

# CATERING MENU

by FOOD MAN CHEW



## SHARE BOARDS

Designed to serve 7-10 people

<b>Cheese Board</b> a selection of 4 Australian cheeses, crackers, and jalapeno jam	109
<b>Tasting Board</b> a generous spread of cured meats, pickled veg, grilled flatbread and dip	135
<b>Seasonal Fruit Board</b> a colourful assortment of fresh, seasonal fruit	88
<b>Grilled Turkish Bread</b> Served with aged balsamic, Alto olive oil, & shaved parmesan (Vegan option available on request)	25
<b>French Fries</b> with Mick's chicken salt and tomato sauce (Vegan GF)	13.5
<b>Grilled Flatbread with House-Made Hummus</b> topped with chilli oil and nigella seeds (vegan)	45

## PIZZA

\$29 per person / minimum 50 guests (served over a 2hr period)  
made with 72-hour aged house-made dough

1. Margherita- fior di latte, tomato sauce, fresh basil, parmesan & olive oil
2. Prawn & Barossa Ham- Prawns, shaved ham, garlic oil, chili, lemon & spring onions
3. Fennel salami, chili honey & olives
4. Potato & mozzarella- sliced potato, mozzarella, rocket & black garlic aioli
5. Pork belly, chorizo, salami and bbq sauce

## PAELLA

26 per person / minimum 20 guests

### Chicken & Chorizo Paella

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)

Dietary options available / Minimum order of \$400 applies if there are no other orders on the day

# SET PACKAGE DEALS

Minimum 20 pax (except Pizza Packages Minimum 50)

Introducing our hassle-free Package, designed to take the stress out of ordering for your next event! Choose from one of our chef-curated packages with a variety of Food Man Chew favourites. Please note that all packages have a minimum order of 20 guests (except pizza packages where minimum is 50) and no changes or swaps are allowed to ensure a seamless ordering experience.

Package One | four pieces per person

18 p.p

- includes 4 items per person
- perfect for a light pre-dinner selection or short events
- dietary requirements will be addressed (enter into order form)

Package Two | six pieces per person

25.5 p.p

- includes 6 items per person
- ideal for longer cocktail functions or more substantial grazing
- dietary requirements will be addressed (enter into order form)

Package Three | eight pieces per person

34 p.p

- includes 8 items per person
- For a complete and satisfying event menu
- suitable for dinner replacement or extended gatherings
- dietary requirements will be addressed (enter into order form)

(No substitutions)

# PIZZA & PAELLA PACKAGE DEALS

Pizza & Three Canape Package | minimum 50 pax

40 p.p

2 hours of pizza service, plus the items in Package One

Paella & Three Canape Package | minimum 20 pax

38.5 p.p

Paella, plus the items in Package One

Pizza & Paella Option | minimum 50 pax

34.5 p.p

2 hours of pizza service, plus Paella

Pizza, Paella & Canape Option | minimum 50 pax

47 p.p

2 hours of pizza service, plus Paella and the items in Package One

(No substitutions)

# CANAPES FOR ALL GROUP SIZES

\$4.70 each / Minimum order of 20 per item – mix and match

## Sausage Rolls

lamb and roast carrot with tomato chutney

## Fried Cereal Chicken

with bbq sauce & kewpie mayo (GF)

## Arancini

roast pumpkin and parmesan with black garlic mayo (vegetarian GF)

## Mini Beef Pie

with tomato ketchup

## Spinach & Gruyere Filo Tart

(vegetarian)

## Pea & Mint Croquettes

(vegan GF)

## Mini Yorkshire Puddings

with BBQ sauce & vegan mayo (vegan)

## Thai Curry Pies

with tomato sauce (vegan GF)

## Smashed Baby Potatoes

with chicken salt & salsa verde (vegan GF)

## Grilled Chicken Skewers

red curry satay with peanuts & coriander (GF)

# 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), saffron chicken with mint, chilli & preserved lemon (GF), roast pumpkin with pomegranate molasses, lime & nigella seeds (vegan GF)

**Sides:** Baby potatoes with Mick’s chicken salt & aioli, ginger & garlic cauliflower with peanuts & spicy mayo (vegan GF), iceberg wedges with apple cider dressing & chilli rye crumb (vegan GF), crusty bread & cultured butter

# DESSERT MENU

\$6.50 each / minimum order of 20 in total

Lemon Meringue Cheesecake (GF)

Raspberry Pistachio Friand

Plant Based Raspberry Ripe Slice (Vegan)

Apple Caramel Tart

Chocolate Macadamia Slice (GF)

Chocolate Cheesecake Raspberry Meringue

# CONFERENCE PACKAGE

Minimum 20 pax

**Breakfast / Morning Tea**

19.5 p.p

- Hash brown with tomato chutney and rosemary salt
- Ham and cheese croissant
- Lemon chia slice
- Fresh fruit

**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 supply plates and cutlery to be served with your selections.

- **Canapes** - \$4 per person
- **Paella** - \$4 per person
- **Pizza & Paella** - \$5 per person
- **Cakage** - \$4 per person

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

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**F O O D**

**M A N**

**C H E W**