



CORPORATE CATERING INFORMATION
2024/2025



Photography: Sebastian Paynter



Photography: K Photography by Karina



CORPORATE CATERING

Corporate catering available for drop off.

MORNING & AFTERNOON TEA

Bacon and egg muffins
Pastries (Danish, almond croissants, banana bread, puff daddy, selection)
Donuts
Cupcakes
Mini mixed muffins
Biscuits
Cannoli (lemon and Nutella)
Churros
Oat and apple slice

PLATTERS

Sandwiches, wraps, rolls platter
Antipasti platter (Italian sliced meats, cheese, bread, olives, cornichons)
Seasonal fruit platter
Dip platter
Oyster platter with shallot vinaigrette
Mixed bakery pastries (pies, pasties, sausage rolls, quiches)
Spring rolls (vegetarian, chicken, pork), dumplings (tofu and cabbage, pork),
vegetarian samosas
Sliders mini (chicken, beef, pulled pork)

LARGER | BOARDROOM LUNCH

Curry with rice, raita, papadums (butter chicken, lamb saag, chickpea and lentil)
Soup, with crusty bread (roasted pumpkin, potato and bacon, minestrone)
Meat, salad, rolls (pick 2 protein and 3 salads)
Salad boxes (select 3 flavours)
Chickpea, pumpkin, green bean salad
Roasted beetroot, confit leek, walnut, garden herbs
Roasted cauliflower, hazelnut, celery, feta, herb
Broccoli, Spanish onion, smoked almond
Heirloom tomato, roasted sumac onion, basil
Sweet potato chips, kewpie aioli
Mixed leaf salad, pickled shallot
French fries, harissa spiced salt
Roasted pumpkin, tahini dressing, roasted pepita
Pear, parmesan, leaves, white balsamic
Asian slaw, wombok, carrot, papaya, coriander, spring onion
Cucumber, pickled shallots, herbs, feta



CORPORATE COCKTAIL CATERING

COCKTAIL FOOD PACKAGES

Canape options (drop off or chef and staff on site for \$45P/H each)

1 of each item per person

Pick 2 items from Canapes and 2 from Bigger 4 items in total

Pick 3 items from Canapes and 3 from Bigger 6 items in total

Pick 4 items from Canapes and 4 from Bigger 8 items in total

Choose from our corporate cocktail catering list below or check out our complete function booking information for more premium options.

CANAPÉS | SMALLER

South Australian oysters with cucumber, shallot, champagne vinaigrette	GF
Wood fired pumpkin, Meredith feta, pickled onions, hazelnuts, sourdough crouton	V + VEGAN O
Hervey Bay scallops, porcini butter, herb, lemon crumbs	GF
Crumbed brisket press, pickled onion, sauce gribiche	GF
Steamed prawn and ginger dumpling, kaffir lime, chilli	
Fried pork or tofu and cabbage dumpling, soy, black vinegar dressing	VO
Corn and jalapeño fritters, vegan aioli	VEGAN + GF
Vegan cauliflower bites, Korean chilli	VEGAN + GF
Tempura vegetable chips (eggplant, zucchini, kale), harissa spiced salt, minted yoghurt	VEGAN
Croquette, aioli, parmesan, herb	V
Green pea falafel, tahini dressing	VEGAN + GF
Kingfish, creme fraiche, pomegranate, cucumber with sesame crackers	GF
Smoked Barramundi, betel leaf, crispy shallots	GF
Broccollini and feta balls	VEGAN + GF
Kangaroo tartare, potato Rosti, anchovy cream	GF
Taramasalata, blini, caviar	
Chicken lollipop with Thai street sauce	GF
Prawn toast, chives, sesame aioli	
Duck and pork pate on crouton, date puree	
Roast pear, prosciutto, feta, honey, pink pepper	
Zucchini and Parmesan arancini, aioli, herbs	GF + V
White anchovy on potato rosti, sauce gribiche	GF
Pickle-brined fried chicken, honey mustard sauce	GF + DF
Fried pani puri with shredded duck, coconut, fried shallot, coriander	DF
Cassava cracker, pulled chicken, verde, pickled cherry tomato	GF
Pumpernickle toast, pastrami, whipped cream cheese, mustard pickle	V
Fried sticky rice, pulled pork, pickle and jalapeno relish	GF



