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Drop Off Catering

Choose 4 dishes
(e.g. one main, 2 salad, 1 dessert)
From \$35 pp + gst
Minimum order \$350 + gst

SPECIAL: Order for 30 guests or more for special price of **\$29** pp + gst

Main

Spinach and ricotta spanakopita with pine nuts

Sushi platter with smoked salmon, pickled ginger, avocado and dipping sauce

Roast pumpkin and lentil satay curry

Mini sliders with fried fish patties, pickle cucumber and dill mayo

Chicken burritos with lime rice, pine salsa and guacamole

Mini pizzas with blue cheese, fig and caramelised onions

Mini pizzas with selection of toppings including meat lovers, ham & pineapple, vegetarian

Prawn cocktails with lettuce, tartare sauce, prawns and lemon

Bali style chicken skewers with satay sauce

Pulled pork sliders with pickled red onion and chipotle mayo

Bagels with smoked salmon and dill cream cheese

Roast chicken with Romesco sauce topped with candied almonds

Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce

Handmade sausage rolls with spicy BBQ sauce

Selection of sandwiches and wraps including egg & lettuce, ham & tomato, salad & cheese etc

Salad

Brown rice & roast vegetable salad with dried fig, cashews & fresh herbs

Caesar salad with croutons, parmesan & kale (add chicken, salmon or tempe/ egg)

Pesto pasta salad with green olives, feta, sun dried tomatoes & garden pesto

Garden salad with cos, cucumbers, tomatoes, capsicum and dressing

Greek salad with cos, feta, olives, pickled red onions & cherry tomatoes with Greek dressing

Cous cous salad with almonds, sun ripened tomatoes, fresh herbs & lemon

Fruit platter with selection of seasonal fruits

Sweets

Honey cake with orange syrup

Banana bread with sweet butter

Chocolate brownies with raspberry

Lemon cheesecake

Sticky rice pudding with mango

Apple pie cake with toasted almond

Traditional velvety chocolate cake

Lemon cake with coconut frosting

Vegan sweet ginger slice with berry and coconut

**Please specify if you prefer the gluten free and/ or dairy free, vegan versions of dishes*

Our menus include organic produce from the Pachamama market garden as well as locally sourced produce.

Some menu items are seasonal and may not be available at the time of your event e.g. mango

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

Pricing per head Includes

Platters (catering platters have lids but may be too large for storage in small/ medium fridges so we recommend delivery on or near to time of food service)

Quality paper serviettes

Delivery to 2257, other delivery charges may occur

Not included

Serving tongs (please let us know if you would like us to provide these)

Plates and cutlery, see below

Service staff

Hot food

Hot dishes can be delivered hot to be served immediately, alternatively order food for delivery earlier and warm food yourself. All dishes can be warmed in your oven.

Extras

~Travel to events is charged at \$1.50 per km outside of 2257.

~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.

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.

Final Payment

Final payments are required at least 5 days before your 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 give us a call, email or text to ask any questions, discuss event and / or help with designing menu.

Your booking is confirmed when you pay your deposit. Once 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.