

PILLAR OF SALT EVENT CATERING



IT ALL COMES TOGETHER



Upon exploring our menu, you will find selections to cater for corporate meetings, casual lunches, small & large special events and any other occasion. You will also discover our wedding menu packages that are sure to leave a lasting impression.

Each and every booking with Pillar of Salt Event Catering starts with the menu, so let us create something special to bring your vision to life.

Contact us on 0484 897 999, or email jonjohn1982@gmail.com
www.pillarofsaltcatering.com.au

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Mini bites

Cocktail spring roll (V) with mango chilli dipping sauce	\$ 2.00
Cocktail samosa (V) with mint yoghurt dipping sauce	\$ 2.00
Sushi (V available, GF available) with soy dipping sauce	\$ 2.00

Canapés

Arancini ball (mushroom & thyme or pumpkin & parmesan) (V, GF) with aioli	\$ 3.80
Pork belly on cucumber with kewpie mayo (GF)	\$ 3.80
Chicken and prawn wonton with soy and lime dipping sauce	\$ 3.80
Traditional pork dumpling in spoon with black vinaigrette	\$ 3.80
Frittata slice with beetroot confit (V, GF)	\$ 3.80
Smoked salmon tartlet with horseradish cream cheese and caviar	\$ 4.00
Coconut prawn with lime & chilli aioli (GF available)	\$ 4.00
Petit sausage roll with tomato chutney	\$ 3.80
Potato skin with speck, cheddar and spring onion (GF)	\$ 3.80

Larger Cocktail Items

Tri-coloured mini brioche bite – French chicken / Italian meatball	\$ 4.80
Crunchy chicken and slaw slider / New York cheeseburger slider	\$ 6.00
Chicken flauta with sour cream and chunky salsa	\$ 4.80
Cocktail Thai chicken skewer with kaffir lime (GF)	\$ 4.20
Crumbed haloumi skewer with basil mayo	\$ 4.20
Greek style lamb filo cigar with mint yoghurt dipping sauce	\$ 4.80
Panko crumbed flathead goujon with house tartare	\$ 4.20
Lamb 'lollipop' cutlet with green goddess sauce	\$ 6.20
Lemongrass chicken banh mi with kewpie mayo	\$ 6.20

Fork & Talk – two hands are needed for this larger option

North Indian butter chicken with rice – served in individual bowls (GF)	\$ 7.00
Chicken, pumpkin and pine nut risotto with shaved parmesan (GF)	\$ 7.00
Asian style noodles (V)	\$ 7.00
Middle eastern chicken with rice (GF)	\$ 7.00
Crunchy Asian slaw with rare beef and tangy dressing (served cold)	\$ 7.00

Sweets

Fudge brownie square with ganache	\$ 3.20
Salted caramel tartlet	\$ 3.20
Lemon curd tartlet	\$ 3.20
Mini New York cheesecake slice	\$ 3.20
Vanilla bean custard tartlet	\$ 3.20
Mini Dutch chocolate mousse cups	\$ 3.20
Pavlova nest with cream and seasonal fresh fruit	\$ 4.00

Sharing Platters – stationed for grazing during your event

Anti-Pasto platter - A selection of marinated vegetables, dips, crackers, olives, cured meats and cheese	\$105.00
Cheese Board - Adelaide Hills cheese selection, with accompanying nuts, dried fruit, pita chips and crackers	\$105.00
Fruit Board - A colourful selection of seasonal fresh fruit for a refreshing alternative	\$70.00
Grazing tables available (minimum numbers apply)	from \$24.00 pp



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Seated Dining

Entree

Roasted vegetable and goats curd tart with balsamic semi-glaze (V)
Choo chee chicken with jasmine rice (GF)
Frenched lamb cutlets with pea puree and parmesan crisp (GF)
Individual anti-pasto selection
Coconut and dill panko crusted prawns with chunky mango salsa
Trio of croquette with speck, pea and brie

Main Course

Beef fillet wrapped in prosciutto and porcini, served with potato gratin, baby carrots and field mushroom
Cajun rubbed Atlantic salmon on pumpkin and chickpea mash with broccolini (GF)
Asian-style glazed pork belly with cauliflower puree, baby carrots and candied pomegranates (GF)
Crispy skin chicken breast on the bone with brie, spinach and sundried tomatoes with cream and white wine on sweet potato mash with broccolini (GF)
Baked pecorino-filled gnocchi with pumpkin, broccolini, cherry tomatoes and pine nuts in a white wine and rosé sauce finished with shaved Romano
Dukkha crusted lamb back-strap on mint pea puree with roasted smashed potatoes and baby carrots (GF)

