

Weddings & Events Menu

# good company catering

by *My Grandma Ben*

For catering enquiries  
please contact Jessie

[jessie@mygrandmaben.com](mailto:jessie@mygrandmaben.com)  
0402 149 029



# good company catering

Based in Bowden, Good Company Catering (formally Jessie Does Food) is all about colourful flavour-filled food options, with a our own unique take on modern Australian cuisine.

The catering arm to the cafe My Grandma Ben at Plant 4, Bowden, Good Company Catering is all about creating hassle free, delicious food experiences with menus inspired by cuisines from across the globe and served up in our signature Good Company Catering way. Our menus feature bold flavours, fresh colourful ingredients and showcase our passion for local quality produce.

Feel good about selecting Good Company Catering for your next event. We are always working toward minimising our waste in particular food waste and use of plastic. All food scraps from events are composted saving on landfill and all serving ware is reusable or compostable where required.

We come to you!

We've catered events and weddings far and wide, including everywhere in and around Adelaide city and surrounding suburbs, to the Barossa, Fleurieu Peninsular, Adelaide Hills, Coonawarra / the Limestone Coast and we have even travelled to Perth!

We LOVE making each event unique; all menus can be tailored upon request including 2-6 course dinners or degustation menus and also canapé events.

It's all about colourful, fresh and approachable food.  
Have a special request? Just ask and we'll see what we can do.

For catering enquiries  
please contact Jessie

[jessie@mygrandmaben.com](mailto:jessie@mygrandmaben.com)  
0402 149 029



Why choose us?  
We LOVE what we do!

We (Taylor and Jessie) met in 2018 and quickly realised we had a similar love for food, passion for cooking, pickling and fermenting and have each grown up surrounded by beautiful food and high quality produce. Our menus are full of fresh and interesting flavour combinations that are not only colourful, fun and approachable.. but most importantly delicious!



We love working with our beautiful clients to bring your event to life. Whether it is seated and refined, or casual with party food, a corporate function or a backyard lunch - our menus have you covered. We love bringing your vision to life with our food and are more than happy to work on ideas with you and to budgets.

Email us now!

[jessie@mygrandmaben.com](mailto:jessie@mygrandmaben.com)

[taylor@mygrandmaben.com](mailto:taylor@mygrandmaben.com)

Check out some of our client testimonials at  
[www.mygrandmaben.com/goodcompanycatering](http://www.mygrandmaben.com/goodcompanycatering)

ASK US ABOUT OUR  
PRIVATE WORKSHOPS!  
PICKING AND FERMENTING,  
KIM CHI + DUMPLINGS, CHILLI  
WORKSHOPS AND MORE!

PERFECT FOR HENS DAYS,  
BIRTHDAYS, TEAM BUILDING  
SESSIONS AND WORKPLACE  
CELEBRATIONS.

Find us on instagram

 [good.company.catering](https://www.instagram.com/good.company.catering)  [my.grandma.ben](https://www.instagram.com/my.grandma.ben)



## Let us cater for you

Good Company Catering offers a locally sourced seasonal menu of canapés or platters ideal for events, weddings functions and wakes.

We LOVE to tailor menus to make for an extra unique and special event. Have a special request? Just ask and we will see what we can do!

If you're working to a budget please don't hesitate to let us know so we can work with you to create something special.

## Canapés + Platters

### small

Cheddar, pecorino and pumpkin arancini with tomato sugo (vego)

Falafel, humus, pickled onion (vegan / gf)

Goats chèvre, dried tomato, pickled shallot, saltbush on rye (vego)

Pumpkin, goats curd, onion jam puff pastry tarts (vego)

Smoked salmon, miso cream, pickled ginger, dill in a crispy wonton cup

Fresh tuna or salmon, toasted sesame mayonnaise, nori, radish, puffed rice crisp (df / gf) **Vegetarian option**; diced cucumber and avocado, toasted sesame mayonnaise, nori, radish, puffed rice crisp (gf)

Rare beef, pickled mustard seeds, mustard mayo, cress, crostini (df)

Prosciutto and basil wrapped bocconcini bites (gf)

Carp rilette, capers, parsley, shallots on pumpernickel (df)

Chilli and fennel pork sausage rolls with chilli jam yogurt

Heirloom tomato and basil bruschetta, pickled shallots, crostini (vegan)

