



CORPORATE CATERING INFORMATION
2026/2027

CHOPPINGBOARDCATERING.COM.AU



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CORPORATE CATERING

MORNING & AFTERNOON TEA

Bacon and egg muffins	GFO
Savoury muffins	V
Scones with jam and cream	
Mixed donuts	
Cookies	
Cannoli (nutella or lemon)	
Churros cinnamon sugar	
Oat and apple slice	
Ham and cheese croissants	

PLATTERS

Sandwiches	GFO + VO
Wraps	VO
Bagels	VO
Antipasti platter (Italian sliced meats, cheese, bread, olives, cornichons)	
Seasonal fruit platter	
Dip platter	
Oyster platter	
Mixed bakery pastries	GFO
Spring rolls, samosa	GFO + V + VO
Dumplings	VO

LARGER | BOARDROOM LUNCH

Curry with rice, raita, papadums (butter chicken, lamb saag, chickpea and lentil)
Soup, with crusty bread (roasted pumpkin, potato and bacon, minestrone)

Pasta, with leaf salad, bread rolls (select 2 flavours from below list)	
Blue swimmer crab, tomato	
Cacio e pepe, pepper, wine, parmesan	VO
Tomato sugo, basil, buffalo mozzarella	V
Beef ragu	
Pork and fennel ragu, carbonara	
Chilli prawn pasta, lemon, herbs, garlic	
Broccoli pesto, shallot, chive, white wine	V



CORPORATE CATERING

LARGER | BOARDROOM LUNCH | CONTINUED

Meat, salad, rolls (pick 2 protein and 3 salads from the below list)

\$4OPP

Salad boxes (select 3 flavours from the below list):

\$12PP

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

Chargrilled seasonal greens, verde, fried kale

VEGAN + GF

Creamy mash potato, chives

GF



Photography: Sebastian Paynter



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CORPORATE COCKTAIL CATERING

COCKTAIL FOOD PACKAGES

Canape options (drop off or onsite chef \$55P/H each and wait staff \$50P/H each)
1 of each item per person

Pick 2 items from Canapes and 2 from Bigger	4 items in total
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

Choose from our corporate cocktail catering list below or check out our complete function booking information for more premium options.

CANAPÉS | SMALLER

South Australian oysters with cucumber, shallot, champagne vinaigrette	GF + DF
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
Fried cauliflower, tahini, paprika, Zatar	VEGAN + GF
Market fish croquette, Dill crème fraiche	
Green pea falafel, tahini dressing	VEGAN + GF
Taramasalata, blini, caviar	
Chicken lollipop with kung pow sauce	GF + DF
Roast pear, prosciutto, feta, honey, pink pepper	
Arancini, aioli, herbs	GF + V
Buttermilk fried chicken, hot honey ranch	GF
Confit Duck, pickled cucumber taco	DF
Wagyu and lemongrass dumpling, wet wet chilli sauce	DF
Potato rosti, ortiz anchovy, manchego, guindilla	GF
Spanner crab, tartare, potato rosti	GF
Tasmanian scallop, cauliflower, nduja butter	GF
Pumpkin rosti, whipped burrata, chilli crisp, Verda	
Gnocco fritto whipped ricotta, prosciutto, hot honey	
Beef tartare, tarragon aioli, sesame lavosh	DF
South Australian prawn tartare, buttered toast	
Tuna tartare, wasabi avocado, wonton crisp	
Smoked lamb croquette, aioli, green oil	
Crisp polenta, whipped Feta, tomato jam	GF + V



CANAPÉS | BIGGER

Corn ribs, sriracha hot sauce, lime, coriander and parmesan	VEGAN + GF
Fennel and pork scrolls, tomato relish	
Local bakery pies, pasties, sausage rolls or quiches	VO
Salt and pepper squid, herb lime dressing	GF + DF
Sashimi poke bowls, edamame, pickled ginger, cucumber, coriander	GF + DF + VEGAN O
Lamb meatball skewer with black pepper caramel	GF + DF
Mini Yorkshire pudding, pulled brisket, horseradish cream	
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
Grilled chorizo slider, mangheco, Vietnamese chimmi churri	
Grilled kransky, dijonaise, milk bun, caramelised onion	
Mortadella skewer, Guindilla salsa	GF + DF
Pork belly burnt ends, cider dressing	GF + DF
Fried braised pork rib, nam Jim sauce	GF + DF
House made pork or mushroom spring roll	VO

CANAPÉ DESSERTS

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



CORPORATE BOOKING FORM

CHOPPING BOARD CATERING

CUSTOMER DETAILS

First & Last Name:

Phone Number:

Email Address:

Company Name (if applicable):

Date of Function:

Time of Function:

Style of Function/Occasion:

Number of Guests:

Special Requirements/Notes:

☐ 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.
2. All prices are GST inclusive.
3. Corporate catering (drop off) delivery quoted on distance from home base.
4. Corporate functions do not require a deposit but do require a completed booking form.
5. Payment is to be made before drop-off.
6. An invoice will be arranged to be paid prior to the function.
7. All payments processed by card will incur a 2.2% surcharge.
8. Personal details are confidential and for booking terms only.
9. All pricing includes catering equipment, platters and serving equipment, paper napkins, and chefs.
10. Catering menu, final numbers, and dietary requirements 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. Any dietaries which are presented on the day of the event may or may not be able to be adhered to.
11. Please note that all menus are subject to change and customisation.
12. Food service time is to be confirmed two weeks prior to the event. Alteration of service time may incur extra charge.
13. We decide on staffing numbers for each event based on its specific needs and to assure smooth execution.
14. All cancellations are to be by email correspondence.
15. Travel fees will apply for events, which are calculated from Adelaide CBD (see page 3).
16. Menu tastings are available on request, delivered as group tasting nights, starting at \$55PP for a set menu.
17. Meals can be provided to vendors and suppliers for \$30 per person.
18. 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.
19. Penalty rates apply on public holidays.
20. Clients are responsible for any damages which occur during a function.
21. 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.
22. Chopping Board Catering recommends security for events and functions over 60 pax.
23. If no power available onsite, generator hire fee is \$200.
24. If no shelter available onsite, marquee hire fee is \$400.
25. If no running hot water available onsite, running hot water system fee is \$300.



CONTACT

FIND US

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Photography: Time with Alex

