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 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 person, 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 person, 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

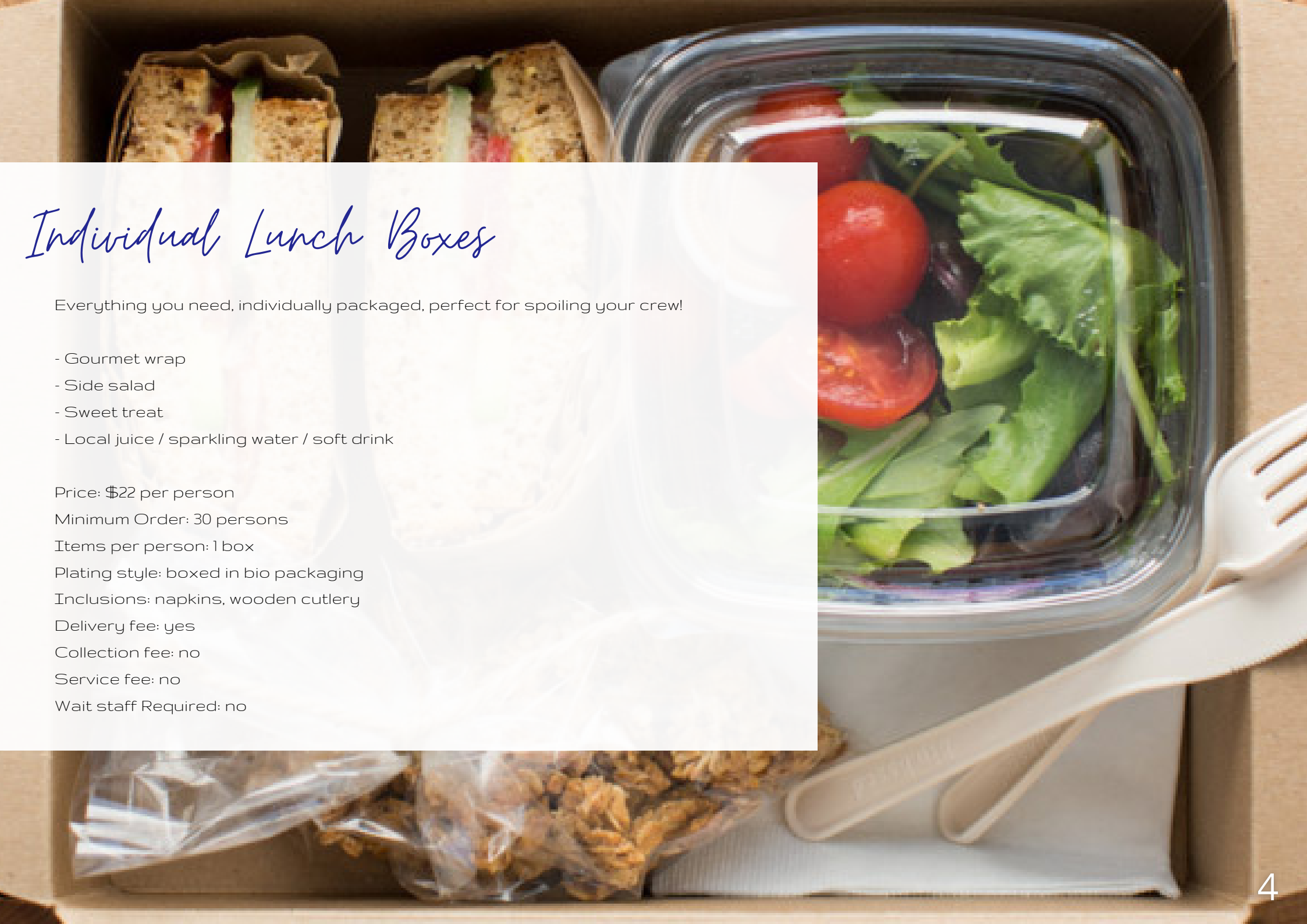
- 3 x Large gourmet salads (all GF, one Vg)
- Garlic and thyme roasted chicken
- Spinach, leek and feta quiche (V)
- Beetroot & basil arancini w truffle aioli (Vg)

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
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

