



Private Degustation

cargoc.catering co.

Menu

Absolutely spoil your guests with this gorgeous multi course degustation.

Canapes - served roaming or set on the table

- Pani Puri, bombay potato and tamarind mint water
- Parmesan crumbed Scallops, skordalia and crispy pancetta
- Peruvian Chicken Tostada, aji verde

Shared entree

- Sliced Rare Roast Beef, black garlic creme fraiche, crispy shallots, chive, parmesan and sourdough croutons
- Torched Spicy Salmon, ponzu and sesame crackers

Mains

- Slow cooked shawarma lamb shoulder, sultanas delight, pickled lemon, almonds and pomegranate
- Crushed New potatoes with Harissa butter
- Fig dressed leaves, smoked kalamata olives and kefalograviera crisp
- Artisanal Bread rolls with house whipped truffle butter

Palate cleanser

Lemon posset, lime sorbet, kaffir lime

Plated dessert

Two texture flourless chocolate cake. Halva, burnt meringue, date syrup.

All for just \$110 per head!

Package includes:

- a delicious multi course menu served over 3 hours
- chefs cooking your food fresh on site
- waiters
- kitchen equipment hire
- plates and cutlery

You provide:

- A space for us to cook in (a little water and power and shelter is all we need)
- Tables, chairs, table clothes and napkins (we can assist you with hire if you need)
- Your drinks and glassware - so that you can keep the party going long after we leave

*Minimum spend of \$2200 in GST

**Sundays and Public Holidays will incur a surcharge of \$25 per head

***Events located over 25km from Adelaide CBD will incur a small travel fee.