

Savoury Grazing Boxes

COLD ITEMS

1. Mezzethaki Box
Serrano Jamon prosciutto, Barossa Fiori Di Cotto ham, Calabrese salami, Cracker Barrell vintage cheddar, inhouse tzatziki, beetroot, feta & garlic, slow roasted & spiced capsicum, marinated Penfield Kalamata olives, garlic & herb focaccia
2. Greek Pastries, handmade spanakopita (NF, V) & Traditional tiropita (NF, V)
3. Fried pork belly, siracha aioli, pickled carrot, cheddar (NF)
4. Assortment of chefs arancini, truffle aioli, porcini salt, taleggio (NF, V)
5. Assortment of inhouse focaccias & baguettes (NF)

HOT ITEMS

6. Chicken souvlaki, lemon oil (NF, GF, DF)
7. Lamb kofta, inhouse dukkha, salsa verde (DF)
8. Korean fried chicken, gochujang, queso (NF)
9. Pulled lamb shoulder, rocket, cheddar, sourdough (NF)

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

Adelaide Event Catering will also provide:

- Cocktail napkins
- Alternatives available on request for Vegan and Gluten free guests
- Food will be packaged in appropriate grazing boxes or foil containers

Our professional staff will prepare deliver the grazing boxes on-site for your guests to feast.

Sweet Grazing Boxes

DESSERT OPTIONS

1. Assortment of chef's Panna cotta
2. White chocolate & lemon cheesecake
3. Dark chocolate & citrus tart
4. Assortment of macarons
5. Chocolate brownie, vanilla cream
6. Fresh chocolate & vanilla cannoli
7. Coffee & chocolate eclairs
8. Portuguese tarts
9. Assortment of cocktail doughnuts

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