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Canape and Grazing Menus

6 choices = \$56 pp

8 choices = \$72 pp

6 choices + grazing table = \$71 pp

8 choices + grazing table = \$87 pp

*Full-service prices with staff

*Price excludes GST

Please let us know if you prefer drop off only, drop off canape menus from \$35 pp

Our canapes are a large portion and 6 equate to a meal.

Fig, blue cheese and caramelised onion mini pizzas (VGT)

Mini slider with Barramundi, pickled cucumber and dill aioli (FISH)

Pan fried gnocchi, peas and garlic cream sauce, parmesan in small bowl (VGT)

Mushroom, chestnut and camembert filo triangles with parsley dipping sauce (VGT)

Salmon mousse on cucumber with finger lime caviar (FISH)

Chicken Romesco and smoked almond tartlet (CHICKEN)

Prawn san Choy Bow, shredded ice berg lettuce, Coriander (FISH)

Pulled pork on soft taco, with Manchego cheese, black bean salsa, guacamole and pickled onion (PORK)

Beef fillet crostini with chermoula, cucumber yoghurt, pomegranate and mint (BEEF)

*Sushi bites with smoked salmon, mayo, avocado, cucumber & black sesame (SALMON)

*Sushi bites vegetarian with eggplant, sweet potato, pickled ginger & spicy mayo (VGT)

*Mini brioche sliders with fried Barramundi patties, pickled cucumber, slaw & dill aioli (FISH)

*Mini brioche sliders with sweet potato and black bean patties, pickled cucumber, slaw & dill

aioli (VGT)

Mini pastries with roast lamb, pea & mint puree (LAMB)

Smoked Salmon dill cream cheese on cucumber with capers (SALMON GF)

Prawns with smoked paprika, garlic & tomato tarts (PRAWN)

Steak tartar crispy toasts with lemon zest & shallot (BEEF)

Apple and chicken curry salad on mini rolls (CHICKEN)

Prosciutto wrapped rock melon with honey and parmesan shavings (PORK GF)

Prawn mini banh mis with coriander, chili, cucumber & spring onion (PRAWN)

Mini prawn tacos with lime aioli, pine salsa & pickled jalapenos (PRAWN)

*Bali style chicken mini skewers with satay sauce with crispy shallots (CHICKEN)

*Satay tofu skewers with crispy shallots (VG GFA)

*Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce (VGT)

*Handmade sausage rolls with spicy BBQ sauce (PORK)

Rice paper rolls with prawns, coriander, lettuce & cucumber with soy dipping sauce (PRAWN GF)

Crostini with pan fried mushroom, Camembert & almond dukkah (VGT)

Roast pumpkin, lentil balls & peanut satay dressing (VG GFA)

Spinach, fresh herbs and ricotta mini spanakopita with pine nuts (VGT VGA)

Haloumi baked in vine leaves with green olive and pomegranate molasses (VGT GF)

Goats cheese mini quiche with sun dried tomato & rocket pesto (VGT)

Kim chi pancakes with seasonal vegetables & chili sesame dressing (VG)

(*available to order half/ half or 80/20 etc)

Grazing table

Grazing table includes selection of cheeses/ vegan cheeses/ deli meats/ chutneys/ handmade dips/ herb pesto/ seasonal fruit/ crackers/ artisan chips/ bread/ smoked salmon and more

Our menus includes some organic produce from the Pachamama market garden.

Please let us know if you require all vegan or all gluten free menus.

Pricing per head Includes

Platters and serving equipment

Quality paper serviettes

Delivery and set up

DROP OFF catering available from \$38pp + gst

Extras

Pachamama may need to charge for extra equipment such as portable ovens, tables and cool rooms if required for your event.

Travel to events is charged at \$1.50 per km past our 30km circle around Killcare.

Mismatched vintage plates and cutlery from \$4 pp

Wooden cutlery and bamboo plates \$1.50 pp

Tea and coffee station \$1.80 pp include selection of teas, coffee, sugar, milk and soy milk paper tea cups, wooden tea spoons.

Staff

Wait staff ~ \$38 per hour per person

Bar staff ~ \$40 per hour per person

Booking Confirmation

A non-refundable deposit of 30% of the quoted function value is required to confirm your booking. A final invoice will be issued once final numbers are provided and any extras including all staff.

Number of Guests

We require confirmation of final numbers 14 days prior to the event. We can accept an increase in final numbers, increases will be charged accordingly. Number decreases within 14 days of event will not lead to a decrease in your final balance; however, we can offer a credit for additional food.

Final Payment

Wedding payments are required 10 days before the event.

Cancellations

All cancellations will result in the loss of deposit. If an event is cancelled within 7 days of the event, Pachamama will also charge for all staff booked for your event.

Keep in touch!

Feel free to call, text or email us to discuss details, help with designing menu and/or ask any questions you may have.

Once your deposit is paid, please email the following information to pachamama2257@live.com;

Any special dietary requirements, names of guests with requirements,

Address of event and location for parking our van, (close to kitchen please),

Run sheet or time of food service, dessert etc

Your name and phone numbers plus the phone number of our best contact on the day

Contact person at the venue and number, if applicable.