Sourdough crostini topped with skordalia, garlic roasted mushrooms, poppy seeds, pickled enoki (vegan)

### medium

Chinese duck pancake, pickled carrot and daikon, spring onion, peanut hoisin (df) **Vegan option**; Sticky marinated tempeh in Chinese style pancake with cucumber, spring onion, pickled radish, peanut hoisin

Chinese char siu pork, pickled ginger, mayo, coriander, puffed rice crisp (df / gf)

Cauliflower and cheese puff pastry empanadas with salsa verde (vego)

Homemade rich beef pies with smoky capsicum relish

Greek spinach pastizzi (pastry) with herbed yoghurt

Crumbed carp soldiers, kim chi mayo, pickled radish, coriander (df)

Vietnamese inspired chilli, lime marinated prawns on skewers (gf)

Dip cups - tzatziki, sweet potato romesco (vegan) or charred carrot humus (vegan), served with grissini and vegetable crudités (pick one flavour or a combination)

### Cold Rolls:

- Sticky tofu, pickled carrot and daikon, Asian herbs, peanut hoisin (vegan)
- Soy and ginger chicken, pickled carrot and daikon, Asian herbs
- House cured salmon, pickled carrot and daikon, Asian herbs, ginger





## Canapés cont .

### Large

Indonesian chicken satays with fresh herbs, peanuts (gf)  
**Vego / vegan option:** eggplant (gf) (1.5 servings per person)

Cheese burger slider, beef pattie, cheese, mustard,  
 My Grandma Ben's zucchini pickles, mustard, brioche

Pulled pork slider, chilli mayo, kim chi slaw  
**Vego option:** potato rosti, chilli mayo, kim chi slaw

Mini lamb yiros, pickled red onion, tomato, herbs, tzatziki  
**Vego / vegan option:** falafel, pickled red onion, tomato, herbs, garlic sauce

Orecchiette pesto, parmesan, basil (vego)

Black bean nachos, smoked paprika corn, tomato, red onion salsa (vegan / gf)

House-made pumpkin and kim chi dumplings, chilli jam and black vinegar, fried shallots and spring onion (3 per serve, served in compostable boats) (vegan)

Patatas bravas, pickle mayo, shaved manchego, spring onions (vego / gf)

Spicy pork meatballs in tomato sugo, fresh herbs and pecorino  
 (3 per serve, served in compostable boats)

### vegan options

Heirloom tomato and basil bruschetta, pickled shallots, crostini

Falafel, humus, pickled onion (gf)

Sourdough crostini topped with skordalia, garlic roasted mushrooms,  
 poppy seeds, pickled enoki

House-made pumpkin and kim chi dumplings, chilli jam and black vingar,  
 crispy shallots and spring onion (3 per serve served in compostable boats)

Marinated tempeh pancakes (Chinese style) with cucumber, spring onion,  
 pickled radish, peanut hoisin sauce

Sticky tofu cold roll, pickled carrot and daikon, Asian herbs, peanut hoisin (gf)

Indonesian eggplant peanut satay skewers with fresh Asian herbs (gf)

Mini tacos with fried sweet potato, green chilli and coriander salsa,  
 pickled red onion, vegan chilli mayo

### sweet

Mini puff pastry pear tart with oat crumble and cream

Rich chocolate brownie, whipped peanut buttercream

Lemon curd tart

Orange and almond cake, cream cheese frosting, pistachio (gf)

White chocolate mousse, roasted rhubarb, fresh berries (served in cups) (gf)

Deconstructed vanilla banana cheesecake, nutty sesame crumb,  
 tahini caramel (served in cups) (gf available on request)

\* Vegan desserts from *From The Wild* available upon request

### Price List

Small; \$3 per item  
 Medium; \$4.50 per item  
 Large \$5.50 per item  
 Sweet; \$3 per item

Minimum order of 20 items  
 for platter orders

**As a guide we recommend  
 the following combinations:**

**Light nibbles**  
 4-5 small / medium

**Medium nibbles / light meal**  
 2 -5 small / medium  
 plus 1-2 party

**Meal replacement**  
**- good for cocktail weddings**  
 2-3 small, 3-4 medium  
 plus 1-2 party

**Delivery + T&Cs**  
 Minimum order \$250

\$25 delivery charge may apply  
 depending on location

Compostable bamboo plates, cutlery  
 and napkins available upon request,  
 please ask us for a quote

An invoice is sent on confirmation  
 of final numbers (7 days prior to  
 your event), payment is required  
 prior to event



## Grazing Tables

### savoury grazing tables

Three premium cured meats, minimum of three premium cheeses, house made pickles, minimum 3 house made dips, selection of seasonal fruit, vegetable crudité's, olives, roasted nuts and a selection of fresh rosemary focaccia, sourdough, crisp bread, crostini and crackers.

