



Catering Notes & Recommendations

The Finger Food packages on this page have been put together by Adelaide Hills Catering Co to help you easily cater your next function. You can choose one of our packages or put together your own unique menu by picking individual items from the extended menu.

It is recommended to choose a minimum of 7 pieces of food per guest to ensure a sufficient and even offering of food to your guests.

Prices include one of our staff for on-site food preparation.

Packages do not include waiting staff. Please allow one waiting staff for every 30 guests to ensure the successful service of your food.

Waitress/bar staff are charged at \$38 per hour / per staff member for a minimum of 3 hours service.

(V) = Vegetarian
(GF) = Gluten Free

Prices are GST exclusive.

Adelaide Hills Catering Co Menu

Finger Food Packages (minimum 50 people)

Package 1 - \$21.60 per person

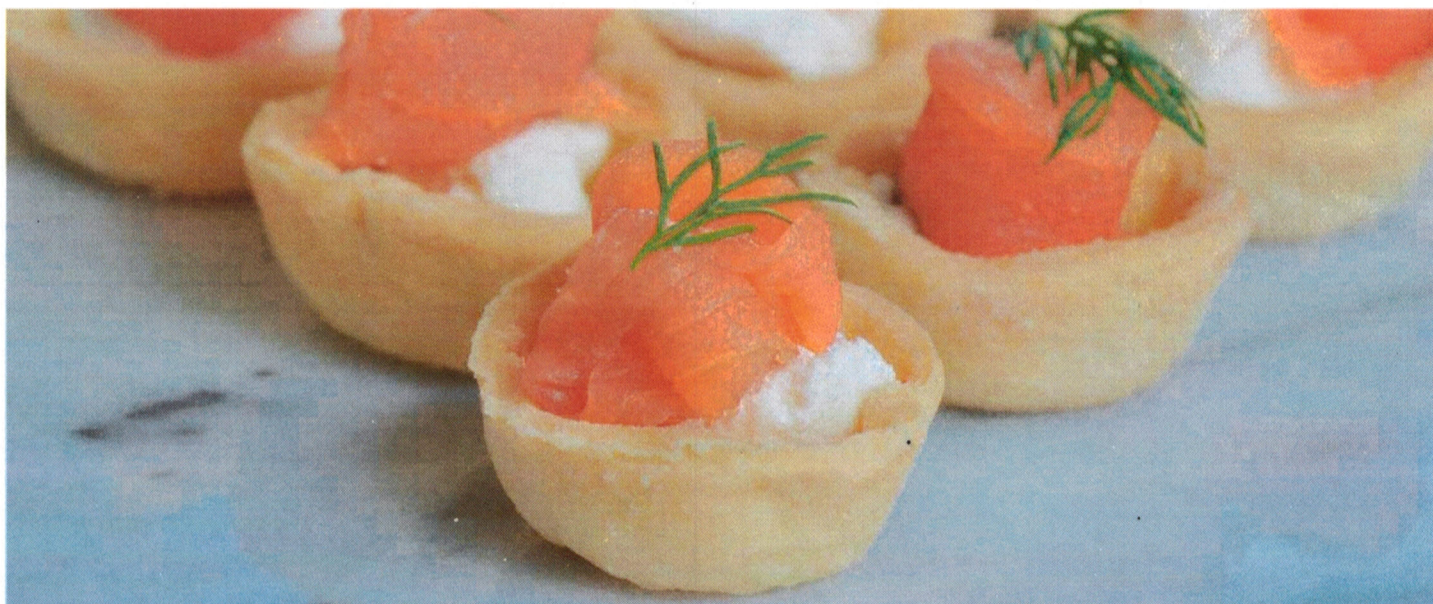
- Chicken and spring onion finger sandwiches
- Tomato, bocconcini and basil tarts
- Arancini balls with lime aioli and grana padano (V)
- Vegetable spring rolls with Asian dipping sauce (V)
- Traditional beef sliders with all the trimmings
- Spicy Italian meatballs with rustic tomato chutney
- Parmesan crumbed chicken pieces with lemon lime aioli

Package 2 - \$28.30 per person

- Chicken and spring onion finger sandwiches
- Atlantic salmon skewers with a dill aioli dressing
- Traditional beef sliders with all the trimmings
- Asparagus wrapped in rare eye fillet steak with hollandaise
- Individual pumpkin, sage, pine nut and goats cheese pizzas (V)
- Vietnamese cold rolls with Asian dipping sauce (V)
- Ginger chicken dumplings on Asian spoons
- Greek inspired lamb and hummus bruschetta

