

The background features a dark navy blue field filled with stylized, hand-drawn yellow line art of various fruits and vegetables. These include mushrooms, bananas, lemons, a cherry, an apple, and a bell pepper, all rendered in a simple, sketchy style.

OZHARVEST CATERING

ADELAIDE

A LITTLE BIT ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, rescuing produce destined for landfill and delivering it to charities that support people in need. Since South Australia commenced operations in 2011, we have delivered more than 20 million meals to communities in need, diverting 10 million kilograms of excess food from landfill. We're championing the value of food to make wasting it a thing of the past! We are constantly looking for new ways to innovate and help people to fight food waste. Our catering offering is a great example of how we bring this to life!



ZERO WASTE CATERING

Our incredible team of chefs are driven by a strong commitment to our zero-waste philosophy. They create delicious gourmet dishes using whole ingredients, ensuring no part goes to waste! When you book catering with us, you play a vital role in keeping our wheels turning, allowing us to spread awareness about food waste.

OzHarvest catering is an inspiring way to make your event truly special, both in taste and impact!



CATERING PACKAGES

We offer a choice of three menu styles to cater for your event needs including:

- Morning/Afternoon Tea: \$25 + GST per person
- Lunch: \$35 + GST per person
- Canapes: \$45 + GST per person

We require a minimum spend of \$1,250 (incl GST) as well as an additional delivery fee depending on how far your event is from our HQ in Hindmarsh! Delivery fees are:

- \$50 for up to 30 minutes return
- \$100 for up to one hour return

Prices for destinations over one hour from our HQ are available upon request.





MORNING/AFTERNOON TEA

Selection of two sweet and two savoury dishes.

SWEET

Fresh fruit skewers (GF, Vegan)

Chia pots with yoghurt and berries
(GF, Vegan option available)

Apple and cinnamon Danish

Coconut and vanilla tea cake, cream
cheese icing

Black bottom cup cakes (GF option
available)

Berry and ricotta cake

Lemon and coconut slice

SAVOURY

Mini cheese and tomato croissant/
brioche bun (GF option available)

Cheese and herb waffles with smashed
avocado (GF)

Vegetable frittata with roast tomatoes
(GF)

Spinach and cheese filo pastries



*Menu is an example only. Adaptations will be made according to dietaries, supplier and seasonal availability, and customer event requirements.



LUNCH

SALADS AND SANDWICHES

Select 2 Salads

Spiced roasted carrots, feta, toasted burghul, spinach, sunflower and sesame dukkah, preserved lemon dressing

Aromatic rice and lentil pilaf, roast cauliflower, caramelised onions and almonds (GF)

Spiced eggplant, house pickles, creamy tahini, herbs, zhough (GF, Vegan)

Select 2 Sandwiches

Labneh, cucumber, and za'atar

Cheese, carrot, dijon mayo, mint and parsley

Curried egg and lettuce

Pickled beetroot, radish, and rocket

ZERO WASTE MEZZE

Selection of dips (GF & DF options available)

Chickpea falafel (GF, Vegan)

Tabouli salad (GF, DF options available)

Dukkah toasted pita bread

PIZZA OR PASTRY SLICE

Selection of two. Served with rocket, olive and roast vegetable salad

Potato, rosemary, and cheese

Tomato, feta, and basil

Roast pumpkin, caramelised onion, and sage

Mushroom, garlic, and blue cheese

EXTRAS

All lunch selections also include something sweet and Dash Water.



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CANAPES

Choice of 6 canapes.

SAVOURY

Chickpea hummus with za'atar on crisp pita bread

Coconut and coriander dhal with pappadam crackers (GF, DF)

Cashew and carrot wontons with lime and chilli sauce (DF)

Sushi rice cake with miso eggplant and spring onion (GF, DF)

Rainbow vegetable rice paper rolls with hoisin sauce (DF)

Broad bean, walnut and dill omelette (GF, DF)

Twice cooked potatoes loaded with 3 cheeses, smoked paprika (GF)

Caramelised leek, spinach and cheddar filo pastries

Pumpkin & corn risotto balls with Dijon mayonnaise (GF option available)

Mushroom and mozzarella risotto balls with garlic mayonnaise (GF option available)

Baked ricotta with olives, red capsicum, and parsley (GF)

Potato and red onion tortilla with smoked tomato relish (GF)

Brioche sliders with BBQ mushrooms, house pickles, and slaw (DF)

SWEET

Lemon and coconut slice

Raspberry, hazelnut friands (GF & DF option available)

Almond caramel brittle (GF)

Chocolate, sultana & walnut slice with cinnamon ganache (GF option available)

Mini lamingtons

Almond chocolate rochers (GF)

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ADD A LUNCH & LEARN!

Depending on your needs, we can tailor lunch & learn sessions to cover specific topics including the OzHarvest story and our food rescue operations or our education programs and tips on fighting food waste!

A lunch & learn session is \$1,000 (GST free) and runs for 30 minutes to one hour. This is a great way to get the zero-waste catering for a small group, by adding a donation to reach our minimum spend.







HUNGRY?

**WE LOOK FORWARD TO
CATERING YOUR NEXT EVENT!**

To book, or if you have any questions get
in touch at:

cfacadelaide@ozharvest.org

Terms and Conditions apply