Ask about adding a selection of canapés, baguettes, cold rolls, salads etc for a relaxed, delicious and fresh lunch option.

### dessert grazing tables

Our dessert grazing tables are tailored to each event. They can include beautiful cheese boards, fresh fruit, dessert canapés, chocolate and donuts. We're also happy to include your wedding cake on platters or traditional sweets (provided by the family). [Please get in touch to request a quote.](#) Prices start from \$5pp - \$15pp.

### Get Grazing!

We offer a range of grazing options, from brunch to lunch, to pre dinner and cocktail event grazing tables. A great option for birthdays, hen's days, weddings and wakes.

We LOVE to tailor menus to make for an extra unique and special event. Have a special request? Just ask & we'll see what we can do!

If you're working to a budget please don't hesitate to let us know so we can work with you to create something special.

#### Delivery + T&Cs

Minimum order \$250

\$25 delivery charge may apply depending on location

Dietary requirements can be individually catered for within grazing table.

Compostable bamboo plates, cutlery and napkins available upon request, please ask us for a quote

An invoice is sent on confirmation of final numbers (7 days prior to your event); payment is required prior to event

### brunch grazing tables

Bacon and egg roll, house made smoky capsicum relish  
[Vegetarian option](#); egg and cheddar, house made smoky capsicum relish  
[Vegan option](#); potato rosti, avocado, sauerkraut, smoky capsicum relish

Smashed avocado, pickled radish and fresh herbs served along side focaccia and marinated feta (vegetarian, or vegan without feta)

Mini croissants, served with butter and marmalade, Barossa smoked ham and Jarlsberg cheese - make your own

Granola pots - natural yogurt, seasonal fruit, house made crunchy nutty cocoa granola (gf available on request)  
[Vegan option](#); Coconut and cinnamon chia pudding, banana, peanut praline, house made crunchy nutty granola (gf available on request)

Hash browns (vegan / gf)

Danishes - combination of sweet flavours

Fresh seasonal fruit

Spelt waffle triangles, mascarpone, seasonal fruit compote (vego)

Homemade crumpets with assortment of jams, marmalade, butter and peanut butter (crumpets made vegan, additional vegan accompaniments available on request)

[See more brekkie grazing options on our Brekkie + Brunch Catering Menu.](#)

Brunch grazing is perfect for Bridal or Baby Showers, unique weddings and corporate events.





## Seated Menu Options

### grazing platter

Cured meat, two house-made dips (sweet potato romesco and tzatziki), Grandma Ben's pickles, fresh stracciatella cheese curds topped with olive oil, honey chilli jam drizzle and basil, marinated olives, rosemary and olive oil focaccia

### entrees

Buffalo mozzarella, peas, lemon, cress, mint, olive oil (vego / gf)

Stracciatella cheese curds, pickled garlic, charred cauliflower, roasted almond, honey chilli jam drizzle (vego)

Confit salmon, shaved fresh and pickled fennel, puffed capers, citrus carpaccio, herbs (df / gf)

Spiced gin and sugar cured salmon, charred onion, pickled shallots, coriander seed oil, horseradish crème fraiche, herbs (gf)

Star anise, ginger and soy (tamari) poached pork belly, pickled ginger, crispy shallots and Asian herbs (df / gf)

Pumpkin and cheddar arancini, tomato sugo, pecorino, herbs (vego)

Pork meatballs, chilli tomato sugo, shaved pecorino, fresh basil (gf)

### mains

Roasted lamb rump, harissa yogurt, paprika oil, fresh herbs (gf)

Free range chicken breast (sous vide), miso carrot puree, kim chi butter, saltbush chips (gf)

Chinese char siu pork loin, pickled radish, carrot and daikon and Asian herbs, (df / gf)

Roasted Coorong mullet or mulloway, thyme butter, lemon (gf)

Moroccan spiced slow cooked beef cheeks, chickpeas, zough (df / gf)

Flat iron steak, chunky chimichurri - served medium (df / gf)

