



**FUNCTION BOOKING INFORMATION**  
**2025/2026**

[CHOPPINGBOARDCATERING.COM.AU](http://CHOPPINGBOARDCATERING.COM.AU)

Photography: K Photography by Karina



Photography: K Photography by Karina



Photography: K Photography by Karina



Photography: K Photography by Karina



# CHOPPING BOARD CATERING

## FUNCTION BOOKING INFORMATION 2025/2026

### BESPOKE ONE-OF-A-KIND EVENTS

Chopping Board Catering specialises in wedding, engagement, and milestone birthday catering based in Adelaide, South Australia. We understand amazing food, seamless service, and customised menus are a must-have for your event planning.

Enquire about our canapés, cocktail food, wood oven pizza, paella, pasta, shared mains, alternate drop, wait staff, and hire options for your function or event.

### TERMINOLOGY

Each (number of items)	EA
Gluten Free	GF
Gluten Free Option	GFO
Guest (number of guests per event, reservation, or table)	PAX
Price On Request	POR
Per Person	PP
Vegan	VEGAN
Vegan Option	VEGAN O
Vegetarian	V
Vegetarian Option	VO

### INCLUSIONS

All pricing includes catering equipment, platters, serving equipment, paper napkins, and chefs.

### EXCLUSIONS

Wait Staff pricing \$50P/H

Staff are calculated on 1 staff member per 30-40 guests maximum (depending on menu package)

Table settings such as glasses, cutlery, plates, napkins, and linen.

### TRAVEL

Calculated from Adelaide CBD

0-30 minutes

30-60 minutes

60-90 minutes

90-120 minutes

120 minutes

Depending on distance, amount of equipment and staff needed (per staff member)

Over 2hrs away accommodation will be required

Hire equipment delivery



# COCKTAIL CATERING

## COCKTAIL FOOD PACKAGES

Pick 3 items from Canapes and 3 from Bigger	6 items in total
Pick 4 items from Canapes and 4 from Bigger	8 items in total
Pick 5 items from Canapes and 5 from Bigger	10 items in total
Pick 6 items from Canapes and 6 from Bigger	12 items in total

## CANAPÉS | SMALLER

South Australian oysters with cucumber, shallot, champagne vinaigrette	GF + DF
Wood fired pumpkin, meredith feta, pickled onions, hazelnuts, sourdough crouton	V + VEGAN O
Hervey Bay scallops, porcini butter, herb, lemon crumbs	GF
Steamed prawn and ginger dumpling, kaffir lime, chilli	DF
Fried tofu and cabbage dumpling, soy, black vinegar dressing	VO + DF
Corn and jalapeño fritters, vegan aioli	VEGAN + GF
Vegan cauliflower bites, Korean chilli	VEGAN + GF
Croquette, aioli, parmesan, herb	V
Green pea falafel, tahini dressing	VEGAN + GF
Kingfish ceviche, nam jim, coconut, fried shallot, with cassava cracker	GF + DF
Smoked barramundi, betel leaf, crispy shallots	GF + DF
Taramasalata, blini, caviar	
Chicken lollipop with Thai street sauce	GF + DF
Roast pear, prosciutto, feta, honey, pink pepper	
Arancini, aioli, herbs	GF + V
Pickle-brined fried chicken, honey mustard sauce	GF + DF
Pumpernickle toast, pastrami, whipped burrata, mustard pickle	V
Mini Yorkshire pudding, pulled brisket, horseradish cream	
Cassava cracker, shredded duck, coconut, coriander, lime	GF + DF
Wagyu and lemongrass dumpling, wet wet chilli sauce	DF
Potato rosti, ortiz anchovy, manchego, guindilla	GF
Beef tartare, nori crisp, tuna mayo	GF + DF

## CANAPÉS | BIGGER

Corn ribs, sriracha hot sauce, lime, coriander and parmesan	VEGAN + GF
Mini cheese burger, American mustard, cheese, pickles	VO
Fennel and pork scrolls, tomato relish	
Herb and lemon crumbed ocean perch, miso aioli	GF
Local bakery pies, pasties, sausage rolls or quiches	VO
Spring rolls (chicken or vegetable), soy and sweet chilli dipping	DF + VEGAN O
Salt and pepper squid, herb lime dressing	GF + DF
Grilled cevapcici, tomato chutney	GF + DF
Sashimi poke bowls, edamame, pickled ginger, cucumber, coriander	GF + DF + VEGAN O
Crispy dry rub pork ribs, nam jim	GF + DF



