
Christmas Menu
2026
cargo
catering co.

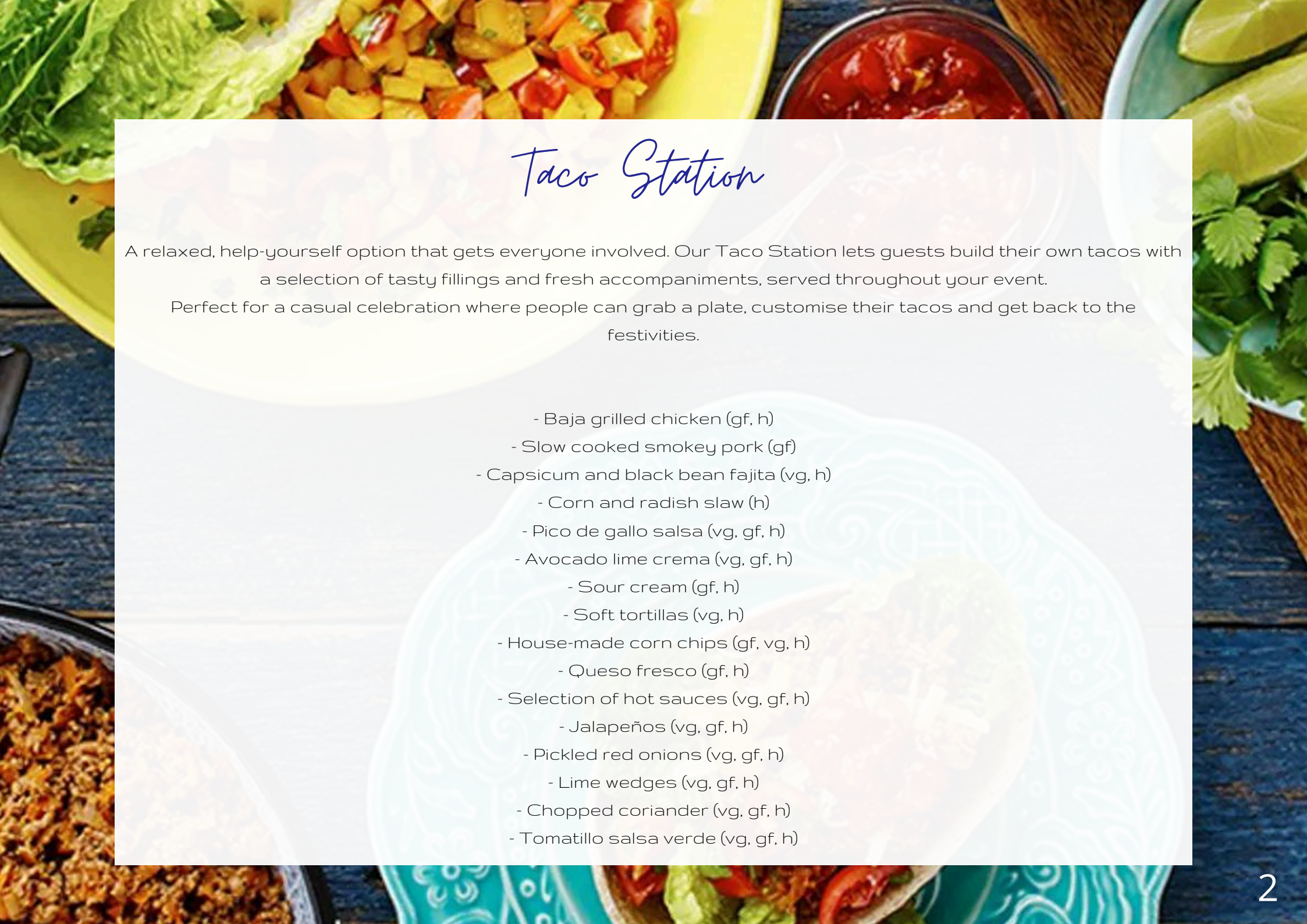
We've put together a few options that would be great for your EOY celebrations!

Whether you're planning a relaxed team get-together, a festive afternoon with colleagues or a proper end-of-year celebration, we've put together a selection of food options to suit different styles of events.

From a help-yourself Taco Station to canapés, roaming bites and a Christmas Hot Buffet, there's something to make getting everyone together a little more special.

And if you're looking for a space to bring everyone together, our Sunday Package at Jackson Square offers a beautiful setting to celebrate, eat well and wrap up the year with your team.





Taco Station

A relaxed, help-yourself option that gets everyone involved. Our Taco Station lets guests build their own tacos with a selection of tasty fillings and fresh accompaniments, served throughout your event.
Perfect for a casual celebration where people can grab a plate, customise their tacos and get back to the festivities.

