fritters, labneh, chili honey (v)

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

Potato skins, maple bacon, garlic chive crème fraîche (gf)

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

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

Butter chicken pie, kasundi, curry leaf

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

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

Pork shio koji dumplings, umeboshi conserve (df)

Spencer Gulf prawn bloody mary shooter, tajin rim, celery (gf)

Mac & cheese balls, truffle, black garlic (v)

Pulled pork hushpuppies, jalapeño, smoked cheddar, avocado crema (gf)

Roaming Entrées

larger bites designed to fill bellies, served roaming

Bulgogi beef bao bun, kimchi pickles, ssamjang mayo (df)

Al pastor chicken taco, rojo salsa, finger lime crema

Lamb, spinach gozleme, fermented chili, salted yogurt

Lemongrass prawn, green mango salad, passionfruit nam jim, peanuts (df,gf)

Hot honey fried chicken (from Megsie's hives) nduja mayonnaise

Angus beef smashburger, smoked cheddar, crispy fried onions, burger sauce

Beef cheek & red wine ravioli, marsala cream sauce, gremolata

Individual crayfish & chive cob rolls

Poutine, thick-cut chips, red-eye gravy, scamorza (gf)

Bangladeshi pea & potato samosa, coconut, mint, and curry leaf chutney (v)



A hand is shown reaching for a radish on a grazing table. The table is filled with various foods including strawberries, watermelon, radishes, and a bowl of hummus. The background is a soft-focus view of the table's contents.

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: Cow's milk soft blue cheese from the central French Alps

Cheese Culture cloth cheddar: Murray Ridge

Cremeux D'Argenta: Soft white mold Brie from France

Hungarian chilli Csabai sausage

Black pepper pancetta

Dry-aged Casalinga salami

Redgum smoked Wagyu

Duck & pistachio terrine with house-made pickles

Labneh with grilled eggplant and capsicum

Tuna & olive tapenade with garlic croutons

Hot smoked salmon with crème fraîche and caper berries

Crudités with smokey baba ghanoush

Freshly baked organic sourdough, Turkish bread, crackers

Cheese and charcuterie selections are seasonal, so some changes may occur.

Ceviche Buffet

take your guests on a journey around the world
with an assortment of local fish ceviche.

Mexican tuna with jalapeño, coriander, and lime

Japanese kingfish with pickled ginger, sesame, and yuzu

Filipino salmon with coconut, ginger, and chili

Oyster Buffet

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

Nam jim with kaffir lime

Salmon caviar and crème fraîche

Ounce gin with finger lime

Au natural with local citrus

(Season dependent)



A close-up photograph of a white plate containing several slices of golden-brown, crusty bread. Below the bread, there is a dish featuring pieces of salmon, possibly pan-fried, garnished with small black olives and green herbs. The background is slightly blurred, showing more of the same dish.

Individual Entrées

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

Pan-fried gnocchi, porcini cream, pistachio pistou, Parmesan tuile (v)

Prawn & chorizo croquettes, salsa rojo, fennel salad, saffron aioli (gf,df)

Jaffna spiced lamb shoulder, potato bhaji, kasundi, curry leaf (gf)

Master stock short rib, sour apple goji berry salad, black vinegar sauce (gf,df)

Torched spicy salmon, ponzu, black sesame rice cracker (gf,df)

Charred chicken roulade, smoked corn purée, nduja vinaigrette dressed leaves, manchego (gf)

Beef cheek & red wine ravioli, sugo, scamorza, cavolo nero crisp

Fried local squid, tarama, cucumber, olive, dill salad (gf,df)

Burrata, artichoke, green pea, chilli, lemon, warm ciabatta (v)

Rare sliced beef, black garlic creme fraiche, crispy shallots, chive, pecorino, sourdough croutons

Individual Mains

served alternate drop

12-hour lamb shoulder shawarma, sultan's delight, preserved lemon, pomegranate, almonds (gf)

Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)

Slow braised beef cheeks, sambal matah, masterstock jus (gf,df)

Juniper, garlic, & tarragon rubbed chicken, dijon beurre blanc (gf)

Coorong beef porterhouse, PX jus, chimichurri, crispy shallots (gf,df)

Queso stuffed chicken, membrillo glaze, green mole, pickled corn (gf)

Rolled pork with pancetta, fig, sage, marsala jus, hazelnut gremolata (gf,df)

