



CATERING • EVENTS • GRAZING

MENU

Adamou

Hospitality

What we *bring* to the table

Top-quality ingredients from trusted fresh produce suppliers, prepared by our dedicated chefs and delivered by an events team that sweats every detail. Choose a package, or build your own from the boxes and trays.

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01 — GRAZING

Bridal *Grazing*

Our chefs and event organisers work together to transform your home into a magical prelude to the wedding reception. From exquisitely arranged artisanal breads and cheeses to vibrant, seasonal fruits, each element is crafted to delight both the eyes and the palate — so your wedding morning is as enchanting and memorable as the celebration itself.



01 — GRAZING

Breakfast *grazing*

Includes assembly, delivery, platters, plinths, travel, raisers, bump in and bump out.

Grazing One

\$2200

40-50 PEOPLE

- | | |
|-----------------|-----------------------|
| Fresh fruit | Halloumi spring rolls |
| Cheese platters | Danishes & croissants |
| Antipasto | Ricotta |
| Fritters | Wraps |
| Quiches | Finger sandwiches |
| Spanakopita | Granola parfait cups |

Grazing Two

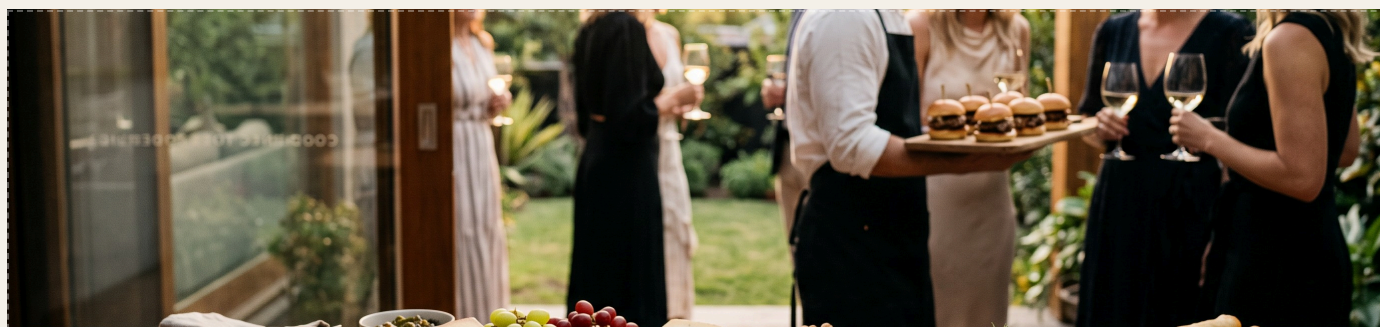
\$2500

40-50 PEOPLE

Everything in Grazing One, plus

- | | |
|--------------------|-----------|
| Savoury croissants | Canapés |
| Beef sliders | Meatballs |

Celebrations in the comfort of your own home



Two metre grazing table

Halloumi spring rolls

Spanakopita

Salmon blinis

Bruschetta caprese

Chicken souvlakia

Lamb souvlakia

Prawn skewers

Beef sliders

Fish tacos

PACKAGE

Four hours of service
Two waitstaff, cooking on site

MINIMUM 40 PEOPLE

\$85
PER PERSON



03 — VENUE PLATTERS

Delivered to *your venue*

Antipasto and seafood platters, beautifully presented on porcelain and delivered directly to your chosen venue. Weddings, baby showers, birthdays and private celebrations — every platter prepared with care to complement your event.

Antipasto

SERVES 10-12

\$85

Salami
Prosciutto
Smoked ham
Kefalograviera
Vintage cheddar
Feta
Marinated vegetables
Taramasalata dip

Seafood

SERVES 10-12

\$100

Peeled king prawns
Freshly shucked oysters
Seafood sauce
Lemons

Minimum order of 20 platters.

THE *Burger*

PARTY



EST. 2013



Burger Station

A full-service burger bar, set up at your chosen location. Our chefs cook every slider fresh to order — casual, fun catering for gatherings, parties and events.