- Baja grilled chicken (gf, h)
- Slow cooked smokey pork (gf)
- Capsicum and black bean fajita (vg, h)
- Corn and radish slaw (h)
- Pico de gallo salsa (vg, gf, h)
- Avocado lime crema (vg, gf, h)
- Sour cream (gf, h)
- Soft tortillas (vg, h)
- House-made corn chips (gf, vg, h)
- Queso fresco (gf, h)
- Selection of hot sauces (vg, gf, h)
- Jalapeños (vg, gf, h)
- Pickled red onions (vg, gf, h)
- Lime wedges (vg, gf, h)
- Chopped coriander (vg, gf, h)
- Tomatillo salsa verde (vg, gf, h)



Premium Canapes Selection

small bites, served roaming

Peking duck pancake, ginger & spring onion relish on crispy wonton

Parmesan crumbed scallops, skordalia, crispy pancetta

Peruvian chicken tostada, aji verde, charred red peppers (gf, df)

Kimchi, cheddar, togarashi fritters, spring onion, mayo (gf)

Caramelised pork, kaffir lime coconut sambal, cassava cracker (gf, df)

Miso, sesame crumbed chicken skewers, goma dare, kewpie (gf, df)

Vitello tonnato: sliced veal , tuna aioli, crispy capers, pecorino, sourdough garlic croutons

Coconut poached chicken, tamarind chili jam, kaffir lime, on crispy wonton (df)

Porchetta arancini, rabe, lemon aioli

Zucchini, haloumi, kataifi fritters, labneh, chili honey (vg)

Cargo's prawn toast, spring onion, yuzu mayonnaise (df)

Potato skins, maple bacon, garlic chive crème fraîche (gf)

Handmade chicken, Chinese sausage, XO spring rolls, black bean sauce (df)

Salt & pepper eggplant, shiitake salt, black vinegar caramel (gf, vg, df)

Butter chicken pie, kasundi, curry leaf

Hot smoked salmon parfait, crème fraîche, salmon caviar, pink peppercorn

Israeli lamb, pistachio pastries, toum, barberries, herbs (df)

Pork shio koji dumplings, umeboshi conserve (df)

Spencer Gulf prawn bloody mary shooter, tajin rim, celery

Mac & cheese balls, truffle, black garlic (vegetarian)

Pulled pork hushpuppies, jalapeño, smoked cheddar, avocado crema (gf)

Lebanese spiced beef doughnuts, ajvar, pickled radish

Roaming Entrées

larger bites designed to fill bellies, served roaming

Bulgogi beef bao bun, kimchi pickles, ssamjang mayo (df)

Al pastor chicken taco, rojo salsa, finger lime crema

Lamb, spinach gozleme, fermented chili, salted yogurt

Lemongrass prawn, green mango salad, passionfruit nam jim, peanuts (df, gf)

Hot honey fried chicken (from Megsie's hives) nduja mayonnaise

Angus beef smashburger, smoked cheddar, crispy fried onions, burger sauce

Beef cheek & red wine ravioli, marsala velouté, gremolata

Individual crayfish & chive cob rolls

Poutine, thick-cut chips, red-eye gravy, scamorza (gf)

Bangladeshi pea & potato samosa, coconut, mint, and curry leaf chutney (vg, df)



Grazing Table

food at your fingertips

Our grazers focus on quality with every morsel on the table intended to be relished. We supply only premium quality cheeses and charcuterie with tasting and origin notes for each offering.

Each table includes:

Bleu d'Auvergne: Cow's milk soft blue cheese from the central French Alps

Cheese Culture cloth cheddar: Murray Ridge

Cremeux D'Argenta: Soft white mold Brie from France

Hungarian chilli Csabai sausage

Black pepper pancetta

Dry-aged Casalinga salami

Redgum smoked Wagyu

Duck & pistachio terrine with house-made pickles

Labneh with grilled eggplant and capsicum

Tuna & olive tapenade with garlic croutons

Hot smoked salmon with crème fraîche and caper berries

Crudités with smokey baba ghanoush

Freshly baked organic sourdough, Turkish bread, crackers

Cheese & charcuterie selections are seasonal, so some changes may occur.



Christmas Buffet Menu

A festive favourite for teams who want to sit down, share a meal and celebrate the end of another year together.
It's a lovely way to bring everyone together over good food before the year comes to a close.

MAINS

Herb stuffed roast turkey (h - gf)

Hot ham off the bone

SIDE

Triple cooked crushed new potatoes with tarragon and thyme butter

HOT VEGGIES

Roasted winter vegetable mix with confit garlic oil

SALAD

Blanched green bean salad with chilli and mint

CONDIMENTS

Cranberry sauce and peppered turkey gravy

Served with warm bread rolls

Bottomless Ceviche and Champagne Station

Take your guest on a journey around the world with an assortment of fresh local fish ceviche. Beautifully styled and served on ice, buffet style so that guests can help themselves throughout your event.

- Mexican tuna with jalapeño, coriander, and lime
- Japanese kingfish with pickled ginger, sesame, and yuzu
- Filipino salmon with coconut, ginger, and chili

Served with corn chips and sesame crackers

Enjoy with bottomless Troppo Prosecco!