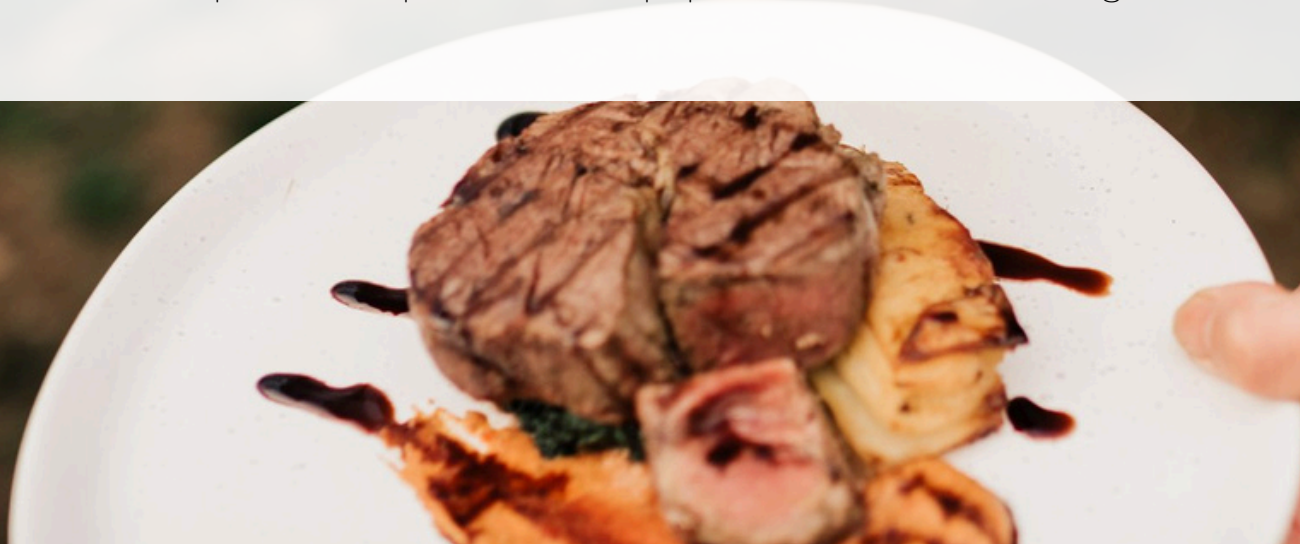
Wild mushroom & truffle croquette, saffron sofrito and herb skordalia (vg)

All plated mains are served with:

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

Charred broccolini, toasted almonds, beurre noisette (v,gf)

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





Share Table Feast

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

Choose Two Mains

Chargrilled pork tomahawk, sauce meunière, capers, confit garlic (gf, cannot be chosen with beef porterhouse)

Coorong beef porterhouse, PX jus, chimichurri, crispy shallots (gf, df)

Whole roasted side of salmon, mountain pepper, finger lime crema, macadamia (gf)

12-hour lamb shoulder shawarma, sultan's delight, preserved lemon, pomegranate, almonds (gf)

Juniper, garlic & tarragon rubbed chicken, Dijon beurre blanc (gf)

Slow braised beef cheeks, sambal matah, masterstock jus (gf, df)

Queso stuffed chicken, membrillo glaze, green mole, pickled corn (gf)

Rolled pork filled, pancetta, fig, sage, marsala jus, hazelnut gremolata (gf, df)

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

Choose Two Hot Sides

Heirloom carrots, rosemary vino cotto, confit garlic (v, gf, df)

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

Pumpkin cacio e pepe gratin (gf, v)

Greek lemon & oregano roasted Dutch cream potatoes (vg, gf)

Crispy fried Brussels sprouts, charred leek puree, lemon, walnut, sage (gf, v)

Celeriac & potato mash, Café de Paris butter, crispy leek (v, gf)

Charred broccolini, toasted almonds, beurre noisette (v, gf)

Choose One Cold Side

Shaved rainbow beetroot, smoked goat cheese, leafy greens, hazelnuts, truffle vinaigrette (v, gf)

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

Baby gem wedge salad, blue cheese buttermilk dressing, chives, and celery and pink peppercorns (v)

Fattoush salad, iceberg lettuce, radish, mint, pita shards, sumac dressing (df, vg)

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

Shaved fennel with parmesan, pear, candied pepitas, and white vinegar (gf, v)

All Share Tables include artisanal organic bread rolls and house whipped truffle butter.

Pizza Package

Not just your usual pizza. We serve wood oven cooked, 72 hour dough with uniquely Cargo style toppings.

To Start

Canapes served for 1 hour

- Beetroot & roast garlic arancini, truffle aioli (vg,gf)
- Vitello tonnato: sliced veal, tuna aioli, crispy capers, pecorino, sourdough garlic croutons
- Hot smoked salmon parfait, crème fraîche, salmon caviar, pink peppercorn

OR

Grazing Table

Pizza Menu

Served for two hours

- Margherita - Tomato, fior di latte, basil, extra virgin olive oil
- Salamino - Tomato, pepperoni, fior di latte
- Patate - Bianco sauce, potato slices, rosemary
- Capricciosa - Tomato, leg ham, artichokes, kalamata olives, mushrooms, fior di latte, basil, extra virgin olive oil

Finish with Dessert:

Churros Fiesta Freshly cooked churros rolled in cinnamon sugar. Served roaming with dipping sauces including chilli chocolate, dulce de leche, and white chocolate orange.