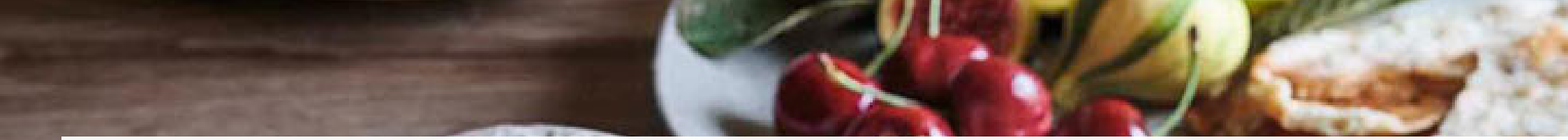


Individual Lunch Boxes

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

- Gourmet wrap
- Side salad
- Sweet treat
- Local juice / sparkling water / soft drink

Price: $22 per person
Minimum Order: 30 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



Small Boxes

Individual Grazing Boxes

- Cheese
- Antipasto
- Dried fruit
- Crackers

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

Antipasto Platter

- House dip
- Crudites
- Charcuterie
- Artichoke
- Olives
- Sundried tomatoes
- Balsamic & olive oil
- Bread

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

Cheese Platter

- Three cheeses
- Quince paste
- Grapes
- Nuts
- Dried fruit
- Crackers

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

Three Dips

- Three dips
- Crudite
- Crackers

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

ALL SMALL BOXES

Plating style: boxed in bio packaging
Upgrade plating style: platter $3 per item
Inclusions: napkins and wooden serving tools
Delivery fee: yes
Collection fee: only if upgrading to platters
Service fee: no
Wait staff required: no

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/GFO)

Price:

Lunch: $22 per person
Dinner: $34 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
- Cheese culture cloth cheddar, Murray Ridge
- Cremeux D'argenta. Soft white mold brie, France
- Hungarian chilli csabai sausage, Hahndorf Gourmet
- Black pepper pancetta, Hahndorf Gourmet
- Dry aged casalinga salami, Hahndorf Gourmet
- Black forest smoked leg ham, Hahndorf Gourmet
- 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 be required

Price: $15 per person
Minimum Order: 80 persons
Add items: pattered 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

- Chipotle prawn w avocado & lime mousse
- Individual cheese & herb tartlets (V, GF)
- Black bean & tofu san choy bow - (Vg, GF)
- Zucchini, corn & dill fritters w lemon aioli (Vg, GF)
- Calbrasse prosciutto skewers
- Pulled pork slider w pickles & burger sauce
- Pumpkin, spinach & chick pea pastry w sundried tomato relish (Vg)
- Spinach & fetta filo triangles with romesco sauce (V)

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

Beetroot & basil arancini with truffle aioli - (vgn, gf)
Meatball slider w pesto & provolone cheese
Jalapeno cheese bites w smokey mayo & lime
Pulled pork 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
Slow cooked lamb shank & rosemary pie w house made tomato chutney
Thai red curry fish cakes w coconut sambal & nam jim dressing (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
Black bean & tofu san choy bow - (vgn, gf)
Pea & curry leaf samosa with green chilli yoghurt (v, vgo)
Crumbed whiting taco w chipotle mayo & slaw
Individual cheese & herb tartlets (v, gf)
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)
Chipotle prawn w avocado & lime mousse
Mushroom and chicken dumplings with ginger kewpie and sesame

