
COCKTAIL

minimum order 10 per variety

4 pieces \$ 20.00 per person | 6 pieces \$ 30.00 per person | 8 pieces \$ 40.00 per person

* Menu Items require an additional \$ 2.00 per person

V Vegetarian GF Gluten Free N Contains nuts

COLD COCKTAIL FOOD

Blini with smoked salmon and dill cream cheese
Corn fritters with avocado mash, crème fraiche, chilli jam (V)

Caramelised onion and fetta tart with pesto topping (V)
Roasted sweet potato tart with pesto topping (V)
Spiced pumpkin and fetta tart with pesto topping (V)

*Lime chicken bamboo cup with thai dressing (GF N)
*BBQ lamb bamboo cup with lime, ginger, peanut and crispy shallot (GF N)
*Chicken and tamarind noodle bamboo cup with crunchy peanut (GF N)

HOT COCKTAIL FOOD

Pumpkin, fetta arancini with caramelised garlic aioli (V)
Porcini mushroom, truffle, pecorino arancini with caramelised garlic aioli (V)

Thai chicken pastry with creamy chilli dip
Moroccan lamb pastry with tomato and sweet chilli dip
Sweet potato pastry with minted yoghurt dip (V)

Middle eastern spiced lamb kofta with minted yoghurt dip (GF)

Lamb and rosemary sausage rolls with roasted capsicum and tomato relish
Mango chicken pastry roll with creamy mango chutney dip

Chicken skewers with caramelised balsamic, soy, garlic, chilli (GF)
Chicken skewers with sriracha, honey sesame glaze (GF)
Tandoori chicken skewers with cucumber raita (GF)
Beef skewer with caramel chilli and crunchy peanut (GF)

*Grilled lamb cutlets with caramelised capsicum jam (GF)
*Dukkah crusted lamb cutlets with preserved lemon yoghurt (GF)

*Pulled pork burger with sriracha slaw
*Slow cooked lamb burger with apple mint jam
*Beef burger with cheese, capsicum relish and baby spinach
*Pumpkin, haloumi, capsicum, eggplant, pesto, aioli, baby spinach (V)

Staff charges apply if meeting held at your location requires delivery and staff

Soul Food Design Depot & Gallery Pty Ltd
02 6889 7997
events@soulfooddepot.com.au
1 - 7 Dandaloo Street Narromine NSW 2821

FORK FOOD

minimum order 10 per variety

Fork Food | \$ 16.00 per person

Served in a noodle box with bamboo fork

* Menu Items require an additional \$ 2.00 per person

HOT

Basil and sweet chilli chicken with rice (GF)

Chicken breast in a mild green curry sauce with a hint of basil and chilli

Thai chicken curry with rice (GF)

Chicken breast in a yellow curry sauce with roasted cashews and coriander

Panang chicken with rice (GF)

Chicken breast cooked in a spicy panang chilli paste with coconut milk and kaffir lime

Massaman beef with rice (GF)

Tender chunks of beef in a mildly spicy curry with potato, onion and peanut

Moroccan meatballs with spaghetti

Spiced beef mince served in a rich tomato and basil sauce

* **Middle eastern spiced lamb curry with rice** (GF)

Slow cooked lamb in coriander, fennel, cumin with a hint of lemon

* **Duck curry with rice** (GF)

Slow cooked duck in creamy coconut red curry sauce with kaffir lime

COLD

Thai beef salad (GF)

Marinated beef strips, udon noodles, shallot, coriander, crunchy peanut, tamarind dressing

Roasted vegetable, cajun chicken salad (GF)

Cajun chicken, pumpkin, sweet potato, capsicum, onion, quinoa, brown rice, cashews, pepitas, sunflower seeds, seeded mustard balsamic dressing

Spice rubbed chicken breast with moroccan herb dressing

Marinated chicken, pearl couscous, tomato, pumpkin, parsley, almonds, moroccan herb dressing

Dukkah crusted chicken with couscous salad

Chicken breast crusted in dukkah, cous cous, roasted pumpkin, preserved lemon, mint, honey cumin dressing

Chicken, roasted vegetable cous cous with tahini poppyseed dressing

Marinated chicken breast, roasted sweet potato, carrot, eggplant, capsicum, zucchini tossed through spiced cous cous topped with creamy tahini poppyseed dressing

Staff charges apply if meeting held at your location requires delivery and staff

Soul Food Design Depot & Gallery Pty Ltd

02 6889 7997

events@soulfooddepot.com.au

1 - 7 Dandaloo Street Narromine NSW 2821

COLD BUFFET

minimum order 10

1 meat | 2 salads | \$ 25.00 per person

2 meat | 2 salads | \$ 27.00 per person

2 meat | 3 salads | \$ 29.00 per person

COLD MEAT PLATTERS (GF)

Mustard glazed roast beef fillet with caramelised onion Jam

Grilled chicken breast with basil salsa verde and roasted tomatoes

Whole macadamia citrus glazed ham with pineapple pork jam

COLD SALAD PLATTERS (GF)

Baby spinach, tomatoes, cucumber, red onion, fetta

Chat potatoes with honey mustard dressing

Chat potatoes with creamy mustard and lime dressing

Roasted beetroot, marinated fetta, caramelised pumpkin and rocket

Herb roasted vegetables, brown rice, quinoa, roasted cashews, balsamic mustard dressing

Sourdough baguette and butter

Staff charges apply if meeting held at your location requires delivery and staff

Soul Food Design Depot & Gallery Pty Ltd

02 6889 7997

events@soulfooddepot.com.au

1 - 7 Dandaloo Street Narromine NSW 2821