



**CHOPPING
BOARD**
CATERING

**FUNCTION BOOKING INFORMATION
2024/2025**



CHOPPING BOARD CATERING

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BESPOKE ONE-OF-A-KIND EVENTS

Chopping Board Catering specialises in wedding, engagement, and milestone birthday catering based in Adelaide, South Australia. We understand amazing food, seamless service, and customised menus are a must-have for your event planning. Enquire about our canapés, cocktail food, wood oven pizza, paella, pasta, shared mains, alternate drop, wait staff, and hire options for your function or event.

TERMINOLOGY

Each (number of items)	EA
Gluten Free	GF
Gluten Free Option	GFO
Guest (number of guests per event, reservation, or table)	PAX
Price On Request	POR
Per Person	PP
Vegan	VEGAN
Vegan Option	VEGAN O
Vegetarian	V
Vegetarian Option	VO

INCLUSIONS

All pricing includes catering equipment, platters, serving equipment, paper napkins, and chefs.

EXCLUSIONS

Wait Staff priced \$45P/H

Staff are calculated on 1 staff member per 30-40 guests maximum (depending on menu package)

Table settings such as glasses, cutlery, plates, napkins, and linen.

TRAVEL

Calculated from Adelaide CBD

0-30 minutes

30-60 minutes

60-90 minutes

90-120 minutes

120 minutes

Depending on distance, amount of equipment and staff needed (per staff member)

Over 2hrs away accommodation will be required

Hire equipment delivery



COCKTAIL CATERING

COCKTAIL FOOD PACKAGES

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
Pick 5 items from Canapes and 5 from Bigger	10 items in total
Pick 6 items from Canapes and 6 from Bigger	12 items in total

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
Pumpnickle 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	

ADD ON

Salad table with a choice of 3 from the sides list

Antipasti boards or table (selection of sliced meats, pickled veg, olives, cheeses, dips, breads)

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	
Cupcakes - your choice of flavour and colour	GFO
Selection local and imported cheese with matching condiments	GFO



Photography: Sebastian Paynter



Photography: Time with Alex



Photography: K Photography by Karina



Photography: Time with Alex



SHARE TABLE MENU

2 COURSE (ENTREE, MAIN + SIDES OR MAINS + SIDES, DESSERT)

3 COURSE (ENTREE, MAIN + SIDES, DESSERT)

ENTRÉE

Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list
(served roaming - however if seated extra)

OR

Antipasti boards or table (selection of sliced meats, pickled veg, olives, cheeses, dips, breads)

SHARED MAINS

Choice of 3 of the following items:

Whole roasted lamb shoulder, mint, pea verde sauce	GF
Roasted pork scotch, apple salad	GF
Braised sticky beef ribs, Asian herb salad	GF
Chargrilled flank steak, chimichurri	GF
Cedar wood plank smoked salmon, shaved fennel, lemon, cucumber, Spanish onion, herbs	GF
Deboned jerk chicken, spiced yoghurt, grilled citrus	GF
Whole roasted harissa spiced cauliflower, tahini dressing, grain and nut crumb	VEGAN + GF
Chargrilled broccoli, lemon dressing, Meredith feta, buckwheat	V + GF
Roasted sugarloaf cabbage, spiced coconut yoghurt, macadamia, curry leaf	VEGAN + GF
Chermola roasted market fish, fennel	GF + DF
Eye fillet with cowboy butter	GF
Lamb rack, whipped ricotta, confit leek, peas	GF

SHARED SIDES

Choice of 3 of the following items:

Chickpea, pumpkin, green bean salad	VEGAN + GF
Roasted beetroot, confit leek, walnut, garden herbs	VEGAN + GF
Roasted cauliflower, hazelnut, celery, feta, herb	V + GF
Broccoli, Spanish onion, almond, tahini dressing	VEGAN + GF
Heirloom tomato, roasted sumac onion, basil	VEGAN + GF
Sweet potato chips, kewpie aioli	VEGAN + GF
Mixed leaf salad, pickled shallot	VEGAN + GF
French fries, harissa spiced salt	VEGAN + GF
Roasted pumpkin, tahini dressing, roasted pepita	VEGAN + GF
Pear, parmesan, salad, white balsamic	V + GF
Cucumber, pickled shallots, herbs, feta	V + GF
Crispy fried crushed potatoes, citrus salt	VEGAN + GF
Corn on the cob citrus oil	VEGAN + GF
Green goddess salad with pomegranate	VEGAN + GF