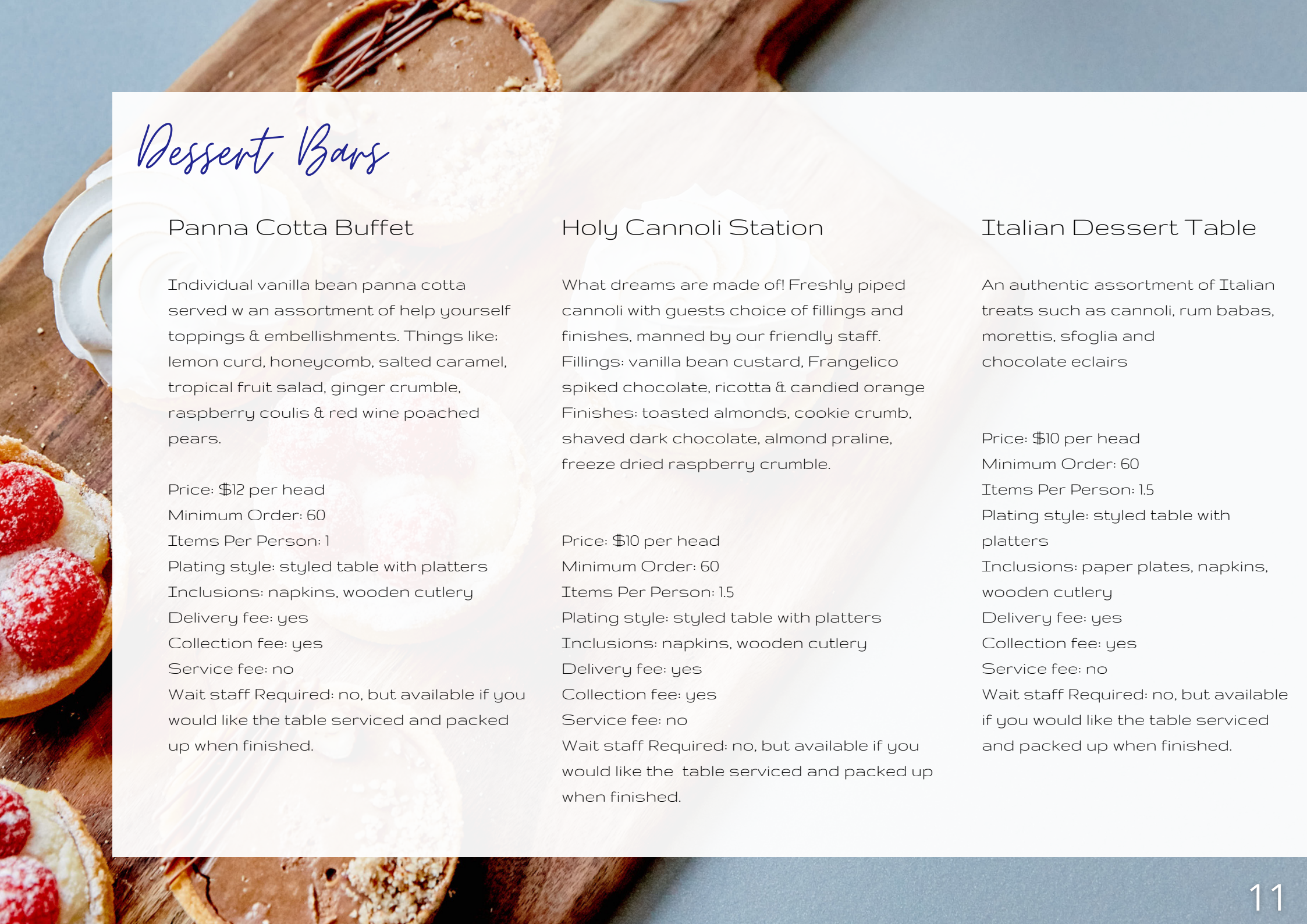
Price: $4 per item, per head
Minimum Order: 4 selections, 40 items per selection
Plating style: Handed around on platters
Inclusions: napkins
Delivery fee: yes (no charge for CBD)
Collection fee: yes (no charge for CBD)
Service fee: $250
Wait staff Required: yes. 1 staff per 40 people.

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 cremma (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. F

- 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)

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 tea & lunch

$40pp + $220 service fee (delivery fee may apply)

FULL DAY
- Includes morning tea, lunch & afternoon tea

$55pp + $330 service fee (delivery fee may apply)

PREMUIM CONFERENCING PACKAGE
(minimum 30 guests)

REFRESHMENTS SERVED ALL DAY
- Water station
- Orange Juice / Spritz Station
- French press coffee station with Dawn Patrol Coffee from Kangarilla & 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 (delivery fee may apply)

FULL DAY
- Includes morning tea, lunch & afternoon tea

$65pp + $330 service fee (delivery fee may apply)

ALL CONFERENCE PACKAGES

Minimum Order: 30

Plating style: boxed in bio packaging

Upgrade plating style: styled table with platters - $3 per person, glassware for drinks station, $2 per person, ceramic plates for lunch $2 per person

Inclusions: paper bowls, cups, napkins, wooden cutlery

Delivery fee: yes

Collection fee: yes

Service fee: yes

Wait staff Required: no, but available if you would like premium service.

