



**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 23 million meals to communities in need, diverting 11.5 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 \$750 (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 + GST for up to 30 minutes return
- \$100 + GST for up to one hour return

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

**WE CAN CATER FOR GLUTEN FREE, DAIRY FREE & VEGAN DIETARIES**





# MORNING/AFTERNOON TEA

Choose any three varieties - Served as a total of four pieces per person.

## SAVOURY

Mini cheese and tomato croissant

Cheese and herb waffles with spiced yoghurt

Vegetable frittata with roast tomatoes

Spinach and cheese filo pastries

## SWEET

Fresh fruit skewers

Chia pots with yoghurt and berry compote

Apple and cinnamon danish

Fruit crumble tea cake

Black bottom cup cakes

Spiced banana bread



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



# LUNCH

Choose one category from the list below and one salad

## ZERO WASTE MEZZE

Selection of dips  
Chickpea falafel  
Dukkah toasted pita bread

OR

## SANDWICHES

Select two sandwiches

Labneh, cucumber and za'atar  
Cheese, carrot, dijon mayo, mint and parsley  
Curried egg and lettuce  
Cheddar cheese, bread and butter pickle

OR

## FOCCACIA SLICE

Select two foccacias

Potato, rosemary and cheese  
Tomato, feta and basil  
Roast pumpkin, caramelised onion and sage  
Mushroom and garlic

## SALADS

Select one salad

Spiced roasted carrots, feta, baby spinach, preserved lemon dressing

Aromatic rice and lentil pilaf, roast cauliflower, caramelised onions and almonds

Cos lettuce, potato, spring onion, creamy mayonnaise dressing

Roast pear, fennel, rocket and walnut, sticky balsamic dressing



## EXTRAS

Lunch selections include something small and sweet

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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](mailto:cfacadelaide@ozharvest.org)

*[Terms and Conditions apply.](#)*