## CANAPÉS | BIGGER (CONT)

Lamb meatball skewer with black pepper caramel	GF + DF
Lobster brioche rolls	DF
Chargrilled lamb cutlets, salsa verde	GF + DF
Tempura zucchini flowers with 3 cheese filling	V
Fried chicken slider, pickled cabbage, Frank's hot sauce	
Herb crumbed prawns, chilli crisp mayo	GF + DF
San Choy Bow, iceberg, puffed rice	GF + DF
Pork belly bao bun, paw paw, coriander	VO + DF
Curry puff, sweet chilli yoghurt	VEGAN

## ADD ON

Salad table with a choice of 3 from the sides list

Antipasti boards or table (selection of sliced meats, pickled veg, olives, cheeses, dips, toasted breads)

Antipasti snack   Entree   Substantial

## CANAPÉ DESSERTS

Pick 2 choices

Pick 3 choices

Pick 4 choices

Mars bar slice, caramel, vanilla mascarpone	GF
Passion smash, passionfruit curd, chocolate popping candy crumb, smashed meringue	GF
Strawberry vanilla cake, mascarpone	
Mini nutella or lemon cannoli	
Vegan slices (mixed berry, snickers, fig and lime or salted caramel)	VEGAN
Mini tarts (caramel, chocolate or lemon)	
Macarons	
Churros with chocolate sauce	
Portuguese custard tarts	
Hot cinnamon jam donuts	
Cupcakes (vanilla, chocolate or carrot)	GFO
Selection local and imported cheese with matching condiments	GFO

## LOLLY BUFFET

Pick 5 types   /   Pick 7 types   /   Pick 10 types

(sour cola bottles, sour worms, strawberry and creams, racing cars, fruity frogs, freckles, jelly beans, licorice allsorts, mixed berries, premium party mix, pineapples, teeth, wine gums or milk bottles)

## CAKEAGE

Cut and platter

Cut and individually plate

Cut and plate with vanilla mascarpone, berry curd



Photography: K Photography by Karina



Photography: Time with Alex



Photography: K Photography by Karina



Photography: Time with Alex





# SHARE TABLE MENU

2 COURSE (ENTREE, MAINS + SIDES OR MAINS + SIDES, DESSERT)

3 COURSE (ANY 3 OF ENTREES, PASTA, MAINS + SIDES, DESSERT)

4 COURSE (ANY 4 OF ENTREES, PASTA, MAINS + SIDES, DESSERT)

5 COURSE (CANAPE, ANTIPASTO, PASTA, MAINS + SIDES, DESSERT)

## ENTRÉE

Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list  
(served roaming - however if seated extra)

OR

Antipasti boards or table (selection of sliced meats, pickled veg, olives, cheeses, dips, breads)

## SHARED MAINS

Choice of 3 of the following items:

Whole roasted lamb shoulder, verde sauce	GF + DF
Braised sticky beef ribs, Asian herb salad	GF + DF
Chargrilled roasted sirloin, chimichurri	GF + DF
Whole roasted harissa spiced cauliflower, tahini dressing, grain and nut crumb	VEGAN + GF
Chermola roasted market fish, fennel	GF + DF
Eye fillet with cowboy butter + \$4PP	GF
Lamb rack, whipped ricotta, confit leek, peas + \$6PP	GF
Jerk marinated chicken thigh, spiced aioli, grilled citrus	GF + DF
Fried eggplant, baba ganoush, chilli, coriander, sesame	GF
Roasted porchetta, apple verjuice chutney	GF + DF

## SHARED SIDES

Choice of 3 of the following items:

Broccoli, Spanish onion, fried shallots, feta, tahini dressing	V + GF
Heirloom tomato, roasted sumac onion, basil	VEGAN + GF
Mixed leaf salad, pickled shallot	VEGAN + GF
French fries, harissa spiced salt	VEGAN + GF
Roasted pumpkin, tahini dressing, rocket, roasted pepita	VEGAN + GF
Pear, parmesan, salad, white balsamic	V + GF
Crispy fried crushed potatoes, citrus salt	VEGAN + GF
Green goddess salad with pomegranate	VEGAN + GF
Baby coz, parmesan, croutons, crispy Guanciale, anchovy cream	VO + GFO
Panzanella salad, cucumber, basil, tomato, vinegar dressing, bread	V + GFO
Carrot salad, roasted and shaved carrot, whipped ricotta, chickpea, tahini dressing	V + GF
Fennel, celery, parmesan, fried capers	V + GF
Crispy rice salad, cucumber, edamame, avocado, coriander, chilli	VEGAN + GF
Fried brussel sprouts, garlic, parmesan	V + GF