MENU INCLUSIONS

Angus beef burgers

Fried chicken burgers

Cheese burgers

Halloumi spring rolls

Fried chicken wings

Fries

Sauces

Packaging & napkins

Cooked on site
Unlimited burgers for four
hours

MINIMUM 30 PEOPLE

\$55
PER
PERSON





05 — SOUVLA PARTY

Cooked over *charcoal*

Food is cooked to order and delivered at your designated time.
Approximately 300 g of kontosouvli meat and 1.5 chicken souvlakia
per person.

Dips — tarama, tzatziki

Pita bread ✓

Greek salad ✓

Spanakopita ✓

Lemon & oregano potatoes ✓

Pasta bake ✓

Pastitsio

Lamb kontosouvli

Pork kontosouvli

Chicken souvlakia

Roasted Mediterranean vegetables ✓

Delivered

MINIMUM 30 PEOPLE

\$55^{PP}

Cooked on site

TWO CHEFS, BUMP IN, SETUP, PACK DOWN
MINIMUM 40 PEOPLE

\$65^{PP}

ΑΔΑΜΟΥ ΣΟΥΒΛΑ

ΕΛΛΗΝΟΚΥΠΡΙΑΚΟ ΣΟΥΒΛΑΤΖΙΔΙΚΟ

από το 2016

ΜΕΖΕΔΕΣ

Χταπόδι στα κάρβουνα

Charcoal-grilled octopus

Γαρίδες

Prawns

Χαλλούμι στη σχάρα

Grilled halloumi

Σπανακόπιτα

Spanakopita

Πατάτες φούρνου

Roasted potatoes

ΠΙΑΤΕΛΕΣ ΣΟΥΒΛΑΣ

Χοιρινή σουβλα

Pork souvla platter

Κοτόπουλο σουβλα

Chicken souvla platter

Αρνίσια σουβλα

Lamb souvla platter

ΓΛΥΚΑ

Μπουγάτσα

Bougatsa

Καλή όρεξη!



**BY THE BOX
DELIVERED**

Bacon & Egg Sliders \$90
18 pieces. Bacon, egg & cheese with homemade relish.

Halloumi & Chorizo Sliders \$90
18 pieces. Halloumi, chorizo, rocket & semi-dried tomato on a soft milk bun.

Chia Pudding \$90
18 pieces. Mango & lychee-soaked chia pudding cups with seasonal fruit & Canadian maple syrup.

Breakfast Croissants \$72
18 pieces. Premium leg ham & tasty cheese, plus cheese & tomato.

Granola Muesli \$90
18 pieces. Granola muesli cups with Greek yoghurt, honey & strawberries.

Seasonal Fruit Platter \$120
Serves 12-16 people.

Gourmet Sandwiches / Wraps \$170
18 sandwiches. Mixed gourmet fillings on assorted breads, cut into triangles.

Assorted Mini Quiche \$90
36 pieces. Mini assorted quiches.

Smashed Avo \$90
36 pieces. Smashed avocado, cherry tomatoes & feta on rye sourdough crouton.

Beetroot & Goat's Cheese Crostini \$90
36 pieces. Beetroot & goat's cheese on crispy crostini.

Watermelon, Mint & Halloumi Skewers \$120
18 pieces. Freshly cut watermelon and Cypriot halloumi, dressed with fresh mint.

Fruit Skewers \$110
18 pieces. Seasonal fruit skewers.

Picnic Box \$140
Fritters, Greek meatballs, mixed wraps, spanakopita, cold meats, cheeses, seasonal fruit & vegetables, crackers & dips.

Oysters MP
3 dozen freshly shucked Sydney Rock Oysters, served natural with mignonette.

Eliopites \$130
Freshly made olive pastries.

Antipasto Platter \$182
Gourmet meats, cheeses, dips, crackers & bread. Serves 20-30 as a side.

