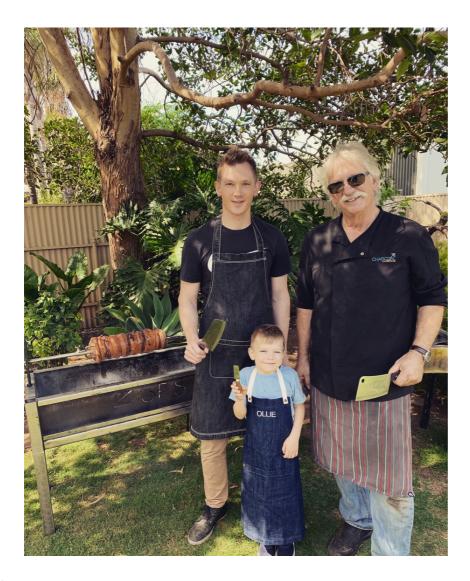
CATERING MENUS & PRICING

GET IN TOUCH

CHRIS | 0423 610 676 chris@charcoalcatering.net.au / ZOES | 0405 658 231

zoes@charcoalcatering.net.au



Charcoal Catering is an Adelaide
based, family-owned business
specialising in Mediterranean
BBQ cuisine.

Our passion for Mediterranean food has been crafted from our Greek heritage and from our travels throughout Europe.

We take pride and passion in
each and every one of our dishes
and we're delighted to share
them with you and your guests at
any event.

Our menu is seasonal and promises to excite even the most discerning tastes.





CATERING PACKAGES

TAPAS / ANTIPASTI

4 CHOICE \$20 PER PERSON 6 CHOICE \$28 PER PERSON

- \$2 per person for each additional hour thereafter
- \$5 per person for each additional canapé outside of menu offering
- 2 hour time limit

BUFFET

MENU #1 \$40 PER PERSON

1 CANAPE, 2 MAINS, 2 SIDE DISHES

MENU #2 \$50 PER PERSON

2 CANAPE, 2 MAINS, 2 SIDE DISHES, 1 DESSERT

MENU #3 \$60 PER PERSON

2 CANAPE, 3 MAINS, 3 SIDE DISHES, 2 DESSERTS

\$6 PER PERSON FOR EACH ADDITIONAL COURSE/CHOICE

CUSTOM MENU

POA

We are more than happy to produce custom menus to meet your needs

All prices include chefs, bread & butter, disposable plates and cutlery. Please refer to our terms & conditions for additional costs

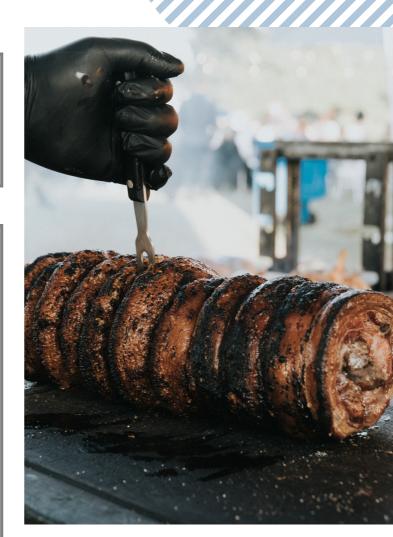
PIZZA

SHARED MENU \$35 PER PERSON

SHARED ANTIPASTI, 4 CHOICE PIZZA, CANNOLI

- 2.5 hour time limit
- Limited to 80 people max

*All prices exclude GST.



WEDDINGS

BANQUET SERVICE \$10 PER PERSON

Entree and Main are served on platter in the middle of each table to share.

CAKEAGE

\$5 PER PERSON

Includes cutting of wedding cake and served with berry coulis on individual plates or tiered cake stands. Can be substituted for 1 dessert option on existing buffet packages.





















TAPAS / ANTIPASTI

SAVOURY

- A SELECTION OF DIPS SERVED WITH CIABATTA (TZATZIKI, BABAGANOUSH, **GRILLED PEPPERS**)
- GRILLED PRAWNS A LA PLANCHA WITH CHORIZO, CAPSICUM, TOMATO & **PARSLEY**
- GRILLED ITALIAN OR GREEK SAUSAGE COIL
- HOMEMADE SPANAKOPITA (SPINACH & FETA FILO PARCELS)
- MARINATED CHARCOAL GRILLED OCTOPUS* \$6 PER PERSON SURCHARGE
- FRIED HALOUMI, SUN DRIED TOMATO, OREGANO & LEMON
- DEEP-FRIED WHITEBAIT WITH FRESH LEMON, OREGANO & AIOLI
- SEASONAL SOUP SERVED WITH GRILLED SOURDOUGH
- ROAST PORK OR LAMB SLIDERS* \$4 PER PERSON SURCHARGE

SWEET

- MINI CREAM KATAIFI
- TIRAMISU
- ASSORTED BAKLAVA
- RICOTTA, MINT & ORANGE DOUGHNUTS DUSTED WITH CINNAMON SUGAR
- CARNIVAL STYLE HOT CINNAMON DOUGHNUTS
- SICILIAN RICOTTA CANNOLI



