

CATERING MENUS & PRICING

GET IN TOUCH

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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

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 \$65 PER PERSON

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

**\$6 PER PERSON FOR EACH ADDITIONAL
COURSE/CHOICE**

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



PIZZA

SHARED MENU \$40 PER PERSON

SHARED ANTIPASTI, 4 CHOICE PIZZA, CANNOLI

- 2.5 hour time limit



ADDITIONAL SERVICES

BANQUET SERVICE \$10 PER PERSON

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

CUSTOM MENU

POA

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

**All prices exclude GST.*



CANAPES

- A SELECTION OF **DIPS** SERVED WITH CIABATTA (TZATZIKI, BABAGANOUSH, SALSA ROSSA)
- HOMEMADE **SPANAKOPITA** (SPINACH & FETA FILO PARCELS)
- FRIED **HALOUMI**, SESAME SEEDS, HOT HONEY & LEMON SERVED WITH PITA BREAD
- GRILLED CONTINENTAL **ITALIAN SAUSAGE** COIL WITH SALSA VERDE
- GRILLED **CHORIZO**, PARSLEY & RED ONION WITH BRIOCHE SLIDER
- GRILLED **PRAWN AND LOUKANIKO SKEWERS** WITH PARSLEY & LEMON
- CHAR GRILLED LEMON & OREGANO **SA OCTOPUS*** \$6 PER PERSON SURCHARGE
- **GRILLED SARDINES** WITH SALSA VERDE & LEMON



PIZZA MENU

- **MARGHERITA** - San Marzano, Buffalo Mozzarella, Parmiggiana Reggiano, Basil, EVOO
- **CHILLI CRISP** - Fior di Latte, Chilli, Crispy Garlic, Chilli honey, Fresh Thyme
- **PATATE E FORMAGGIO** - Potato, Rosemary, Mozzarella, Gorgonzola Dolce, Taleggio
- **BABAGANOUSH** - Roasted Eggplant, Tahini, Lemon, Garlic, Parsley, Mozzarella
- **RICOTTA E ZUCCHINI** - Zucchini, Preserved Lemon, Ricotta, Thyme

- **PANCETTA CON CARCIOFI** - Pancetta, Artichoke, Thyme, Mozzarella
- **SALSICCIA E FUNGHI** - Italian sausage, Mushroom, Olive, Mozzarella
- **HAWAIIAN** - Leg Ham, Mozzarella, Pineapple, Oregano
- **SOPRESSA E FUNGHI** - Hot Sopressa Salami, Leg Ham, Mushroom, Chilli Honey, Mozzarella
- **NDUJA** - Nduja (Spicy spreadable sausage), Zucchini, Mozzarella



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

- **CHICKPEA & FETA SALAD** - CHICKPEAS, TOMATO, PARSLEY, FETA, LEMON, SPRING ONION
- **GREEK SALAD**
- **TUSCAN BREAD SALAD** - TOMATO, SOURDOUGH CROUTONS, BASIL, RED ONION, EVOO
- **PEAR, ROCKET & PARMESAN SALAD**
- **SWEETCORN SLAW**
- **WATERMELON & FETA SALAD** - SUMAC & MINT

DESSERT

- **ORANGE & ALMOND CAKE [GF & DF]**
- **TIRAMISU**
- **EKMEK KATAIFI** - GREEK TRIFLE WITH KATAIFI, CUSTARD AND CREAM
- **ZUPPA INGLESE** - ITALIAN TRIFLE WITH SAVOIARDI BISCUITS, CUSTARD & BERRIES
- **JAM CROSTATA** - APRICOT, CHERRY, RASPBERRY
- **CANNOLI** - RICOTTA & CHOCOLATE CHIPS
- **ZEPPOLE** - ITALIAN DOUGHNUTS DUSTED WITH SUGAR
- **CHEESE PLATTER** - SERVED 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 \$50 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 30 people otherwise clients must meet the minimum spend of \$1,500 + GST.

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 1 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