## DESSERT

Selection from canapé dessert section (4 choices)

## ADD ON

Bread rolls, salted butter

GFO

Canapés

Smaller or Bigger per selection

Shared Oysters

South Australian oysters natural, cucumber, shallot, champagne vinaigrette

GF + DF

## PASTA OR GNOCCHI

Pasta or Gnocchi course

GFO available

Choice of 1 of the following flavours:

Broccoli sauce, garlic, white wine, shallot, anchovy, herbs

VO

Blue swimmer crab, tomato

Cacio e pepe, pepper, wine, parmesan

VO

Tomato sugo, basil, buffalo mozzarella

V

Beef ragu

Pork and fennel ragu, carbonara



Photography: Sebastian Paynter



Photography: Sebastian Paynter





Photography: K Photography by Karina



Photography: Travis & Benny



Photography: Sebastian Paynter



Photography: K Photography by Karina



# SIT DOWN MENU

2 COURSE (ENTREE, MAIN + SIDES OR MAINS + SIDES, DESSERT)

3 COURSE (ANY 3 OF ENTREES, PASTA, MAINS + SIDES, DESSERT)

4 COURSE (ANY 4 OF ENTREES, PASTA, MAINS + SIDES, DESSERT)

5 COURSE (CANAPE, ANTIPASTO, PASTA, MAINS + SIDES, DESSERT)

## ENTRÉE

Choice of 2 of the following items:

Three cheese stuffed zucchini flowers, hummus, pesto, lemon dressing	V
Western Australian scallops, porcini butter, herb, lemon crumbs	GF
Hand made gnocchi, tomato, burrata, basil purée	V
Whipped burrata, roasted beetroot, chilli oil, bottarga	VO
Wagyu bresaola, remoulade, sourdough croutons	DF + GFO
Shaved leg ham, grape dressing, mustard aioli, rocket, manchego	

## MAINS

Choice of 2 of the following items

Hand made gnocchi, tomato, burrata, basil purée	V
Roasted lamb rump, baba ganoush	GF + DF
Chargrilled butchers cut, cafe de Paris butter	GF
Pan fried catch of the day, lemon aioli	GF + DF
Chargrilled sous vide chicken maryland, sauce gribiche	DF
Crumbed Coorong mullet, lemon, tartare	
Grilled pork fillet, apple puree	DF
Crowd pleaser - choice of 2 proteins served with potato rosti, caponata, jus	

## SIDES

Choice of 3 of the following items:

Broccoli, Spanish onion, fried shallots, feta, tahini dressing	V + GF
Heirloom tomato, roasted sumac onion, basil	VEGAN + GF
Mixed leaf salad, pickled shallot	VEGAN + GF
French fries, harissa spiced salt	VEGAN + GF
Roasted pumpkin, tahini dressing, rocket, roasted pepita	VEGAN + GF
Pear, parmesan, salad, white balsamic	V + GF
Crispy fried crushed potatoes, citrus salt	VEGAN + GF
Green goddess salad with pomegranate	VEGAN + GF
Baby coz, parmesan, croutons, crispy Guanciale, anchovy cream	VO + GFO
Panzanella salad, cucumber, basil, tomato, vinegar dressing, bread	V + GFO
Carrot salad, roasted and shaved carrot, whipped ricotta, chickpea, tahini dressing	V + GF
Fennel, celery, parmesan, fried capers	V + GF
Crispy rice salad, cucumber, edamame, avocado, coriander, chilli	VEGAN + GF
Fried brussel sprouts, garlic, parmesan	V + GF



## DESSERTS

Choice of 2 of the following items:

Mars bar slice, caramel, vanilla mascarpone	GF
Passion smash, passionfruit curd, chocolate popping candy crumb, smashed meringue	GF
Strawberry vanilla cake, mascarpone	
Selection of local and imported cheese with matching condiments	GFO