PIZZA MENU

VEGETARIAN

- TOMATO, FIOR DI LATTE, BASIL
- BABAGANOUSH, ZUCCHINI, ONION, CAPSICUM
- ROASTED CAPSICUM, PUMPKIN, ZUCCHINI, OLIVES, ONION
- TOMATO, HALOUMI, OREGANO, LEMON

MEAT/SEAFOOD

- PRAWN, TOMATO, ZUCCHINI, CHILLI
- ITALIAN SAUSAGE, TOMATO, MUSHROOM, OLIVE
- SALAMI, MUSHROOM, SCAMORZA (SMOKED MOZZARELLA)
- SPIT ROAST LAMB, SALSA ROSSA, OREGANO, TZATZIKI
- SPIT ROAST PORCHETTA, SALSA VERDE, MOZZARELLA
- LEG HAM, TOMATO, MOZZARELLA, PINEAPPLE (OPTIONAL)
- HOT SOPRESSA SALAMI, LEG HAM, MUSHROOM, MOZZARELLA, HOT HONEY







BUFFET MENU

SPIT ROAST

- MARINATED LAMB [WHOLE OR ROLL]
- MARINATED PIG [WHOLE OR ROLL]
- MARINATED BEEF [ROLL]
- MARINATED CHICKEN [WHOLE]

CHAR-GRILLED

- ITALIAN / GREEK SAUSAGE COIL
- MARINATED QUAIL
- CONTINENTAL SAUSAGES
- OREGANO & LEMON CHICKEN (THIGHS)
- MARINATED CHICKEN, LAMB, BEEF, PORK OR VEGETABLE SOUVLAKI
- WHOLE MARKET FISH WITH FRESH HERBS & LEMON* \$4 PER PERSON SURCHARGE

ROASTED / BAKED

- MOUSSAKA (MEAT OR VEGETARIAN)
- BAKED STUFFED TOMATOES WITH RICE, ONION, GARLIC & DILL (VEGETARIAN, VEGAN)

SIDES

- GREEN LEAF SALAD
- POTATO, SPRING ONION & LEMON SALAD
- GREEK SALAD
- CAPRESE SALAD
- PEAR, ROCKET & PARMESAN
- COLESLAW
- GREEN BEAN, LEMON, GARLIC
- WATERMELON, FETA, SUMAC, MINT

DESSERT

- ORANGE & ALMOND CAKE [Gf]
- GREEK YOGHURT CHEESECAKE WITH QUINCES **IN SYRUP & TOASTED ALMONDS**
- TIRAMISU
- ASSORTED SELECTION OF GREEK BISCUITS
- RICOTTA, MINT & ORANGE DOUGHNUTS **DUSTED WITH CINNAMON SUGAR**
- CARNIVAL STYLE HOT CINNAMON **DOUGHNUTS**
- SICILIAN RICOTTA CANNOLI
- CHEESE PLATTER WITH DRIED FRUIT, CHUTNEY & CRACKERS* \$4 pp SURCHARGE





TERMS & CONDITIONS

BANK DETAILS

Acct Name: CHARCOAL CATERING

BSB: 085-005

Acct Number: 431081439

STAFFING

Service staff are charged to the client at a cost of \$45 an hour for the duration of the function (min 3 hours) and any additional time needed for set up and pack down. An additional surcharge of \$15 per hour applies for each staff member, including chefs, on Sundays and public holidays.

Surcharges apply to staffing after midnight.

We will advise on the recommended number of staff that will be required for each event.

MINIMUM REQUIREMENTS

The minimum numbers for any single event are 20 people otherwise clients must meet the minimum spend of \$900

BOOKINGS

A tentative booking may only be held for a maximum of 2 weeks from the enquiry date or until 1 month prior to the event, whichever comes first.

PAYMENT

Complete payment must be made 2 days prior to the event using the payment details provided below.

Numbers for events must be confirmed I week prior to the event by which time a total quote for all food, beverage and staffing will be sent.

Any incidental costs that are accrued on the night will be calculated the following day. Payment will be due by 5pm at the end of the following working week.

MENU

All menus are to be confirmed 2 weeks prior to the event (Food, Beverage & Staffing) Any dietary requirements must be confirmed at this time also All menu items are subject to seasonal availability

By paying a deposit to confirm the booking you agree to the terms and conditions listed above



GET IN TOUCH

CHRIS | 0423 610 676 chris@charcoalcatering.net.au /

ZOES | 0405 658 231 zoes@charcoalcatering.net.au

CLIENT DETAILS:

FUNCTION DATE:

PAX:

PHONE:

EMAIL:

ADDRESS:

MENU PRICE

SUB TOTAL EX, GST GST TOTAL INC. GST

We require a 20% deposit to confirm the booking

BANK DETAILS

Acct Name: CHARCOAL CATERING

BSB: 085-005

Acct Number: 431081439