Salmon Bagels \$90
9 bagels, halved. Smoked salmon, cream cheese, capers, Spanish onion & rocket.

Assorted Croissants \$80
18 pieces. Mini croissants with assorted fillings.

Smoked Salmon Blinis \$110
36 pieces. Smoked salmon blinis with dill & cream cheese.

Dips & Dunks Box \$80
Tarama, hummus, capsicum dip, cucumber, carrots & crackers.

Brunch Sweets \$90
18 sweet croissants, Danishes, snails & cruffins.

Sushi & Sashimi \$110
Mixed platter of fresh sushi & thinly sliced sashimi.

Panini Box \$150
Focaccia with freshly sliced cold cuts, individually wrapped and cut in half.

House Burger Sliders \$150
18 sliders. Lettuce, tomato, onion, pickles, American cheddar & house sauce.

Grilled Chicken Burgers \$150
18 pieces. Lemon & oregano marinated chicken, lettuce & aioli.

Lamb Souvlaki \$185
36 mini BBQ lamb backstrap souvlakia with tzatziki.

Pork Souvlakia \$130
36 mini lemon & oregano marinated pork souvlakia with mustard mayo.

Chicken Souvlaki \$150
36 mini lemon & oregano marinated chicken souvlakia with mustard mayo.

Fish Tacos \$150
18 beer-battered fish tacos with pico de gallo, avocado & chilli mayo.

Chicken Tacos \$140
18 pieces. Fried chicken, coleslaw & spicy mayo.

Salt & Pepper Squid \$150
50+ pieces, with lemon & aioli.

Reuben Dogs \$130
18 pieces. Roasted corned beef, sauerkraut & Russian dressing.

Mini Party Pies \$90
30+ beef mince party pies with tomato sauce.

Tiropita / Spanakopita \$105
18 pieces. Handmade three-cheese or cheese & spinach triangles.

Koupes \$120
Cracked wheat parcels stuffed with mince, fried, with sliced lemons.

Fish Cocktails \$120
36 pieces. Seasonal battered fish with lemon & tartare.

Prawn Spring Rolls \$120
18 prawns wrapped in pastry with cocktail sauce.

Buttermilk Chicken Bites \$130
40+ buttermilk-soaked, lightly fried chicken tenderloins.

Fried Chicken Sliders \$150
18 sliders. Buttermilk fried chicken, lettuce, tomato & American cheddar.

Veggie Burger Sliders \$140
18 pieces. Zucchini & halloumi patty, lettuce, tomato, cheese & house sauce.

Sheftalies \$130
30 pieces. Cypriot pork, onion & parsley sausages cooked over charcoal.

Arancini \$140
30 chorizo & halloumi risotto balls with homemade Napoli sauce.

Tiger Prawn Skewers \$120
18 pieces. Grilled tiger prawns with sriracha chilli mayo.

Zucchini & Corn Fritters \$100
36 pieces. Crisp-fried and served with spiced yoghurt.

Italian Sausage Dogs \$130
18 pieces. Homemade Italian sausage, onion jam & BBQ mayo.

Halloumi Spring Rolls \$130
50 pieces. Halloumi-stuffed spring rolls with honey & sesame.

Keftedes \$110
40 pork & veal meatballs, lightly fried.

Fried Chicken Wings \$120
40 wingettes, fried golden, with our special sauce.

Pulled Pork Sliders \$140
Slow-cooked pulled pork, slaw & BBQ sauce.

COOKED ON CHARCOAL • SERVED IN PITA POCKETS

Sheftalia \$150
18 sheftalia with mixed salad & lemon mustard mayo.

Lamb \$150
18 grilled lamb fillets with Greek salad & tzatziki.

Mixed Pita \$150
18 mixed pitas across all four options.

Chicken \$130
18 grilled thigh fillets with Greek salad & mustard mayo.

Pork \$140
18 grilled pork belly portions with mixed salad, lemon & mustard mayo.

Pita boxes

Moussaka \$100
Layered pork & veal mince, grilled eggplant, sliced potato & béchamel.

