



Catering Menu

Finger Food

Minimum Spend \$200.00 for Finger Food

Finger Sandwiches: \$4.00 per 2 pieces

- Smoked Salmon, Dill & Rocket
 - Chicken & Almond
- Smoked turkey, Cranberry & Baby Spinach
 - Prawn, Dill & baby Spinach

Frittata: \$3.00 per 2 pieces

- Bacon & Zucchini
- Pumpkin, Caramelised Onion & Fetta
- Roast Pumpkin & Baby spinach

Meatballs: \$3.00 per 2 pieces

- Thai Chicken with House Made Sweet Chilli Dipping Sauce
 - Indian Style Curried Pork & House Made Tzatziki

Home Made Sausage Rolls: \$3.50 per 2 pieces

- Thai Chicken & House Made Sweet Chilli Sauce
- Wild Saffron Beef Sausage Rolls with House Made Chutney
- Pork & Fennel Sausage Rolls with Spiced Apple Sauce

Pastry Cups: \$4.50 per 2 pieces

- Avocado & Smoked Salmon
- Thai Minced Pork and Coriander
 - Avocado and Prawn
- Rare Roast Lamb and Tzatziki

Filo Cups with Caramelised Onion and Goats Cheese: \$3.50 per 2 pieces

Croutons with Salmon, Dill Sour Cream and capers: \$3.50 per 2 pieces

Dips & Pita Bread: (\$8.00 per 200g and \$2.00 per pita bread toasted and cut)

- Smoked Salmon
 - Beetroot
 - Hummus
 - Tzatziki
- Sun-Dried Tomato, Roast Capsicum and Cashew

Continued ... Catering Menu Finger Foods

Sushi: (mixed platter) - \$4.00 per 2 pieces

- Vegetarian (egg/cucumber & red capsicum)
 - Teriyaki Chicken & Cucumber
- Teriyaki chicken & Red Capsicum
 - Smoked Salmon & Avocado

House Made Chicken Liver Pate on Mini Toast: \$3.00 per 2 toasts

Lamb Koftas - \$3.50 per 2 pieces

Panko Crumb Chicken Drumbettes with Sriracha Mayo - \$4.50 per piece

Sliders – Pulled Pork with Coleslaw - \$5.00

Arancini Balls with Garlic Aioli – \$4.00 per piece

Marinated Fetta and Tapenade Tarts or Mushroom and Thyme Tarts \$3.50 per 2 tarts

Prawn Platter: \$POA per platter (2 kg prawns per platter) minimum

- Asian Style with House-made Sweet Chilli Dipping Sauce
- Fresh Cooked Prawns with House Made Dill Mayonnaise

SA Oysters (when in season) POA per dozen

- Fresh Lime with a Dash of Chilli
 - Natural
- Mint, Red Onion and House Made Vinaigrette

Prices Subject to Change

48 Hours Notice required for catering – especially seafood orders.

Catering Menu

Lunch / Dinner

Soup & Fresh Bread \$9.50 per person

(If you require individually portioned soup these will be served just prior to pick up and will remain warm for 15-30 minutes). Minimum 10 people includes crusty bread.

Baguettes (mixed meats/smoked salmon and vegetarian) \$9.75 each

Wraps (mixed meats/smoked salmon and vegetarian) \$9.75 each

Lasagne (large) \$37.95 (8 serves)

Lasagne (small) \$22.95 (4 serves)

Produce Platter \$18 per person

Today's selection of cheese, dips, delicious meats – including Salami, German Butchers Ham, Smoked Turkey, Smoked Salmon, Grilled Capsicum, Sundried Tomato, Mixed Olives, Fetta, Nuts, served with house made tomato chutney and fresh bread, Crackers.

Cold Meat Platter (3 slices per person – 3 meats) \$10.50 per person

Delicious selection of meats – including Salami, German Butchers Ham, Smoked Turkey And Smoked Chicken, Roast Beef. Served with house made tomato chutney

Cheese Platter – Basic (minimum of 4 people) \$8.00 per person

2 cheeses – choice of shadows of blue, triple cream, cheddar, almonds, paste, crackers, fruit
200g each cheese = 50g of each cheese per person

Cheese Plater – Gourmet \$10.50 per person

3 cheeses – shadows of blue/triple cream/cheddar, almonds, paste, crackers, fruit, Olives, dried fruits, dips, Barossa bark or equivalent

Curry & Rice: (minimum of 4 people)

- Chicken \$15.00 per person
- Beef \$15.00 per person

Salads

Regular \$20.00 / Large \$45.00.

Each regular salad serves approximately 4-6 people as a side salad.

Large salads serve 10-15 people. We supply the salad bows at \$3.00 each – refundable on return.

- Green Tossed

- Pasta
- Coleslaw
- Rocket, Pear, Parmesan and walnut
- Gourmet Potato
- Couscous

Meat Terrine Platter (10 generous serves) includes chutney and bread \$70.00
(48 hours notice required please)

Gourmet Chicken Platter (minimum 4 people) \$18.00 per person

Beautifully cooked chicken pieces with Salad, bread and house made chutney

Fruit Platter – variety of seasonal fruits \$4.50 per person
Single serve available for \$5.50.

Return of platters within 5 days please

Cleaning charge \$25.00 – if collection of platters is needed and platters are left uncleaned.

SWEET SELECTIONS

Biscuits \$3.00 per biscuit

We offer a wide variety of biscuits fresh baked in house.

Slices \$5.00 per person

A selection of delicious slices including brownies, friands, muffins etc.

Fresh Baked Cakes \$50.00 per cake

Cakes are sliced and presented on a platter to suit your requirements. We have a variety of cakes which can be sold whole upon request. Add \$4.00 for a tub of double cream.

48 hours notice is preferred for cake orders but please ask as we may have one available at short notice.

Apple & Walnut

Orange & Almond – gluten free served with orange syrup

Carrot Cake

Chocolate mud cake – gluten free (\$55.00)

Rhubarb Cake

Chocolate Torte

Berry Cheesecake (\$55.00)

Fruit cake (\$60.00)

Black Forest Cake (\$65.00)

Return of platters within 5 days please.

Cleaning charge \$25.00 – if collection of platters is needed and platters are left unclean.

GOURMET BASKET HAMPER

\$75.00 FOR 2 PEOPLE Plus:

\$50.00 deposit for basket and rug – reimbursed when the basket and rug are returned to Wild Saffron.

Includes the following:

Basket and Rug

Cheese Board and Cheese Knife

2 Cheeses

Barossa Gourmet Bark or Pangkarra Lavosh

Olives

Sundried tomatoes

Almonds

Quince Paste

Frittata

Ham / Smoked turkey

Salami

Salad

Chutney

Bread

Brownies and Nougat

2 Bottles Water

Small Plates

Knives

Forks

Serviettes