

CATERING MENU

by FOOD MAN CHEW



SHARE BOARDS

Designed to serve 7-10 people

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

21 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

30 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

38 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

42 p.p

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

Paella & Three Canape Package | minimum 20 pax

39 p.p

Paella, plus the items in Package One

Pizza & Paella Option | minimum 50 pax

47 p.p

2 hours of pizza service, plus Paella

Pizza, Paella & Canape Option | minimum 50 pax

56 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

Cereal Chicken

with bbq sauce & kewpie mayo (GF)

Arancini

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

Roast Beef Eclair

with caramelised onion & horseradish mayo

Spinach & Gruyere Filo Tart

(vegetarian)

Pea & Mint Croquettes

(vegan GF)

Plant-Based Chicken Nuggets

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