DESSERT

Selection from canapé dessert section (4 choices)

ADD ON

Bread rolls, salted butter

Canapés

Shared Oysters

GF

South Australian oysters natural, cucumber, shallot, champagne vinaigrette

Sashimi plate

GF

Kingfish, creme fraiche, pomegranate, cucumber w sesame crackers

Pasta or Gnocchi course - choice of 1 of the following flavours:

Broccoli sauce

V

Blue swimmer crab, tomato

Cacio e pepe

Tomato sugo, basil, buffalo mozzarella

Beef ragu

KIDS MENU

Crumbed fish

Cheese burger

Pork sliders

Chicken nuggets

Chicken or beef schnitzel

(All served with chips)

Tomato sugo pasta, parmesan

Kids Ages

Under 4

4-11

11-15

15 and above



Photography: Travis & Benny



Photography: Sebastian Paynter



Photography: Time with Alex



Photography: Sebastian Paynter

SIT DOWN MENU

2 COURSE (ENTREE, MAIN + SIDES OR MAINS + SIDES, DESSERT)

3 COURSE (ENTREE, MAIN + SIDES, DESSERT)

ENTRÉE

Choice of 2 of the following items:

Three cheese stuffed zucchini flowers, hummus, pesto, lemon dressing	V
Western Australian scallops, porcini butter, herb, lemon crumbs	GF
Hand made gnocchi, tomato, burrata, basil purée	V
Whipped burrata, roasted beetroot, chilli oil, bottarga	VO
Wagyu Bresaola, remoulade, sourdough croutons	GFO

MAINS

Choice of 2 of the following items

Hand made gnocchi, tomato, burrata, basil purée	V
Roasted lamb rump, baba ganoush	GF
Chargrilled butchers cut, cafe de Paris butter	GF
Pan fried catch of the day, lemon aioli	GF
Chargrilled sous vide chicken maryland, sauce gribiche	
Crumbed Coorong mullet, lemon, tartare	
Grilled pork fillet, apple puree	

SIDES

Choice of 3 of the following items:

Chickpea, pumpkin, green bean salad	VEGAN + GF
Roasted beetroot, confit leek, walnut, garden herbs	VEGAN + GF
Roasted cauliflower, hazelnut, celery, feta, herb	V + GF
Broccoli, Spanish onion, almond, tahini dressing	VEGAN + GF
Heirloom tomato, roasted sumac onion, basil	VEGAN + GF
Sweet potato chips, kewpie aioli	VEGAN + GF
Mixed leaf salad, pickled shallot	VEGAN + GF
French fries, harissa spiced salt	VEGAN + GF
Roasted pumpkin, tahini dressing, roasted pepita	VEGAN + GF
Pear, parmesan, salad, white balsamic	V + GF
Cucumber, pickled shallots, herbs, feta	V + GF
Crispy fried crushed potatoes, citrus salt	VEGAN + GF
Corn on the cob citrus oil	VEGAN + GF
Green goddess salad with pomegranate	VEGAN + GF



DESSERTS

Choice of 2 of the following items:

Mars bar slice, caramel, vanilla mascarpone	GF
Passion smash, passionfruit curd, chocolate popping candy crumb, smashed meringue	GF
Strawberry vanilla cake, mascarpone	
Selection of local and imported cheese with matching condiments	GFO

ADD ON

Bread rolls, salted butter	
Canapés	
Shared Oysters	GF
South Australian oysters natural, cucumber, shallot, champagne vinaigrette	
Sashimi plate	GF
Kingfish, creme fraiche, pomegranate, cucumber w sesame crackers	
Pasta or Gnocchi course - choice of 1 of the following flavours:	
Broccoli sauce	V
Blue swimmer crab, tomato	
Cacio e pepe	
Tomato sugo, basil, buffalo mozzarella	
Beef Ragu	

