



Caterers of Adelaide can cater for a cocktail party to a sit-down event. We will design a menu with you that creates memorable food moments. This combined with our professional waiting and bar staff will make it so the only thing you have to do is enjoy the day.

2 Courses \$65 per person

3 Courses \$80 per person

Choice mains per choice + \$10 per person

Choice entrée or dessert per choice + \$8 per person

Alternate per choice + \$5 per person

ROAMING ENTREE

Choose up to 5 items from our Roaming Canapes menu. These will be served from platters while your guests are mingling and chatting.



ENTREE

Fig and three cheese tart (V)

Roasted pumpkin and ginger soup (V)

Lemon, honey chicken salad

Beef ragu, sage, pesto

Confit ocean trout, beetroot, fennel, quinoa (GF)

Sliced duck breast, polenta, carrot, onion, tomato

Ceviche of Kingfish

MAIN COURSE

Pork belly, Asian greens, caramel dressing (GF)

Herb stuffed Chicken with cauliflower puree

Shiraz braised beef cheeks, potato mash, mushroom, shallots (GF).

Herb butter King prawns, saffron, pancetta, risotto

Pan seared Atlantic salmon, soba noodles, ginger citrus dressing (GF)

Slow-cooked beef, pan-fried gnocchi, crushed tomato, baby carrot.

Heirloom tomato, Edith goats cheese tart (V)

Duck legs marinated in pinot noir, steamed peas, creamy mashed potato

Chicken, mushroom, taleggio cheese torta, hand-cut chips

DESSERT

Blueberries, raspberries, blackberries, custard, encased in puff pastry

Dessert plate: Panna cotta, orange cake, cardamom ice cream, candied cumquats

Passionfruit bundt cake: passionfruit, dessert wine

Sticky date pudding: Pecan nuts, cream, butterscotch sauce

Lemon tart: Blueberry compote, lemon, vanilla bean

Limoncello panna cotta with fresh strawberry coulis