## ADD ON

Bread rolls, salted butter	GFO
Canapés	Smaller or Bigger per selection
Shared Oysters	
South Australian oysters natural, cucumber, shallot, champagne vinaigrette	GF + DF

## PASTA OR GNOCCHI

Pasta or Gnocchi course	GFO available
Choice of 1 of the following flavours:	
Broccoli sauce, garlic, white wine, shallot, anchovy, herbs	VO
Blue swimmer crab, tomato	
Cacio e pepe, pepper, wine, parmesan	VO
Tomato sugo, basil, buffalo mozzarella	V
Beef ragu	
Pork and fennel ragu, carbonara	

## LOLLY BUFFET

Pick 5 types / Pick 7 types / Pick 10 types

(sour cola bottles, sour worms, strawberry and creams, racing cars, fruity frogs, freckles, jelly beans, licorice allsorts, mixed berries, premium party mix, pineapples, teeth, wine gums, or milk bottles)

## CAKEAGE

- Cut and platter
- Cut and individually plate
- Cut and plate with vanilla mascarpone, berry curd







Photography: Sebastian Paynter



Photography: Travis & Benny



Photography: Time with Alex



Photography: K Photography by Karina

# WOOD OVEN PIZZA, PAELLA, PASTA

## PIZZAS

All pizzas are made with a mozzarella, cheddar and parmesan blend

VEGAN and GF options available

Margherita	Tomato, mozzarella, basil, olive oil	V
Kipfler Potato	Confit garlic, smoked fior di latte, rocket, truffle	V
Roast Mushroom	Drunken onions, fresh goats curd, basil	V
Basil Pesto	Sopressa salami, cherry tomato, parmesan, lemon	
Meat	Spanish chorizo, chicken, shaved leg ham	
Leg Ham	Sopressa, roasted mushroom, olives, chilli oil	
Hot	Confit garlic, calypso salami, 'nduja, basil, bocconcini	
Prawn	Cherry tomato, lemon, rocket, chilli	
Spicy Pepperoni	Chilli, oregano	
Pumpkin	Hummus, roasted onion, rocket, fetta dressing	V
Pickle	Blanco sauce, 'nduja, pickles, fermented chilli	
Pork	Blanco sauce, pork and fennel sausage, Italian broccoli	
Mortadella	Tomato, mortadella, green olive, herb zucchini, red onion salad, chilli honey	
Spinach	Pesto, spinach, white anchovy	

Kids Pizza                      Ham and cheese or cheese

## PAELLA

Chicken, chorizo, sofrito, garlic, zucchini, green peas	GF + DF
Chorizo, prawn, mussels, squid ink, sofrito, lemon	GF + DF
Vegetarian, eggplant, zucchini, sofrito, broccoli, peas, beans	VEGAN + GF

## PASTA OR GNOCCHI

Broccoli sauce, garlic, white wine, shallot, anchovy, herbs	VO
Blue swimmer crab, tomato	
Cacio e pepe, pepper, wine, parmesan	VO
Tomato sugo, basil, buffalo mozzarella	V
Beef ragu	
Pork and fennel ragu, carbonara	
GFO available	



# PIZZA, PAELLA, PASTA PACKAGES

## PIZZA OR PAELLA OR PASTA OPTIONS (ROAMING/COCKTAIL)

Choice of up to 4 flavours

Pizza OR Paella OR Pasta Only

Pizza OR Paella OR Pasta with Grazing

Pizza OR Paella OR Pasta with Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pizza OR Paella OR Pasta with Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

## PIZZA + PAELLA OR PIZZA + PASTA OR PAELLA + PASTA OPTIONS

Choice of up to 4 pizza flavours, 2 paella flavours and up to 2 pasta flavours

Pizza + Paella OR Pizza + Pasta OR Paella + Pasta Only

Pizza + Paella OR Pizza + Pasta OR Paella + Pasta with Grazing

Pizza + Paella OR Pizza + Pasta OR Paella + Pasta with Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pizza + Paella OR Pizza + Pasta OR Paella + Pasta with Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

## PIZZA + PAELLA + PASTA OPTIONS

Choice of up to 4 pizza flavours, 2 paella flavours and up to 2 pasta flavours

Pizza + Paella + Pasta Only

Pasta + Pizza + Paella + Grazing

Pasta + Pizza + Paella + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

Pasta + Pizza + Paella + Grazing + Canapés

(Choice of 4 cocktail items (2 from smaller and 2 from bigger) from the canapés list)