LOLLY BUFFET

Pick 5 types / Pick 7 types / Pick 10 types

(sour cola bottles, sour worms, strawberry and creams, racing cars, fruity frogs, freckles, jelly beans, licorice allsorts, mixed berries, premium party mix, pineapples, teeth, wine gums, or milk bottles)

CAKEAGE

Cut and platter
Cut and individually plate
Cut and plate with vanilla mascarpone, berry curd



Photography: Travis & Benny



Photography: Sebastian Paynter

Photography: Time with Alex



Photography: Sebastian Paynter

WOOD OVEN PIZZA, PAELLA, PASTA

PIZZAS

All pizzas are made with a mozzarella, cheddar and parmesan blend
VEGAN and GF options available

Margherita	Tomato, mozzarella, basil, olive oil	V
Kipfler Potato	Confit garlic, smoked fior di latte, rocket, truffle	V
Roast Mushroom	Drunken onions, fresh goats curd, basil	V
Basil Pesto	Sopressa salami, cherry tomato, parmesan, lemon	
Meat	Spanish chorizo, chicken, shaved leg ham	
Leg Ham	Sopressa, roasted mushroom, olives, chilli oil	
Hot	Confit garlic, calypso salami, 'Nduja, basil, bocconcini	
Prawn	Cherry tomato, lemon, rocket, chilli	
Spicy Pepperoni	Chilli, oregano	
Pumpkin	Hummus, roasted onion, rocket, fetta dressing	V
Pickle	Blanco sauce, Nduja, pickles, fermented chilli	
Pork	Blanco sauce, pork and fennel Sausage, Italian broccoli	
Mortadella	Tomato, mortadella, green olive, chilli honey	
Spinach	Pesto, spinach, white anchovy	

PIZZA OPTIONS

Choice of up to 4 flavours

Pizza Only

Pizza + Grazing

Pizza + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pizza + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

KIDS PIZZA

Ham and cheese

Cheese

PASTA OPTIONS (ROAMING/COCKTAIL)

Choice of up to 2 flavours

Pasta Only

Pasta + Grazing

Pasta + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pasta + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)



PAELLA

Chicken, chorizo, cockles, peas

GF

Prawn, chorizo, mussels, peas

GF

Capsicum, cherry tomato, green beans, eggplant, peas

V + GF

PAELLA OPTIONS

Choice of up to 2 flavours

Paella Only

Paella + Grazing

Paella + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Paella + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

PIZZA + PAELLA OPTIONS

Choice of up to 2 paella flavours and up to 4 pizza flavours

Pizza + Paella Only

Pizza + Paella + Grazing

Pizza + Paella + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pizza + Paella + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

PASTA + PIZZA + PAELLA OPTIONS

Choice of up to 2 pasta flavours, 2 paella flavours and up to 4 pizza flavours

Pasta + Pizza Only

Pasta + Paella Only

Pasta + Pizza + Paella

Pasta + Pizza + Paella + Grazing

Pasta + Pizza + Paella + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pasta + Pizza + Paella + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

ADD ON (PIZZA/PAELLA/PASTA PACKAGES)

Canapés

Sides (selection of 3)





Photography: Time with Alex



Photography: K Photography by Karina



Photography: K Photography by Karina



Photography: K Photography by Karina

HIRE

GARDEN GAMES

Bocce	\$20
Finska	\$40
Croquet Set	\$30
Quoits	\$40
Corn Holes	\$60
Maze Wall	\$70



DIRECTORY

VENUES

[VENYU](#)

South Australian Venue Platform

[MT BEARE](#)

Mount Compass

[GEOFF MERRILL](#)

McLaren Vale

[PINDARIE](#)

Barossa Valley

[WHITE HILL ESTATE](#)

McLaren Vale

[GLEN LEA HOMESTEAD](#)

