CATERING MENU
by FOOD MAN CHEW

SHARE BOARDS
Designed to serve 7-10 people

Cheese Board (Vegetarian) **109**
a selection of 4 Australian cheeses, crackers, and quince paste

Tasting Board **135**
a generous spread of cured meats, pickled veg, grilled flatbread and dip

Seasonal Fruit Board (Vegan, GF, Dairy Free) **88**
a colourful assortment of fresh, seasonal fruit

Grilled Turkish Bread (Vegetarian) **25**
Served with aged balsamic, Alto olive oil, & shaved parmesan
(Vegan option available on request)

French Fries (Vegan, GF, Dairy Free) **13.5**
with Mick's chicken salt and tomato sauce

Grilled Flatbread & House-Made Hummus (Vegan) **45**
topped with chilli oil and nigella seeds

CANAPES FOR ALL GROUP SIZES
$5.50 each / Minimum batch of 20 to start

Lamb Sausage Rolls
lamb & roast carrot with tomato chutney
(**Contains Nuts)**

Mini Beef Pie
with tomato ketchup

Pea & Mint Croquettes
(Vegan, GF, Dairy Free)

Spinach & Gruyere Filo Tart
(V**egetarian**)

Pumpkin Arancini
roast pumpkin and parmesan with black garlic mayo **(Vegetarian, GF)**

Crispy Potato Cakes
with hot smoked salmon, whole egg mayo & a hint of cayenne **(Dairy Free, GF)**

Mini Yorkshire Puddings
with roast beef & horseradish mayonnaise

Fried Cereal Chicken
with bbq sauce & kewpie mayo

PACKAGES
by FOOD MAN CHEW

CANAPE PACKAGES
Minimum 20 pax

Choose from one of our stress-free chef-curated packages with a variety of Food Man Chew favourites. All dietary requirements will be taken care with these packages- simply enter specific requirements with names into the order form and we will take care of the rest!

Canape Package One | four pieces per person **21** p.p

- perfect for a light pre-dinner selection or short events
- dietary requirements will be addressed (enter into order form)
- Pumpkin Arancini, Fried Chicken & Mini Yorkshire Pudding

Canape Package Two | six pieces per person **31** p.p

- ideal for longer cocktail functions or more substantial grazing
- dietary requirements will be addressed (enter into order form)
- All items from package one plus Lamb Sausage Rolls

Canape Package Three | eight pieces per person **42** p.p

- For a complete and satisfying event menu
- suitable for dinner replacement or extended gatherings
- dietary requirements will be addressed (enter into order form)
- All items from package two plus Pea & Mint Croquettes.

BUFFET
$68 per person / minimum 30 guests

A generous hot and cold buffet designed for relaxed dining and larger events.

Hot Selection: Crispy pork belly with black bean dressing & pickled cucumber **(GF, Dairy Free)**, **Saffron chicken** with mint, chilli & preserved lemon **(GF, Dairy Free)**, **Roast pumpkin** with pomegranate molasses, lime & nigella seeds **(Vegan, GF)**

Sides: Baby potatoes with Mick's chicken salt & aioli **(Vegetarian, GF, Dairy Free)**, **Ginger & garlic cauliflower** with peanuts & spicy mayo **(Vegan, GF, Contains Nuts)**, **Iceberg wedges** with apple cider dressing & chilli rye crumb **(Vegan)**, **Crusty bread** & cultured butter

PIZZA - THE CLASSIC

$33 per person / minimum 50 guests (served over a 2hr period)

made with 72-hour aged house-made dough

To Start

-Grilled Turkish Bread with aged balsamic & Alto olive oil
-Shared antipasto plates with cured meats, olives & marinated vegetables

Pizza Selection

- Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil **(Vegetarian)**
- Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
- Fennel salami, chili honey & olives
- Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli **(Vegetarian)**
- Pork & fennel meatballs, fior di latte & fresh basil