Pastitsio \$100
Greek-style lasagne with minced meat, long tube pasta, fresh herbs & béchamel.

Kritharaki Lamb \$150
Slow-braised lamb, rich Napolitana sauce, Greek herbs, orzo & feta.

Pasta Prawns \$150
King prawns in white wine butter sauce with onion, garlic, herbs & rigatoni.

Crumbed Chicken Parm \$150
Approx. 2 kg tray with Napoli sauce, mozzarella & Grana Padano.

Potato Gratin \$100
Thinly sliced potatoes, diced bacon, cheddar & cream, baked golden.

Creamy Pasta Bake \$80
Shell pasta, vegetarian mushroom or bacon & three-cheese.

Roasted Potatoes \$100
Mini roasted lemon & oregano chat potatoes.

Roasted Vegetables \$100
Grilled Mediterranean vegetables in a rich Napoli sauce.

Chicken & Mushroom Risotto \$150
Chicken breast, white wine cream sauce, arborio rice & mushroom.

Chicken Pesto Pasta \$130
Chicken breast, penne, mushrooms, pine nuts & homemade pesto cream.

Greek Fried Rice \$90
Freshly cooked rice with peas, corn & carrot.

Greek Salad \$100
Freshly sliced Greek salad with Greek olives & feta.

Cypriot Salad \$90
Thinly sliced cabbage, sultanas, walnuts, cucumber, herbs & lemon vinaigrette.

Crispy Noodle \$90
Cabbage, carrots, dried noodles, avocado, mint, cucumber & lime chilli dressing.

Quinoa Salad \$90
Quinoa, baby beetroot, tomato, cucumber, herbs & minted yoghurt dressing.

Pasta Salad \$100
Penne, olives, feta, sun-dried tomato, roast capsicum & fresh herbs.

Rocket Salad \$90
Rocket, sliced pear, walnuts, shaved Parmesan & balsamic glaze.

Tomato & Burrata \$100
Cherry & heirloom tomatoes, basil, pulled burrata, olive oil & balsamic.

Caesar Salad serves 15-20 \$100
Cos, boiled egg, croutons, crispy bacon, Parmesan & homemade Caesar dressing.

Something *sweet to finish*

Traditional Greek and Cypriot sweets alongside house favourites — for grazing tables, office catering and private celebrations. Ask us about quantities for larger functions.

Bougatsa \$130

15 individually wrapped semolina custard pastries with filo, cinnamon & icing sugar.

Pavlova \$130

XL traditional pavlova with whipped cream, strawberries, kiwi & passionfruit.

Pistachio Pavlova \$150

XL pavlova with pistachio spread, raspberries & pistachio.

Melomakarouna \$40 / kg

Walnut & honey biscuits.

Kourabies \$40 / kg

Greek shortbread biscuits dusted in icing sugar.

Daktila \$40 / kg

Cypriot pastries with sweet almond & cinnamon, rolled into finger shapes.

Tahinopites \$40 / kg

Cypriot sweet pastries filled with tahini, sugar & cinnamon, baked golden.

Gluten-Free Carrot Cake \$85

Homemade carrot cake with cream-cheese icing & edible flowers. Contains nuts.

Choc Fudge Brownie \$70

Soft & gooey. Gluten-free option available.