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
.

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

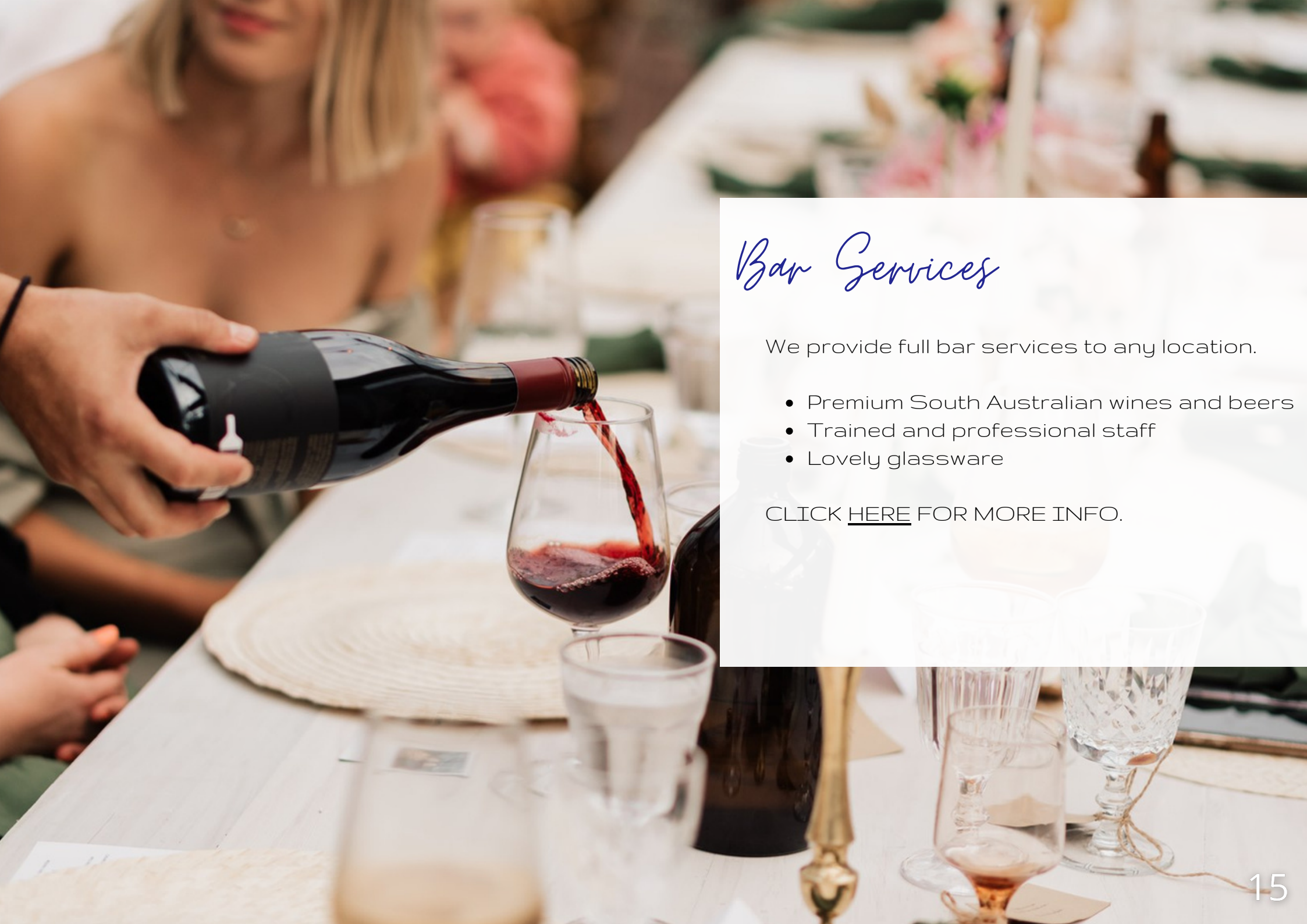
Carafes of filtered water and ice. . . . . $2.5 pp

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)



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 - 5 business days are required for all catering orders. For large events please give us as much notice as possible as we may not me 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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