CANAPÉS | BIGGER

Corn ribs, sriracha hot sauce, lime, coriander and parmesan	VEGAN + GF
Mini soft-shell crab baos buns, cucumber, coriander, papaya, kewpie mayo	VEGAN O
Mini cheese burger, American mustard, cheese, pickles	VO
BBQ Cajun chicken skewer, spicy kewpie, coriander	GF
Fennel and pork filo roll, tomato relish	
Herb and lemon crumbed ocean perch, miso aioli	GF
Mini buddha bowl, baked rice, Asian herbs, salsa, smashed avocado	VEGAN + GF
Local bakery pies, pasties, sausage rolls or quiches	VO
Vegetable samosa, yoghurt dipping sauce	VEGAN
Spring rolls (chicken or vegetable), soy and sweet chilli dipping	VEGAN O
Chicken larb salad, herbs, noodles, papaya, nam jim dressing	GF
Salt and pepper squid, herb lime dressing	GF + DF
Vegan banh mi, tofu, coriander, pickled carrot	VEGAN
Chip butty, curry sauce, brioche bun	V
Mini hard-shell taco, iceberg, crumbed fish, salsa	
Grilled Cevapcici, tomato chutney	GF
Sashimi poke bowls, edamame, pickled ginger, cucumber, coriander	GF
Crispy dry rub pork ribs, Nam Jim	GF
Crumbed crispy scallop katsu, iceberg, tonkatsu sauce	
Lobster brioche rolls	
Chargrilled lamb cutlets, salsa verde	GF
Tempura zucchini flowers with 3 cheese filling	V
Fried Kangaroo Island abalone, Bearnaise sauce	

CANAPÉ DESSERTS

Mars bar slice, caramel, vanilla mascarpone	GF
Passion smash, passionfruit curd, chocolate popping candy crumb, smashed meringue	GF
Strawberry vanilla cake, mascarpone	
Mini nutella or lemon cannoli	
Vegan slices (flavours on request)	VEGAN
Mini tarts (caramel, chocolate or lemon)	
Macarons (flavour and colour of your choice)	
Churros with chocolate sauce	
Portuguese custard tarts	
Hot cinnamon jam donuts	



CORPORATE BOOKING FORM

CHOPPING BOARD CATERING

CUSTOMER DETAILS

First & Last Name:

Phone Number:

Email Address:

Company Name (if applicable):

Date of Function:

Time of Function:

Style of Function/Occasion:

Number of Guests:

Special Requirements/Notes:

I agree with the Terms & Conditions outlined below

Signature:

Date:



TERMS & CONDITIONS

1. A Booking Form acknowledging and accepting the following Terms and Conditions must be completed and emailed to us at info@choppingboardcatering.com.au.
2. Corporate functions valued over \$500 are eligible for free delivery. Orders below this amount will incur a fee.
3. Corporate functions do not require a deposit but do require a completed booking form.
4. Payment is to be made before drop-off.
5. All prices are GST inclusive.
6. All payments processed by card will incur a 2.2% surcharge.
7. Personal details are confidential and for booking terms only.
8. All pricing includes catering equipment, platters and serving equipment, and paper napkins.
9. Final number, menu selections, and dietary requirements must be confirmed four weeks prior to the function. All menu changes must be confirmed over email.
10. All dietary requirements must be confirmed at the time of final numbers. Any dietaries which are presented on the day of the event may or may not be able to be adhered to.
11. Please note that all menus are subject to change and customisation.
12. Food service time is to be confirmed two weeks prior to the event. Alteration of service time may incur extra charge.
13. All cancellations are to be by email correspondence.
14. Travel fees will apply for events, which are calculated from Adelaide CBD.
15. We decide on staffing numbers for each event based on its specific needs and to assure smooth execution.
16. If the booking is cancelled less than four weeks prior to the function date, the credit card will be charged 50% of the total amount agreed upon.
17. Penalty rates apply on public holidays.



CONTACT

FIND US

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Photography: Time with Alex