Package 3 - \$36.10 per person

- Chicken and avocado finger sandwiches
- Smoked salmon tartlets
- Ginger chicken dumplings served on Asian spoons
- Vietnamese cold rolls with Asian dipping sauce (V)
- Pulled pork and Asian slaw sliders
- Arancini balls served with lime aioli and grana padano (V)
- Individual mushroom and lamb ragout with homemade gnocchi and grana padano
- Mini chocolate mousse pots with Kangaroo Island cream & raspberries
- Indulgent cheese platter(s)



Adelaide Hills Catering Co Menu

\$2.50 Menu Items

- Prosciutto wrapped asparagus with hollandaise
- Spicy chipolata sausages with Cumberland sauce
- Thai inspired chicken satays with Asian dipping sauce
- Parmesan crumbed chicken with lemon lime aioli
- Vegetable spring rolls with Asian dipping sauce (V)
- Chorizo, baby bocconcini, cherry tomato skewer with balsamic reduction dressing
- Chinese beef satays with peanut sauce
- Mini gourmet BLT stacks

\$2.80 Menu Items

- Toasted mini baguette with Gruyere cheese, tomato & pesto (V)
- Vegetable & pancetta slice with homemade basil pesto (GF)
- Rustic oven baked potato skin pizzas (GF)
- Arancini balls with lime aioli & Grana Padano (V)
- Brown rice, fetta & mint*filled tomatoes (GF)
- Leek and kale tartlets with crispy pancetta (GF)
- Mediterranean cucumber stacks (GF)
- Ginger chicken dumplings served on Asian spoons
- Petite eye fillet beef mignons with hollandaise
- Chicken, walnut & thyme sandwich rounds
- Chicken & spring onion finger sandwiches (per finger)
- Chicken & avocado finger sandwiches (per finger)
- Ham, rocket & mustard finger sandwiches (per finger)

\$3.00 Menu Items

- Gourmet pumpkin, sage & goats cheese tartlets (V)
- Tomato, bocconcini & basil tarts (V)
- Vietnamese cold rolls with Asian dipping sauce (GF)
- Individual vegetable dip cups (V)
- Prawn wontons on Asian spoons
- Chilli beef taco bites with mini margaritas
- Spicy Italian meatballs with rustic tomato chutney
- Gourmet oven baked tandoori chicken pizzas with yogurt dressing

\$3.50 Menu Items

- Gourmet tomato, basil & bocconcini pizzas (V)
- Pumpkin, sage, pine nuts & goats cheese pizzas (V)
- Fresh natural oysters with Asian greens
- Mini sashimi cups
- Smoked salmon tartlets
- Vietnamese prawn cold rolls with Asian dipping sauce
- Prawn taco bites with mini margaritas
- Gluten free mini pizzas (GF)
- Greek inspired lamb and hummus bruschetta
- Asparagus wrapped in rare eye fillet steak with hollandaise sauce
- Spicy beef soft shell tacos with mini margaritas
- Gourmet oven roasted duck pies
- Rustic slow cooked lamb shank pies



Adelaide Hills Catering Co Menu

\$4.50 Menu Items

- Atlantic salmon skewers with a dill aioli dressing
- Battered fish & chips in baskets with aioli
- Thai inspired chilli prawn skewers with Asian dipping sauce
- Large scallops grilled & in their shells with mango & coriander salsa
- Traditional beef slider with all the trimmings
- Pulled pork & Asian slaw sliders
- Grilled chicken, pancetta & aioli sliders

More substantial - \$5.50 Menu Items

- Individual Thai chicken curry pots with mango raita, steamed rice & pappadum
- Individual mushroom & lamb ragout with homemade Gnocchi & Grana Padano
- Moroccan couscous & roast vegetable salad with lemon/lime yoghurt dressing (V)
- Mixed gourmet sandwiches with a choice of fillings
- Assorted baguettes with your choice of fillings

Sweets

- Petite lemon meringue tarts \$3
- Caramel tarts with thick cream & toasted almond \$3
- Seasonal fruit chocolate dipped skewers \$2.50
- Petite gelato cones \$3
- Indulgent chocolate brownie \$2.50
- Mini chocolate mousse pots with Kangaroo Island cream & raspberries \$4.50
- Mini crème brûlée pots \$4
- Italian cannoli, custard or ricotta filled \$4
- Apple crumble pots with vanilla ice cream \$4.50

