



CORPORATE CATERING INFORMATION
2025/2026

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)	
Meat, salad, rolls (pick 2 protein and 3 salads)	
Salad boxes (select 3 flavours from the below list):	
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



CORPORATE COCKTAIL CATERING

COCKTAIL FOOD PACKAGES

Canape options (drop off or chef and staff on site for \$45P/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
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
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

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. Corporate catering (drop off) delivery quoted on distance from home base.
3. Corporate functions do not require a deposit but do require a completed booking form.
4. Payment is to be made before drop-off.
5. All prices are GST inclusive.
6. All payments processed by card will incur a 2.2% surcharge.
7. Personal details are confidential and for booking terms only.
8. All pricing includes catering equipment, platters and serving equipment, and paper napkins.
9. Final number, menu selections, and dietary requirements must be confirmed four weeks prior to the function. All menu changes must be confirmed over email.
10. 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.
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. All cancellations are to be by email correspondence.
14. Travel fees will apply for events, which are calculated from Adelaide CBD.
15. We decide on staffing numbers for each event based on its specific needs and to assure smooth execution.
16. 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.
17. Penalty rates apply on public holidays.



CONTACT

FIND US

Phone	0417 816 604
Email	info@choppingboardcatering.com.au
Website	choppingboardcatering.com.au
Facebook	@choppingboardcatering
Instagram	@chopping_board_catering



Photography: Time with Alex