Dessert

Petit four selection (GF option on request)
Apple crumble pot with vanilla bean ice-cream
Lemon meringue tart with ginger and toffee crumb
Dutch chocolate lava cake with butterscotch sauce
Pavlova nest with Chantilly creme and seasonal berries (GF)
Baked vanilla bean cheesecake with butterscotch sauce

Two-course dinner alternate drop (entree and main or main and dessert)	\$65.00
Three-course dinner alternate drop	\$78.00
Two-course dinner with guests' selection of dish (two choices)	\$75.00
Three-course dinner with guests' selection of dish (two choices)	\$89.00

Minimum numbers of thirty (30) heads are required for a seated menu. Two kitchen staff will be present for duration of the event and this is included in the price of the per head package. Wait staff are an additional charge per staff member per hour.



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Boardroom and Corporate Packages

Breakfast

Seasonal fruit platter - serves 12	\$70.00
Balsamic and cinnamon apples with Greek yogurt and crunchy granola	\$ 6.90
Mini croissant with leg ham and cheese, cheese and tomato and field mushrooms with Swiss cheese and spinach	\$ 5.90
Egg and bacon brioche slider with house relish and cheese	\$ 6.90
Roast vegetable and quinoa frittata slice	\$ 6.90
Gourmet breakfast roll with smoked bacon, egg, tomato, onion, spinach on Turkish bread (GF option available)	\$10.90
Breakfast burrito with bacon, sausage, scrambled egg, hashbrown and cheese	\$14.90

Morning and Afternoon Tea

Seasonal fruit platter - serves 12	\$70.00
Mini Danish	\$ 3.80
Scones with preserves, butter and dollop cream	\$ 3.80
Cocktail quiche (vegetarian available)	\$ 3.80
Petit four sweet selection	\$ 3.20
Petit sausage rolls with house relish	\$ 3.80
Portuguese Tart	\$ 5.50



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Lunch

Assorted sandwiches in various gourmet and traditional fillings (V available)	\$ 8.90
Assorted baguettes in various gourmet and traditional fillings (V available)	\$10.90
Assorted wraps in various gourmet and traditional fillings (V available)	\$10.90
Assorted Turkish rolls in various gourmet and traditional fillings (V available)	\$10.90

Large sharing salads (suitable as a side for 8-10 people)

Moroccan roast vegetable (V, GF)	\$75.00
Chicken Caesar (GF)	\$89.00
Fresh garden (V, GF)	\$62.00
Asian slaw with marinated Thai beef	\$105.00
Smoked salmon with cherry tomatoes, avocado, broccolini, cos and dill aioli (GF)	\$105.00

Crock pot and baked dishes Charged at a per-head price

Aromatic middle eastern chicken with tomato, cranberries and lemon (GF)
Vegetarian korma (V, GF)
North Indian butter chicken (GF)
Traditional beef hotpot with potatoes
Lamb kofta stew (GF)
Lasagne ragu with bechamel and mozzarella

Accompanying sides Charged at a per-head price

Jasmine rice (V, GF)
Pilau rice (V, GF)
Potato gratin (V, GF)
Creamy mash (V, GF)
Steamed greens (V, GF)
Garden Salad (V, GF)



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Beverages

Coffee station – Percolated locally-roasted coffee and tea selection including sweeteners and various milks by Fleurieu Milk Company	\$ 4.90
2lt juice / soft drink varieties	\$ 8.90
1.5lt spring or sparkling water	\$ 5.90

Ask about our packages for continuous supplies of beverages for your event

A delicious selection of local wines and beers are available for your event and charged either by consumption or hourly package. POA

Hire Charge

Glassware, crockery and cutlery can be hired for your event. Ask us for a quote when booking.

Chef on site – Included when booking your event where a minimum of \$1,800.00 is spent on food.

Wait staff - \$48.00 per staff member per hour.

Bar Staff (RSA Accredited) - \$52.00 per staff member per hour.

Styling pieces can be hired for your event ranging from bar tables, table centre pieces, lighting and other decorative items. Ask for an additional quote when booking.



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Wedding Packages

Bespoke receptions to suit your vision and budget

Roaming cocktail reception - minimum 40 guests

2-hour food package - 8 selections	\$48.00
2.5-hour food package - 10 selections	\$58.00
3-hour food package - 12 selections	\$68.00

Seated dining - minimum 40 guests

Two-course dinner alternate drop (entree and main or main and dessert)	\$65.00
Three-course dinner alternate drop	\$79.00
Two-course dinner with guests' selection of dish (two choices)	\$75.00
Three-course dinner with guests' selection of dish (two choices)	\$89.00
Additional canapés prior to sitting - 1 hour	\$22.00

Beverage packages available from 2 hours + POA
Complete dry hire available for your venue POA



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