Additional / Fillers \$6.50 per person

(minimum 30 people) can be ordered individually – POA

- Indulgent cheese plates
- Antipasto plates
- Leg ham with mustards, caramelized onion with fresh crusty bread / rolls and brie cheese
- Fruit platter – seasonal fresh fruit & berries

Buffet Dishes

- Roasted eye fillet of beef cooked medium rare served with oven roasted baby roma tomatoes with a balsamic glaze reduction
- Home made vegetable or beef lasagne
- Roasted chicken marylands with cheesy béchamel sauce
- Lamb ragout with steamed rice
- Thai green chicken curry with steamed rice and pappadums
- Indulgent potato bake infused with Thyme
- Poached chicken breasts with mayo, avocado and lemon and lime dressing
- Smoked salmon with Thai chilli prawns
- Atlantic salmon pieces with grilled asparagus, crispy pancetta and béarnaise sauce

Salads

- Traditional Caesar Salad with all the trimmings
- Moroccan couscous and roast vegetable salad with lemon lime yoghurt dressing
- Roast potato salad with pancetta and spring onion
- Traditional Greek aromatic salad
- Chick pea, sweet potato, green bean and fetta salad



Catering Terms and Conditions

Canapé Menu Notes:

- Functions are based on a minimum 3 hour service period.
- Menu Prices include a qualified catering staff member for on-site food preparation.
- Waiting and Bar staff are charged at \$38 per hour / per staff member (Minimum 3 hours)
- Free Delivery to the Metropolitan area.
- It is advised to allow one waiter per 30 guests for the successful service of your food.
- All Functions are based on a minimum spend of 50 guests.
- A travel charge of \$45 is applicable for events 25km outside of Echunga.
- Larger cocktail functions may require a catering manager to ensure the successful service of large functions.

Platter Menu Notes:

- A minimum spend of \$500 applies to all platter functions.
- Drop off Platter functions incur a \$35 delivery fee and a \$35 pick up fee. (Customer pick up/drop off available).
- Platters cannot be mixed.
- Additional costs apply for deliveries outside of the metropolitan area.
- Platters, equipment and supplies must be cleaned and placed together prior to pick up.
- Lost or broken platters will incur a replacement fee of \$20 per platter.

Buffet & Food Station Notes:

- Prices include a kitchen staff member to prepare and set the service area for your buffet.
- Buffets require a minimum of one extra staff member to ensure a successful service period.
- Waiting and Bar staff are charged at \$38 per hour / per staff member. (Minimum 3 hours)
- Prices Includes Trestles, Table Clothes and Platters.
- Crockery, Cutlery, Linen Napkins are items that can be hired and provided by Adelaide Hills Catering Co and charged at cost.
- Any items that cannot be removed after the food service period may be applicable to a pick-up fee.

Bookings, Payments & Deposits

- A 25% deposit is required to book and secure your function.
- Prices are GST exclusive.
- Bookings are tentative until a deposit has been received.
- Deposits are non-refundable.
- Deposits may be refunded if cancelled 3 months prior to an event.
- Full and Final payment must be received no later than 7 days prior to the event.
- Additional charges incurred by the client will be provided with a 7 day account.
- All Payments can be made via Direct Deposit, Credit Card (Visa & Mastercard), Cash or Cheque.
- A 2% surcharge applies to Credit Card payments.
- Cheque payments are accepted but must be made 14 days prior to the event.
- A surcharge may apply for public holiday events.
- All Staff are charged at \$45 per hour on public holidays.
- Additional guest numbers must be advised 5 days prior to the event.
- Menus are seasonal, with menu items and prices subject to change.

Additional Terms and Conditions:

- If a food and beverage manager is required for a large event, then costs for this will be advised to the client during consultation.
- A site inspection may be required for larger events.
- Prices do not include any additional hire equipment or supplies that may be required to successfully cater your function.
- Any additional equipment required for larger functions can be organised and hired by Adelaide Hills Catering Co, with charges passed on to the client at cost.
- Adelaide Hills Catering Co bears no responsibility for injury and/or damage to hired venues or to hired equipment.
- Dietary concerns must be advised of prior to all events.