Bugle Ranges

[MANDALAY HOUSE & GARDEN](#)

Petwood

[TEMPLEWOOD HOUSE](#)

Inglewood

[THE WHITE HOUSE](#)

Hahndorf

[BREMER FARM](#)

Hartley

[BARN 1890](#)

McLaren Vale

[WHITES VALLEY ESTATE](#)

Whites Valley

PHOTOGRAPHY

[K PHOTOGRAPHY BY KARINA](#)

[SEBASTIAN PAYNTER](#)

VIDEOGRAPHY

[22 WEDDING FILMS](#)

[THE FILM ROOM](#)

CELEBRANTS

[ANDREW BALDINO CELEBRANT](#)

[ALIX THE CELEBRANT](#)

BAR SERVICE

[SPEAKEASY](#)

[LOVE MITTIE](#)

[ARE YOU BEING SERVED](#)

[LITTLE VINTAGE BAR & VAN](#)

[BILLIE THE VINTAGE VAN](#)

WEDDING CAKES

[THE LARDER](#)

[CHERYSE ZAGLER](#)

CREATIVES

[HYGGE STUDIO](#)

Event styling & management, florist, lighting

[LIBBY STYLES](#)

Wedding styling & planning

[SHE CREATES WEDDINGS](#)

Wedding signage & menus

COORDINATORS

[EVENTS BY CHARLOTTE](#)

[STATUS OFFICIAL](#)

TOOLS & HIRE

[MODERN PARTY](#)

[AUSTRALIAN HIRING COMPANY](#)

MUSIC

[ALL ABOUT HER](#)

[HIM AND HER](#)

[CHOONS AND MOOVZ](#)

[DJ PHOEBE SNOW FLOW](#)



BOOKING FORM

CHOPPING BOARD CATERING

CUSTOMER DETAILS

First & Last Name:

Phone Number:

Email Address:

Company Name (if applicable):

Date of Function:

Time of Function:

Location of Function:

Style of Function/Occasion:

Number of Guests:

Special Requirements/Notes:

PAYMENT DETAILS

Card details not required but deposit bank transfer required.

Electronic Funds Transfer Details:

Chopping Board Catering

ABN: 70 176 309 248

BSB: 085 375

Account Number: 439071753

Deposit amount: \$1,000

Please put your full name as a reference and kindly email a screenshot of payment

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. All functions and events must adhere to the minimum catering persons spend (\$2,000) as per agreed at the time of booking and outlined on the Booking Form.
3. All prices are GST inclusive.
4. Deposit bank transfer required in order to secure a booking and all deposits paid are non-refundable. A \$1,000 deposit is required to be paid to secure your booking date. This will be taken off the final bill following your function.
5. An invoice may be arranged to be paid within 7 days of a function conclusion. This must be agreed and discussed at the time of the initial booking.
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, paper napkins, and chefs.
9. Final numbers and dietary requirements must be confirmed four weeks prior to the function.
10. Catering options must be confirmed four weeks prior to the function, using the client form template including table plan, time line numbers, allergies, vendor meals, and other details. All menu changes must be confirmed over email.
11. 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.
12. Please note that all menus are subject to change and customisation.
13. Food service time is to be confirmed two weeks prior to the event. Alteration of service time may incur extra charge.
14. We decide on staffing numbers for each event based on its specific needs and to assure smooth execution.
15. All cancellations are to be by email correspondence.
16. Travel fees will apply for events, which are calculated from Adelaide CBD (see page 3).
17. Menu tastings are available on request, starting at \$30 per person for pizza and paella packages or \$45 per person for cocktail and seated packages.
18. Meals can be provided to vendors and suppliers for \$30 per person.
19. 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.
20. Penalty rates apply on public holidays.
21. Clients are responsible for any damages which occur during a function.
22. Rubbish disposal needs to be available at the venue and if not available, prior notice is required and a fee of \$30 will be charged.
23. Chopping Board Catering recommends security for events and functions over 60 pax.



CONTACT

FIND US

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Photography: Declan Hartley Brown

