



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 and large special events, weddings and any other celebration.

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

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Mini Cocktail – Fan favourite nibbles to get things started

Cocktail Spring Roll (V) with Sweet Chilli Dipping Sauce	\$1.30
Cocktail Samosa (V) with Sweet Chilli Dipping Sauce	\$1.30
Sushi (V available, GF available) with Soy Dipping Sauce	\$1.30

Canapes

Arancini Ball (Mushroom or Pumpkin & Parmesan) (V) with Aioli	\$2.80
Pork Belly on Cucumber with Kewpie Mayo and Chilli	\$2.80
Chicken and Prawn Wonton with Soy and Chilli Dipping Sauce	\$2.80
Traditional Pork Dumpling in spoon with a Black Vinaigrette	\$2.80
Frittata Slice with Beetroot Confit (V, GF)	\$2.80
Smoked Salmon Tartlet with Cream Cheese and Dill Salsa Verde	\$3.50
Coconut Prawn with Lemon and Dill (GF available) and Lime & Chilli Aioli	\$3.50
Mini Sausage Roll with Tomato Chutney	\$2.80

Large Cocktail

New York Cheeseburger Slider	\$5.20
Crunchy Chicken Slider with Slaw	\$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	\$3.50
Greek Style Lamb Filo Cigar with Mint Yoghurt Dipping Sauce	\$3.80
Beer Battered Flathead Goujon with House Tartare	\$3.80
Popcorn Shrimp Po'Boy with Chipotle Mayo	\$5.20
Lemongrass Chicken Banh Mi with Kewpie Mayo	\$5.50

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

Satay Chicken with Rice – served in individual bowls (GF)	\$5.20
Chicken, Pumpkin and Pine Nut Risotto with Shaved Parmesan (GF)	\$5.20
Asian Style Noodles (V available)	\$5.20
Middle Eastern Chicken with Rice	\$5.50
Crunchy Asian Salad 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	\$3.20

Sharing Platters – Stationed for grazing during your event

Anti-Pasto Platter - A selection of marinated vegetables, dips, crackers, olives, cured meats and cheese	\$85.00
Cheese Board - Adelaide Hills cheese selection, with accompanying nuts, dried fruit, pita chips and crackers	\$85.00
Fruit Board - A colourful selection of seasonal fresh fruit for a refreshing alternative	\$55.00
Grazing Tables available (minimum numbers apply)	from \$18.00 pp



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Plated Sit-Down 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
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) \$49.90
Three Course Dinner Alternate Drop \$62.90

Two Course Dinner with Guests' Selection of Dish (two choices) \$52.90
Three Course Dinner with Guests' Selection of Dish (two choices) \$68.90

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 Platters
Balsamic and Cinnamon Apples with Greek Yogurt and Crunchy Granola
Mini Croissant with Leg Ham and Cheese, Cheese and Tomato and Field Mushrooms with Swiss Cheese and Spinach
Egg and Bacon Brioche with House Relish and Cheese
Roast Vegetable and Quinoa Frittata Slice
Gourmet Breakfast Roll with Smoked Bacon, Egg, Tomato, Onion, Spinach on Turkish Bread (GF Option Available)

Morning and Afternoon Tea

Seasonal Fruit Platters
Mini Danish
Scones with Preserves, Butter and Dollop Cream
Cocktail Quiche (vegetarian available)
Petit Four Sweet Selection
Baby Sausage Rolls with House Relish
Cupcakes in Chocolate, Butterscotch, Vanilla and Red Velvet options



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Lunch

Assorted Sandwiches in various Gourmet and traditional fillings (V available)
Assorted Baguettes in various Gourmet and traditional fillings (V available)
Assorted Wraps in various Gourmet and traditional fillings (V available)
Assorted Turkish Rolls in various Gourmet and traditional fillings (V available)

Large Sharing Salads (suitable as a side for 8-10 people)

Moroccan Roast Vegetable (V, GF)
Chicken Caesar (GF)
Fresh Garden (V, GF)
Asian Slaw with Marinated Thai Beef
Smoked Salmon with Cherry Tomatoes, Avocado, Broccolini, Cos and Dill Aioli (GF)

Crock Pot and Baked Dishes

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

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
2Lt Juice / Soft Drink Varieties
1.5Lt Spring or Sparkling Water

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 - \$35.00 per staff member per hour.

Bar Staff (RSA Accredited) - \$38.00 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.

CHATEAU 1847 YALDARA
BAROSSA · AUSTRALIA