Ginger and garlic yoghurt marinated chicken thigh, moghrabieh (pearl couscous), cracked wheat, fresh herbs, confit garlic vinaigrette

### vegetarian mains

Orecchiette, green sauce (spinach, herbs and garlic), parmesan, basil

Fusilli vegetarian puttanesca, capers, olives, roasted capsicum, tomato, herbs

Roasted cauliflower, miso carrot puree, kim chi butter, saltbush chips (gf)

Caramelised onion, potato and lentil pot pie with puff pastry (gf avail)

Tempura eggplant, salsa verde, radish pea and herb salad (vegan)

\* Vegan options available for all vegetarian dishes

We loved a shared menu at Good Company Catering, however if you prefer individual plating please get in touch and we can chat through the options best suited for main course.

We love creating the perfect event for you. If you're working to a budget please don't hesitate to let us know so we can maximise your menu to fit your budget.

Our shared menus are designed to be shared between four guests so no one missed out.

### FAQs / T&Cs

Dietary requirements can be individually catered, please advise of any dietaries two weeks prior to event.

Final numbers required two weeks prior to event date, an invoice is sent on confirmation of final numbers (7 days prior to your event); payment is required prior to event

Our mains have been designed to share so some minor changes may occur if individual plated service is required for main course.

Price list on next page.



## Sides

### cold

Fennel, leaves, white wine vinaigrette (vegan / gf)

Grains, cumin roasted cauliflower, herbs, roasted almonds, mixed leaves, tahini and ginger dressing (served room temperature) (vegan)

Crunchy Asian slaw, shaved red cabbage, kim chi dressing, radish, pickled carrot and daikon, roasted peanut and crispy shallot crumb (vegan / gf)

Fattoush salad, smashed cucumber, pickled radish, fresh radish, leaves and crispy pita, with mint and parsley yoghurt dressing, sumac (vegan option available)

Green panzanella, dehydrated tomato, beans, broccoli, sourdough croutons, basil, tomato and caper dressing (vegan)

Pumpkin, orange, bitter leaves, ricotta salata, candied pepitas, sticky orange balsamic (served room temperature) (gf)

Greek-ish salad, cucumber, tomato, kalamata, pickled onion, barley, mint, feta, olive oil vinaigrette (gf option available)

Iceberg wedge salad, blue cheese and buttermilk dressing (gf)

### warm

Roasted carrots, curry butter (gf) (vegan option available)

Sautéed greens, sesame, ginger, soy (tamari), toasted seeds, coriander (vegan / gf)

Roasted pumpkin wedges, zaatar, marinated feta, black barley, pickled raisins, herbs (gf)

Crispy roast potatoes, Australian native bush seasoning, thyme (vegan / gf)

### dessert

Orange and almond cake, orange sauce, fresh orange, whipped cream cheese, almond and pistachio (gf)

White chocolate mousse, lemon curd, grilled pineapple, mint, toasted coconut (gf)

Tiramisu - the classic way - espresso, mascarpone, liqueur (can be alcohol free on request)

Rich raspberry chocolate brownie, rhubarb and raspberry compote, fresh berries, cream

Poached pear, toasted oat crumble, mascarpone, puff pastry shards (can be gluten free on request)

Deconstructed vanilla banana cheesecake, nutty sesame crumb, tahini caramel (gf)

Basil pannacotta, dried and macerated strawberries, shortbread crumb

[Ask us about our dessert canapes and dessert grazing tables](#)

## Price List

### \$65pp

- 3 x pre dinner canapés (small)
- Lost Loaf sourdough and butter
- 2 shared mains + 3 shared sides

### \$65pp

- Grazing platters; as shared entree
- 2 shared mains + 3 shared sides

### \$57pp

- Lost Loaf sourdough and butter
- 2 shared mains + 3 shared sides

Additnal mains \$10pp

Addional sides \$5pp

### Shared Entrees

Select one \$8pp

Select two \$15pp

### Individually Plated Entrees

\$15pp, alternate drop available at same cost

### Dessert and cakeage

Shared desserts;

Select one \$7 pp, select two \$12

Individual plated dessert \$12pp, alternate drop available at same cost

Cake cut and served on platters \$2pp, max \$150

Cake cut and plated with garnish \$5 per person





For catering enquiries  
please contact Jessie

[jessie@mygrandmaben.com](mailto:jessie@mygrandmaben.com)  
0402 149 029

Raige