Add-ons:
- Option to add local natural oysters with an assortment of citrus.
- Option to extend the drinks service.

Inclusions: bar staff, glassware, food station set-up



Price list

TACO STATION
- $30 per head lunch
- $34 per head dinner
Minimum order: 50 guests

CANAPES
- 3 Canapés - $18 per guest
- 4 Canapés - $22 per guest
- 5 Canapés - $27.5per guest
- 6 Canapés - $33 per guest

ROAMING ENTREES
- $8.5 per item, per guest

GRAZING TABLE
- $16 per guest
Minimum spend of $1280

CHRISTMAS BUFFET MENU
- $32 per head lunch
- $38 per head dinner
Minimum order: 50 guests

BOTTOMLESS CEVICHE AND CHAMPAGNE STATION
- $35 per head for two hours
- $16 ceviche only
Minimum order: 50 guests
Inclusions: glassware, bar staff, food station set up
Add-ons:
- Local oysters with an assortment of citrus: add $10 per head
- Extend the drinks service: add $15 per head per hour after 2 hours.

STAFF
Wait Staff - $65 per hour, $75 on Sundays, $95 on PH
Bar Staff - $65 per hour, $75 on Sundays, $95 on PH
All chef hours are included in our catering prices

KITCHEN HIRE
Kitchen hire charges may be applicable.
Please allow for us to quote this individually depending on your menu and your venues facilities.

SERVICE / TRAVEL FEE
0 - 15km from Adelaide CBD - $250
16 - 49km from Adelaide CBD - $450
50 - 100km from Adelaide - $650
Over 100 km POA

DIETARY REQUIREMENTS
To assist us to provide every one of your guests with our best possible service we charge a fee of $10 for every dietary requirement submitted.

Crockery, cutlery, glassware and other hire equipment are not included in the above pricing. Please ask us for further information about hiring what you require.

In order to maintain our premium boutique service we do have a minimum spend requirement:
- $3500 Monday -Thursday
- $5000 Friday - Sunday
(spends are on catering costs only and do not include staff, kitchen hire or travel fees)
Off Season (1st May- 30th September) minimum spend $3000 all days



Need a spot to celebrate EOY ?

Make it more than just another end-of-year get-together.

Jackson Square is a beautiful space to bring your team together, enjoy great food and celebrate everything you've achieved over the year. With indoor and outdoor areas, including the deck, lawn and lounge, there's room for guests to mingle, settle in and enjoy the occasion their way.

With a private celebration, delicious food and dedicated venue and event managers to help bring everything together, you can focus on enjoying the day with your team.

Your team, your celebration, your own little corner of Jackson Square.

Sunday Package @ Jackson Square

Designed for businesses looking for a relaxed, social way to celebrate the end of the year.

Food:

Choose from:
- Taco Station
- Canapes & Roaming Entrees

(More info on pages 2 and 3 of this menu)

Drinks:

- $1000 minimum bar spend
- Optional: 4-hours drinks package for an additional $55 per head

Venue:

-Whole venue to yourselves!
- Indoor & outdoor spaces, including our beautiful deck and lawn area
- A range of cocktail furniture, including high bar tables and lounge settings
- Dedicated Venue Manager throughout your event
- A Events Manager to work alongside you in the lead-up to your event

Price:

$67 per head
(Add-ons in the following pages)

Minimum spend: $4000
Inclusions: paper plates, napkins, wooden cutlery

Want to see the venue?

We would absolutely love to give you a tour and show you our beautiful space. We offer private tours Wednesday to Friday, from 9am to 5pm. Please let me know what day and time work best for you.

Want to see more? CLICK HERE to explore our beautiful Jackson Square venue.

Optional Add-Ons

Want to take your Christmas party up a notch? Add on:

LAWN GAME PACKAGE:

Six games for a little friendly team competition and something fun to do between food and drinks.

- Price: $99 per head

COCKTAILS / SPRITZ ON TAP:

Add a round of cocktails to your event with a batch of 100 serves of your favourite cocktails.

- Price: $1000 per batch.

SPARKLING WINE SABRAGE STATION:

Hosted by one of Australia's leading sparkling wine and Champagne experts, Steve Dundon, who has worked with Louis Vuitton Moët Hennessy, Sidewood and Champagne XS. Guests can learn the art of sabrage - opening sparkling wine (or Champagne) with a sword - creating a fun and interactive way to break the ice rather than just enjoying a "glass of bubbles on arrival".

- Price: $650

It's designed to be easy, relaxed and social - great for teams who want to get together, enjoy some good food and drinks, and celebrate the year!



Get in touch!

✉️ hello@cargocateringco.com

🌐 www.cargocateringco.com

FB /cargocateringco

IG @cargocateringco

☎️ 0451 946 718

📍 U7/24 Commercial St, Marleston, SA

Ready to start planning?

Get in touch with our team to discuss your event and find out more.

We'd love to help bring your end-of-year celebration together!

cargo catering co.