



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.pillarofsalteventcatering.com.au



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	

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

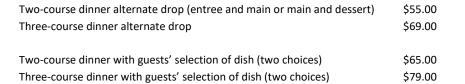
Crumbed veal steaks with eggplant, capsicum, olive and onion sugo on creamy mash Crispy skin chicken breast on the bone with brie, spinach and sundried tomatoes with cream and white wine on sweet potato mash

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



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.





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

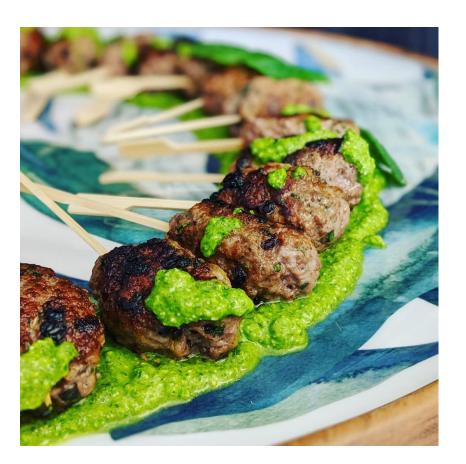
Morning and Afternoon Tea

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





Lunch



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

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, broc	colini,
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

\$60.00

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



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.





Wedding Packages

Bespoke receptions to suit your vision and budget

Roaming	cocktail	reception -	- minimum	40 guests
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Seated dining - minimum 40 guests	
3-hour food package - 12 selections	\$59.00
2.5-hour food package - 10 selections	\$49.00
2-hour food package - 8 selections	\$40.00

Two-course dinner alternate drop (entree and main or main and dessert) Three-course dinner alternate drop	\$55.00 \$69.00
Two-course dinner with guests' selection of dish (two choices) Three-course dinner with guests' selection of dish (two choices)	\$65.00 \$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









