

Private Degustation

cargoc.catering co.

Menu

Spoil your guests with this gorgeous four course meal paired with delicious SA wines and cocktails.

Canapes - served roaming or set on the table

- Pani Puri, bombay potato and tamarind mint water
- Parmesan crumbed Scallops, skordalia and crispy pancetta
- Peruvian Chicken Tostada, aji verde

Shared entree

- Vitello Tonnato- sliced veal, tuna aioli, crispy capers, pecorino and sourdough garlic croutons
- Torched Spicy Salmon, ponzu and sesame crackers

Mains

- Slow cooked shawarma lamb shoulder, sultanas delight, pickled lemon, almonds and pomegranate
- Crushed New potatoes with Harissa butter
- Fig dressed leaves, smoked kalamata olives and kefalograviera crisp
- Artisanal Bread rolls with house whipped truffle butter

Palate cleanser

Lemon posset, lime sorbet, kaffir lime

Plated dessert

Two texture flourless chocolate cake. Halva, burnt meringue, date syrup.

Drinks

Cocktail - Threefold raspberry Gin Spritz on arrival

Wines - selection of Unico Zelo wines - served for 4 hours

Beers - selection of Kickback beers - served for 4 hours

All for just \$150 per head!

Package includes: a five course menu, cocktail on arrival, 4 hours of an all inclusive drinks package, chefs on site, waitress and drinks servers, kitchen equipment hire, plates, cutlery and glassware.

Details: our carefully curated menu requires just a standard kitchen oven and cooktop. If selecting additional dishes from our menu we may need extra kitchen equipment at an additional charge. Dietary requirements catered for

Parties located over 25km from Adelaide CBD will incur a small travel fee.

*Minimum of 15 guests required or \$2250 minimum spend.