



# 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](mailto:jonjohn1982@gmail.com)  
[www.pillarofsaltcatering.com.au](http://www.pillarofsaltcatering.com.au)



# PILLAR OF SALT EVENT CATERING

## Mini Cocktail – fan favourite nibbles to get things started

Cocktail spring roll (V) with sweet chilli dipping sauce	\$1.50
Cocktail samosa (V) with sweet chilli dipping sauce	\$1.50
Sushi (V available, GF available) with soy dipping sauce	\$1.50

## Canapés

Arancini ball (mushroom or pumpkin & parmesan) (V) with aioli	\$3.00
Pork belly on cucumber with kewpie mayo and chilli	\$3.00
Chicken and prawn wonton with soy and chilli dipping sauce	\$3.00
Traditional pork dumpling in spoon with a black vinaigrette	\$3.00
Frittata slice with beetroot confit (V, GF)	\$3.00
Smoked salmon tartlet with horseradish cream cheese and caviar	\$3.50
Coconut prawn with lemon and dill (GF available) and lime & chilli aioli	\$3.50
Petit sausage roll with tomato chutney	\$3.00

## Large Cocktail

New York cheeseburger slider	\$5.20
Crunchy chicken and slaw slider	\$5.20
Chicken flautas taquitos with sour cream and chunky salsa	\$4.50
Asian style chicken skewer	\$3.80
Crumbed haloumi skewer with basil mayo	\$3.80
Greek style lamb filo cigar with mint yoghurt dipping sauce	\$4.00
Panko crumbed flathead goujon with house tartare	\$3.80
Popcorn shrimp po'boy with chipotle mayo	\$5.50
Lemongrass chicken banh mi with kewpie mayo	\$5.50

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

Malaysian satay chicken with rice – served in individual bowls (GF)	\$5.50
Chicken, pumpkin and pine nut risotto with shaved parmesan (GF)	\$5.50
Asian style noodles (V available)	\$5.50
Middle eastern chicken with rice	\$5.50
Crunchy Asian slaw with rare beef and tangy dressing (served cold)	\$5.50

## Sweet

Fudge brownie square with ganache	\$2.50
Salted caramel tartlet	\$2.50
Lemon curd tartlet	\$2.50
Mini New York cheesecake slice	\$2.50
Chocolate and rum truffle (GF available)	\$2.50
Mini Dutch chocolate mousse cups	\$2.50
Pavlova nest with cream and seasonal fresh fruit	\$3.50

## Sharing Platters – stationed for grazing during your event

Anti-Pasto platter - A selection of marinated vegetables, dips, crackers, olives, cured meats and cheese	\$90.00
Cheese Board - Adelaide Hills cheese selection, with accompanying nuts, dried fruit, pita chips and crackers	\$90.00
Fruit Board - A colourful selection of seasonal fresh fruit for a refreshing alternative	\$60.00
Grazing tables available (minimum numbers apply)	from \$18.00 pp



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## Plated Seated Dining

### Entree

Roasted vegetable and goats curd tart with balsamic semi-glaze  
Choo chee chicken with jasmine rice  
Frenched lamb cutlets with pea puree and parmesan crisp  
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 and field mushroom  
Cajun rubbed Atlantic salmon on pumpkin and chickpea mash  
Crumbed veal steaks with eggplant, capsicum, olive and onion sugo on creamy mash  
Crispy skin chicken breast on the bone with brie, spinach and sundried tomatoes with cream and white wine on sweet potato mash  
Gnocchi with pumpkin, broccolini, cherry tomatoes and pine nuts in a white wine and rose sauce finished with shaved Romano  
Dukkha crusted lamb back-strap on mint pea puree with roasted smashed potatoes

### Desserts

Petit four selection  
Apple crumble pot with vanilla bean ice-cream  
Lemon meringue tart with candied pistachios and cream  
Dutch chocolate fudge brownie slice served warm with caramel butterscotch sauce  
Pavlova nest with Chantilly creme and seasonal berries  
Creme pâtissier tart with white chocolate and cranberry bark

Two-course dinner alternate drop (entree and main or main and dessert) \$55.00  
Three-course dinner alternate drop \$69.00

Two-course dinner with guests' selection of dish (two choices) \$65.00  
Three-course dinner with guests' selection of dish (two choices) \$79.00

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	\$60.00
Balsamic and cinnamon apples with Greek yogurt and crunchy granola	\$ 5.50
Mini croissant with leg ham and cheese, cheese and tomato and field mushrooms with Swiss cheese and spinach	\$ 4.50
Egg and bacon brioche slider with house relish and cheese	\$ 5.50
Roast vegetable and quinoa frittata slice	\$ 5.50
Gourmet breakfast roll with smoked bacon, egg, tomato, onion, spinach on Turkish bread (GF option available)	\$ 8.90

### Morning and Afternoon Tea

Seasonal fruit platter - serves 12	\$60.00
Mini Danish	\$ 3.00
Scones with preserves, butter and dollop cream	\$ 3.00
Cocktail quiche (vegetarian available)	\$ 3.20
Petit four sweet selection	\$ 2.50
Baby sausage rolls with house relish	\$ 3.00
Cupcakes in chocolate, butterscotch, vanilla and red velvet options	\$ 4.00



# PILLAR OF SALT EVENT CATERING



## Lunch

Assorted sandwiches in various gourmet and traditional fillings (V available)	\$7.50
Assorted baguettes in various gourmet and traditional fillings (V available)	\$9.50
Assorted wraps in various gourmet and traditional fillings (V available)	\$9.50
Assorted Turkish rolls in various gourmet and traditional fillings (V available)	\$9.20

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

Moroccan roast vegetable (V, GF)	\$60.00
Chicken Caesar (GF)	\$70.00
Fresh garden (V, GF)	\$50.00
Asian slaw with marinated Thai beef	\$90.00
Smoked salmon with cherry tomatoes, avocado, broccolini, cos and dill aioli (GF)	\$90.00

### 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)
Satay chicken (GF)
Traditional beef hotpot with potatoes
Penne bolognese bake with shaved parmesan
Lasagne bolognese with bechamel and shaved parmesan

### 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)



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## Beverages

Coffee station – percolated coffee and tea selection including sweeteners and various milks	\$3.50
2lt juice / soft drink varieties	\$8.00
1.5lt spring or sparkling water	\$5.00

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

Wines supplied by Chateau Yaldara 1847 Wines, Lyndoch, South Australia.  
White, red and sparkling selections. Purchased by the bottle or by the hourly package.  
Liquor License can be obtained on your behalf with a minimum of 14-days notice prior to your event.

## Hire Charge

Glassware, crockery, 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 \$1500.00 is spent on food.

Wait staff - \$38.00 per staff member per hour.

Bar Staff (RSA Accredited) - \$40.00 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.



# PILLAR OF SALT EVENT CATERING

## Wedding Packages

Bespoke receptions to suit your vision and budget

### Roaming cocktail reception - minimum 40 guests

2-hour food package - 8 selections	\$40.00
2.5-hour food package - 10 selections	\$49.00
3-hour food package - 12 selections	\$59.00

### Seated dining - minimum 40 guests

Two-course dinner alternate drop (entree and main or main and dessert)	\$55.00
Three-course dinner alternate drop	\$69.00
Two-course dinner with guests' selection of dish (two choices)	\$65.00
Three-course dinner with guests' selection of dish (two choices)	\$79.00
Additional canapés prior to sitting - 1 hour	\$15.00

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



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