Price

\$75 per person inclusive of wait staff.

Travel and kitchen hire may apply. Please inquire for a formal quote.

* All dairy/lactose-free and gluten-free pizzas are an additional \$7 per person.

* If extended time frames are required additional charged will apply.

* Travel fees will apply to locations outside the metro area.

Dessert

finish a good meal on a high

Roaming Desserts

Served Canapé style to your guests!

Choose from:

Portuguese tarts

Torched berry meringue doughnuts

Chocolate fudge brownie, salted caramel bourbon frosting

French citron tart, Earl Grey buttercream

Plated Desserts

Two-texture flourless chocolate cake, halva, burnt meringue, date syrup (GF)

Baked cheesecake, honey thyme syrup, walnut dukkah, filo shards

Coconut pavlova, lime curd, crème chantilly, grilled pineapple

Blackberry mousse mille-feuille, caramelised white chocolate, micro mint

Churros Fiesta

Freshly cooked churros rolled in cinnamon sugar.

Served roaming w dipping sauces including: chilli chocolate, dulce de leche & white chocolate orange.

Petite Fours

Perfect to be set on tables after a Shared Table Feast , or scattered on platters around the reception area

Lemon tarts

Chocolate éclairs

Lemon meringue tarts

Banana caramel tarts

Berry tarts

Buffet Tables

Panna Cotta Buffet

House made individual vanilla bean panna cotta served w an assortment of help yourself toppings & embellishments.

Greek Dessert Table

An authentic assortment of Greek treats made by the local artisinal bakery, Kalymnos Bakery.

With nine different offerings served there is sure to be something for everyone!

*option to serve on platters to tables

Holy Cannoli

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

An offer you can't refuse

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

Nacho Baby

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

Cheese Boxes

For 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 - \$15 p/p buffet style (minimum order of 60)
Oysters - \$15 p/p buffet style (minimum order of 60)

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 - \$7.5 per item, per guest
ADD ANOTHER SELECTION - \$1 per item per guest

INDIVIDUAL ENTREES

Shared Entree - one offering - \$18 per guest
Plated Entree - one offering - \$20 per guest
Alternate Drop - two offerings - \$24 per guest

INDIVIDUAL MAINS

Alternate Drop - two offerings - \$42 per guest
Add bread + truffle butter - \$2.5 per guest

SHARE TABLE FEAST

2 mains, 3 sides, plus bread + truffle butter - \$54 per guest
Add and extra side - \$8

DESSERT (minimum order of 60)

Petite Desserts - \$8 per guest
Churros Fiesta - \$10 per guest (3 pp)
Petite Fours: \$12 per guest
Panna Cotta Buffet - \$12 per guest (1 pp)
Greek Dessert Buffet (platters available) - \$14 per guest (1.5 pp)
Holy Cannoli - \$10 per guest (1.5 per person)
Plated Desserts \$18 per guest

Cake Cutting - \$2 per guest (palm plates + forks inc)

LATE NIGHT FEASTS (minimum order of 60)

Toastie Bar, Hot Italian Rolls, Nacho Baby Bar - \$10 per guest
Cheese Boxes \$110 per board. (serves 20)

STAFF

Wait Staff - \$65 per hour, \$75 on Sundays, \$95 on PH
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 - \$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 and style

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
- \$65 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
- \$77.5 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
- \$103.5 per guest

Share Table Style

Less is more Package

- Grazing Table
 - Share Table Feast, 2 mains + 3 sides + bread
 - Panna Cotta Buffet
- \$81 per guest

Just the right amount Package

- Grazing Table
 - 3 Canapés (3 selections)
 - Share Table Feast, 2 mains + 3 sides + bread
 - Cake Cutting
- \$86.5 per guest

More is more Package

- 5 Canapes (4 selections)
 - Shared Table Feast, 2 mains + 3 sides + bread
 - Holy Cannoli or Churros Fiesta
 - Late Night snack: Nachos, Toasties or Italian Rolls
- \$99 per guest

Sharing is Caring Package

- Grazing Table
 - Shared Entree (1 selection)
 - Shared Table Feast, 2 mains + 3 sides + bread
 - Panna Cotta Buffet
- \$99 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
- \$80.5 per guest

Formal Dinner Package

- 5 Canapes (4 selections)
 - Share Entrée (one selection)
 - Alternate Drop Main (two offerings)
 - Cake Cutting
- \$87.5 per guest

Keeping it Classy Package

- Oyster Buffet
 - 3 Canapes
 - Alternate Drop Entrée
 - Alternate Drop Main
 - After dinner Cheese Boxes
 - Panna Cotta Buffet
- \$110 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

We even have a venue!

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: 250

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



Contact Us

Email. hello@cargocateringco.com

Web. www.cargocateringco.com

Facebook. /cargocateringco

Instagram. @cargocateringco

Phone. 0451 946 718

Address. u7/24 Commercial St, Marleston, SA

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.