

CATERING MENU

by FOOD MAN CHEW



SET PLATTERS

Snacks to suit 7-10 people

Cheese Platter a selection of 4 Australian cheeses, crackers, and jalapeno jam	105
Tasting Platter a selection of cured meats, pickled veg, crackers, flatbread and dip	130
Fruit Platter a selection of seasonal fruit	85
Turkish Bread pistachio dukkah, and Alto olive oil (Vegan)	55
French Fries with Mick's chicken salt and tomato sauce (Vegan GF)	13.5
South Australian King Prawns 1kg of fresh SA king prawns with Rose Marie sauce (approx. 30)	84

PIZZA

29 per person / minimum 50 pax (served over a 2hr period)

1. Fior di latte, pomodoro, fresh basil, parmigiano reggiano, olive oil
2. Prawn, ham, garlic, chili, and lemon
3. Fennel salami, chili honey, olives (anchovies optional)
4. Potato, mozzarella, rocket and black garlic aoli
5. Pork belly, chorizo, salami and bbq sauce

PAELLA

26 per person / minimum 20 pax

Chicken & Chorizo

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

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

SET PACKAGE DEALS

Minimum 20 pax (unless otherwise stated)

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 as noted) and no changes or swaps are allowed to ensure a seamless ordering experience.

Package One | four pieces per person **16 p.p**

- Arancini with roast pumpkin and Parmesan (Vegetarian GF)
- Macaroni croquettes with jalapeno jam (Vegetarian)
- Cereal chicken with banana ketchup

Package Two | six pieces per person **24 p.p**

- Arancini with roast pumpkin and Parmesan (Vegetarian GF)
- Macaroni croquettes with jalapeno jam (Vegetarian)
- Cereal chicken with banana ketchup
- Lamb and roast carrot sausage rolls with tomato chutney

Package Three | eight pieces per person **32 p.p**

- Arancini with roast pumpkin and Parmesan (Vegetarian GF)
- Macaroni croquettes with jalapeno jam (Vegetarian)
- Cereal chicken with banana ketchup
- Lamb and roast carrot sausage rolls with tomato chutney
- Dukkah beef with fondant potato and horseradish (GF)

(No substitutions)

PIZZA & PAELLA PACKAGE DEALS

Pizza & Three Canape Package | minimum 50 pax **38 p.p** 2 hours of pizza service, plus the items in Package One

Paella & Three Canape Package | minimum 20 pax **36 p.p** Paella, plus the items in Package One

Pizza & Paella Option | minimum 50 pax **32 p.p** 2 hours of pizza service, plus Paella

Pizza, Paella & Canape Option | minimum 50 pax **44 p.p** 2 hours of pizza service, plus Paella and the items in Package One

(No substitutions)

CANAPES FOR ALL GROUP SIZES

4.5 each / Minimum spend \$90 (20 items) of each canape selection

Sausage Rolls

lamb and roast carrot with tomato chutney

Cereal Chicken

with banana ketchup

Arancini

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

Pork Belly

with black bean dressing and pickled cucumbers (GF)

Oysters

with Yuzu, Szechuan oil, and shallot (minimum 12)

Croquettes

macaroni, scorched corn, and Monterey Jack with jalapeno jam (Vegetarian)

Dukkah Beef

with fondant potato and horseradish (GF)

Green Pea Tartare

with potato latke (Vegan GF)

BUFFET

65 per person / minimum 30 pax

Crispy Pork Belly with black bean dressing and pickled cucumber (GF)

Chicken saffron, mint, and chili with preserved lemon salsa (GF)

Kent Pumpkin with pomegranate molasses, lime, and nigella (GF Vegan)

Baby Potatoes with Mick's chicken salt and sour cream (GF)

Cauliflower with ginger, garlic, peanuts and spicy mayo (GF Vegan)

Iceberg Wedges with chili rye crumb and apple cider dressing (GF Vegan)

Crusty bread and cultured butter

DESSERT MENU

6.2 each / minimum order of 20 per dessert

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.

Mobile - 0421 958 566

Email - mick@foodmanchew.com.au

Website - foodmanchew.com.au

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