Orange & Poppyseed Slab \$70

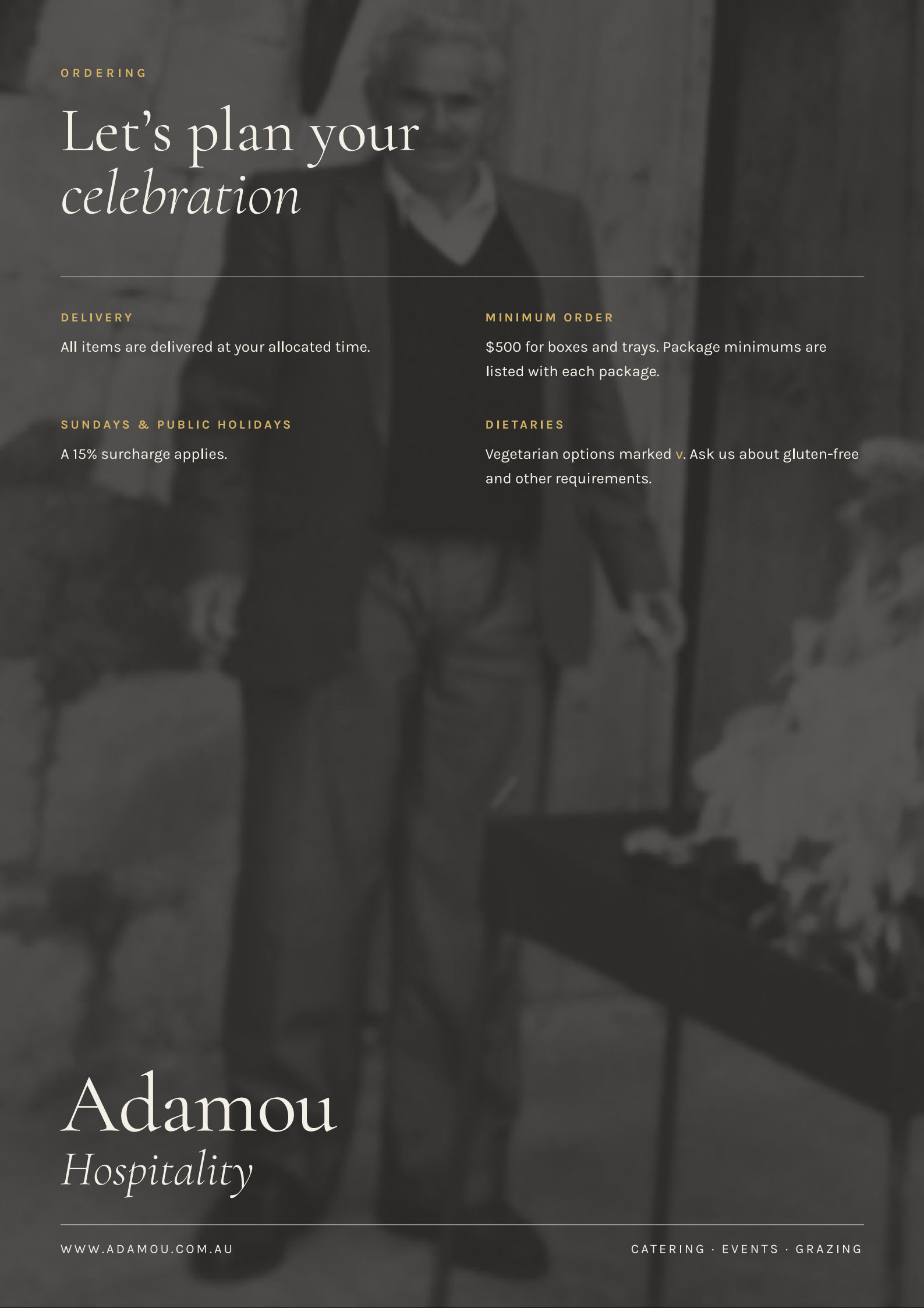
Fresh orange & poppyseed cake with buttercream topping.

Bourekakia \$70

30 mini pastries, lightly fried, stuffed with ricotta & drizzled with sugar syrup.

Galaktoboureko \$70

Greek semolina custard with filo pastry & sugar syrup.



ORDERING

Let's plan your celebration

DELIVERY

All items are delivered at your allocated time.

SUNDAYS & PUBLIC HOLIDAYS

A 15% surcharge applies.

MINIMUM ORDER

\$500 for boxes and trays. Package minimums are listed with each package.

DIETARIES

Vegetarian options marked **v**. Ask us about gluten-free and other requirements.

Adamou

Hospitality