Gluten-free pizza bases available on request

PIZZA - THE FULL SPREAD

$47 per person / minimum 20 guests (served over a 2hr period)

made with 72-hour aged house-made dough

To Start

-Grilled Turkish Bread with aged balsamic & Alto olive oil
-Shared antipasto plates with cured meats, olives & marinated vegetables

Canapes

-Three roaming canapes per guest from our seasonal canape menu

Pizza Selection

- Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil **(Vegetarian)**
- Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
- Fennel salami, chili honey & olives
- Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli **(Vegetarian)**
- Pork & fennel meatballs, fior di latte & fresh basil

Gluten-free pizza bases available on request

Note- the minimums for packages are strict; you MUST ORDER A MINIMUM OF 50 TO GET THE PIZZA CLASSIC, the higher price of the Full Spread is the only reason we can offer a minimum of 20 on it.

PAELLA - THE CLASSIC

$33 per person / minimum 20 guests

To Start

-Grilled Turkish Bread with aged balsamic & Alto olive oil
-Shared antipasto plates with cured meats, olives & marinated vegetables

Chicken & Chorizo Paella (GF, Dairy Free)

Lemon-brined chicken, Barossa chorizo, saffron-infused stock, roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests
(Vegetarian or seafood paella available on request)

PAELLA - THE FULL SPREAD

$47 per person / minimum 20 guests (GF)

To Start

-Grilled Turkish Bread with aged balsamic & Alto olive oil
-Shared antipasto plates with cured meats, olives & marinated vegetables

Canapes

-Three roaming canapes per guest from our seasonal canape menu

Chicken & Chorizo Paella (GF, Dairy Free)

Lemon-brined chicken, Barossa chorizo, saffron-infused stock, roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests
(Vegetarian or seafood paella available on request)

PIZZA & PAELLA - THE FULL SPREAD

$55 per person / minimum 50 guests

To Start

-Grilled Turkish Bread with aged balsamic & Alto olive oil
-Shared antipasto plates with cured meats, olives & marinated vegetables

Canapes

-Three roaming canapes per guest from our seasonal canape menu

Chicken & Chorizo Paella (GF, Dairy Free)

Lemon-brined chicken, Barossa chorizo, saffron-infused stock, roasted red peppers all brought together in an impressively large pan – a culinary delight for you and your guests
(Vegetarian or seafood paella available on request)

Pizza Selection

- Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil **(Vegetarian)**
- Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
- Fennel salami, chili honey & olives
- Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli **(Vegetarian)**
- Pork & fennel meatballs, fior di latte & fresh basil

Gluten-free pizza bases available on request

DESSERT MENU

$6.50 each / mix & match to meet minimum order of 20 in total

Lemon Meringue Cheesecake (GF)

Raspberry Pistachio Friand (Contains Nuts)

Plant Based Raspberry Ripe Slice (Vegan, Dairy Free)

Apple Caramel Tart

Chocolate Macadamia Slice (GF, Contains Nuts)

Chocolate Cheesecake Raspberry Meringue

CONFERENCE CATERING

Minimum 20 pax

Breakfast / Morning Tea **19.5** p.p

- Hash brown w/ tomato chutney & rosemary salt (Dairy Free, GF)
- Ham and cheese croissant
- Lemon chia slice
- Fresh fruit (Vegan, GF, Dairy Free)

Sandwiches **9.5** ea.

A selection of sandwiches including 20% vegetarian

SIT DOWN DINNERS

Alternate Drop Menu | minimum 60 guests

For extra special events a custom alternate drop menu can be created suitable for large formal events such as weddings. Minimum 60 guests and subject to hire of an appropriate seated area.

STAFF

If you would like service staff for your event to walk the food around your guests, there is an additional charge of $45 per hour per staff member for a minimum of two hours. We recommend one staff member for up to 50 guests and an additional staff member for every 30 people after that.

PLATES

We can provide real crockery & cutlery as an add on for the following prices-

- **Canapes -** $4 per person
- **Paella** - $4 per person
- **Cakage** - $4 per person

Please note: take away bowls and cutlery are supplied with paella.