

'Graze to Amaze' (Savory Grazing Board)

COLD ITEMS

Assortment of cured meats (NF, DF) **

- Local SA Cacciatore
- San Daniele 'Morgante' prosciutto
- Barossa Fiori Di Cotto Ham
- 'D'orsongna pepper mortadella

Chefs selection of quality cheese **

- 'Kingfisher' double cream brie
- Cracker Barrell vintage cheddar
- La Casa Del Formaggio bocconcini

Assortment of in house dips (NF, GF, V)

- Inhouse Tzatziki
- Beetroot, feta & garlic
- Slow roasted & spiced capsicum

Handmade spanakopita (NF, V)

Marinated Penfield Kalamata olives

Adelaide Event Catering will also provide:

- Cocktail napkins
- Assortment of breads, crackers & fillers
- Alternatives available on request for Vegan and Gluten free guests

** Items subject to availability & subject to reasonable change **

HOT ITEMS

Chicken souvlaki, lemon oil (NF, GF, DF)

Lamb kofta, inhouse dukkha, salsa verde (DF)

Arancini, truffle aioli, porcini salt, taleggio (NF, V)

Fried pork belly, siracha aioli, pickled carrot, cheddar (NF)

Korean fried chicken, gochujang, queso (NF)

Pulled lamb shoulder, rocket, cheddar, sourdough (NF)

Double smoked cheese loukaniko, garlic oil (NF)

Our professional staff will prepare and present the grazing board on-site for your guests to feast.

'Graze to Amaze' (Sweet Grazing Board)

DESSERT ITEMS

Assortment of chefs Panna cotta

White chocolate & lemon cheesecake

Dark chocolate & citrus tart

Assortment of macaroons

Chocolate brownie, vanilla cream

Fresh chocolate & vanilla cannoli

Coffee & chocolate eclairs

Portuguese tarts

Assortment of cocktail doughnuts

Assortment of chocolate, cookies & wafer biscuits

Nutella cob loaf with fresh fruit & marshmallows

**Clients cake sliced & featured on if available

board**

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