## ADD ON (PIZZA/PAELLA/PASTA PACKAGES)

Canapés

Smaller or Bigger per selection

Sides (selection of 3)

Seated service

Canapés desserts

Pick 2 choices   Pick 3 choices   Pick 4 choices







Photography: Time with Alex



Photography: K Photography by Karina



Photography: K Photography by Karina



Photography: K Photography by Karina



# KIDS MENU

## KIDS MENU OPTIONS

Crumbed fish

Cheese burger

Pork sliders

Chicken nuggets

Chicken or beef schnitzel

(All served with chips)

Tomato sugo pasta, parmesan

Kids pizza (pizza packages only) ham and cheese or cheese

Kids Ages

Under 10

10-14

15 and above

Kids Pricing



# DIRECTORY

## VENUES

[VENYU - South Australian Venue Platform](#)

[MANDALAY HOUSE & GARDEN](#)

[WHITE HILL ESTATE](#)

[TEMPLEWOOD HOUSE](#)

[THE WHITE HOUSE](#)

[MT BEARE](#)

[PAVILION AT PROSPECT](#)

[GEOFF MERRILL](#)

[PINDARIE](#)

[GLEN LEA HOMESTEAD](#)

[BREMER FARM](#)

[WHITES VALLEY ESTATE](#)

[MARBLE HILL](#)

[SOUTH AUSTRALIAN MUSEUM](#)

[HAZELMERE HOMESTEAD](#)

[EURILLA ESTATE](#)

[SALTRAM WINES](#)

[ROSADO WEDDINGS & EVENTS](#)

[MORNING STAR FUNCTIONS](#)

## BAR SERVICE

[SPEAKEASY](#)

[LOVE MITTIE](#)

[ARE YOU BEING SERVED](#)

[LITTLE VINTAGE BAR & VAN](#)

[POUR ME ANOTHER](#)

## WEDDING CAKES

[THE LARDER](#)

[CHERYSE ZAGLER](#)

## CREATIVES

[HYGGE STUDIO](#)

[LIBBY STYLES](#)

[KOJIN COLLECTIVE](#)

[SHE CREATES WEDDINGS](#)

[THE FLOWER SHED](#)

## PHOTOGRAPHY

[K PHOTOGRAPHY BY KARINA](#)

[SEBASTIAN PAYNTER](#)

## TOOLS & HIRE

[MODERN PARTY](#)

[AUSTRALIAN HIRING COMPANY](#)

## VIDEOGRAPHY

[22 WEDDING FILMS](#)

[THE FILM ROOM](#)

## MUSIC

[ALL ABOUT HER](#)

[HIM AND HER](#)

[CHOONS AND MOOVZ](#)

[DJ PHOEBE SNOW FLOW](#)

## COORDINATORS

[EVENTS BY CHARLOTTE](#)

[STATUS OFFICIAL](#)

[GEORGIE ROSE EVENTS](#)

[MONTANA BIRT WEDDING PLANNER & STYLIST](#)

## CELEBRANTS

[ANDREW BALDINO CELEBRANT](#)

[ALIX THE CELEBRANT](#)





# BOOKING FORM

CHOPPING BOARD CATERING

## CUSTOMER DETAILS

First & Last Name:

Phone Number:

Email Address:

Company Name (if applicable):

Date of Function:

Time of Function:

Location of Function:

Menu Style of Function:

Number of Guests:

Special Requirements/Notes:

## PAYMENT DETAILS

Card details not required but deposit bank transfer required.

Electronic Funds Transfer Details:

Chopping Board Catering

ABN: 70 176 309 248

BSB: 085 375

Account Number: 439071753

Deposit amount: \$1,000

Please put your full name as a reference and kindly email a screenshot of payment

I agree with the Terms & Conditions outlined below

Signature:

Date:



# TERMS & CONDITIONS

1. A Booking Form acknowledging and accepting the following Terms and Conditions must be completed and emailed to us at [info@choppingboardcatering.com.au](mailto:info@choppingboardcatering.com.au).
2. Please note for events from September 2025 to April 2026, a 5% increase will be applied to cover estimated increase in food costs.
3. All functions and events must adhere to the minimum catering persons spend (\$2,000) as per agreed at the time of booking and outlined on the Booking Form.
4. Minimum spend on Saturdays are \$4,000 (if under chefs are charged on top per \$55P/H).
5. All prices are GST inclusive.
6. Deposit bank transfer required in order to secure a booking and all deposits paid are non-refundable. A \$1,000 deposit is required to be paid to secure your booking date. This will be taken off the final bill following your function.
7. An invoice may be arranged to be paid within 7 days of a function conclusion. This must be agreed and discussed at the time of the initial booking.
8. All payments processed by card will incur a 2.2% surcharge.
9. Personal details are confidential and for booking terms only.
10. Shelter, water, and power must be provided or menu options will be limited.
11. All pricing includes catering equipment, platters and serving equipment, paper napkins, and chefs.
12. Final numbers and dietary requirements must be confirmed four weeks prior to the function.
13. Catering options must be confirmed four weeks prior to the function, using the client form template including table plan, time line numbers, allergies, vendor meals, and other details. All menu changes must be confirmed over email.
14. All dietary requirements must be confirmed at the time of final numbers. Any dietaries which are presented on the day of the event may or may not be able to be adhered to.
15. Please note that all menus are subject to change and customisation.
16. Food service time is to be confirmed two weeks prior to the event. Alteration of service time may incur extra charge.
17. We decide on staffing numbers for each event based on its specific needs and to assure smooth execution.
18. All cancellations are to be by email correspondence.
19. Travel fees will apply for events, which are calculated from Adelaide CBD (see page 3).
20. Menu tastings are available on request, delivered as group tasting nights, starting at \$55PP for a set menu.
21. Meals can be provided to vendors and suppliers for \$30 per person.
22. If the booking is cancelled less than four weeks prior to the function date, the credit card will be charged 50% of the total amount agreed upon. In any case of cancellation, a maximum of 50% deposit may be refunded.
23. Penalty rates apply on public holidays.
24. Clients are responsible for any damages which occur during a function.
25. Rubbish disposal needs to be available at the venue and if not available, prior notice is required and a fee of \$30 will be charged.
26. Chopping Board Catering recommends security for events and functions over 60 pax.



# PRICE GUIDE

## PACKAGE

6 PIECE CANAPE  
8 PIECE CANAPE  
10 PIECE CANAPE  
12 PIECE CANAPE

UNTIL MAY 2026    UNTIL MAY 2027

## ADD ON SALAD

ANTIPASTO SNACK  
ANTIPASTO ENTRÉE  
ANTIPASTO SUBSTANTIAL

2 CHOICE DESSERT CANAPE  
3 CHOICE DESSERT CANAPE  
4 CHOICE DESSERT CANAPE

CUT AND PLATTER  
CUT AND INDIVIDUALLY PLATE  
CUT, PLATE AND GARNISH

2 COURSE SHARED  
3 COURSE SHARED  
4 COURSE SHARED  
5 COURSE SHARED

## ADD ON PASTA COURSE

2 COURSE SIT DOWN  
3 COURSE SIT DOWN  
4 COURSE SIT DOWN  
5 COURSE SIT DOWN

## BREAD AND BUTTER

PIZZA OR PASTA OR PAELLA ONLY  
GRAZING AND PIZZA OR PASTA OR PAELLA  
CANAPES AND PIZZA OR PASTA OR PAELLA  
GRAZING, CANAPES AND PIZZA OR PASTA OR PAELLA

PIZZA + PAELLA OR PIZZA + PASTA OR PAELLA + PASTA  
AS ABOVE WITH GRAZING  
AS ABOVE WITH CANAPES  
AS ABOVE WITH GRAZING AND CANAPES

PIZZA + PAELLA + PASTA OPTIONS  
AS ABOVE PLUS GRAZING  
AS ABOVE PLUS CANAPES  
AS ABOVE PLUS GRAZING AND CANAPES





# CONTACT

## FIND US

Phone	0417 816 604
Email	<a href="mailto:info@choppingboardcatering.com.au">info@choppingboardcatering.com.au</a>
Website	<a href="http://choppingboardcatering.com.au">choppingboardcatering.com.au</a>
Facebook	<a href="https://www.facebook.com/choppingboardcatering">@choppingboardcatering</a>
Instagram	<a href="https://www.instagram.com/chopping_board_catering">@chopping_board_catering</a>



Photography: K Photography by Karina

