



CREATIVE | CATERING

COCKTAIL MENU

Packages

Sundowner Menu (2-hour service) – 18.50 per head

**Add drinks for only an additional \$21 per head!*

Cold

Poached master stock chicken medallion, cucumber, crispy shallots (g d)
Chive and beetroot relish crepe, dill crème fraiche (v)
Vegetable, fresh herb rice paper rolls, nam jim (vn g d)

Hot

Mushroom, truffle & manchego arancini (v)
Crispy chilli squid, red pepper aioli, greens (d)
Spicy slow cooked lamb empanada, spiced yoghurt

Menu A - 30 per head

Mediterranean grilled veg bruschetta, pesto, olive oil, feta (v)
Pork rillettes, mustard, tarragon, brioche toast, cornichon
Vegetable, fresh herb rice paper rolls, nam jim (vn g d)
Poached master stock chicken medallion, cucumber, crispy shallots (g d)

Roasted pumpkin, lemon, parsley & fetta arancini (v)
Wonton basket, Asian pulled beef, greens (d)
Golden fried karagee panko chicken skewers, chilli mayonnaise
Spicy slow cooked lamb empanada, spiced yoghurt
Crispy chilli squid, red pepper aioli, greens (d)
Roman gnocchi, hazelnut, pesto, parmesan butter sauce (v)

Menu B - 36 per head

Candied, gold dusted cherry tomato, balsamic roasted chorizo (d g)
Shredded poached chicken, green papaya, mango, herb salad (g d)
Roasted pumpkin, goat's cheese and pinenut tart (v)
Seared scallops, Thai pineapple salsa (g d)

Panko crumbed prawn skewers, wasabi aioli (d)
Semi dried tomato, basil pesto & bocconcini arancini (v)
Crispy chilli squid, red pepper aioli, greens (d)
Mini pulled pork taco's, avocado & corn salsa
Beef brioche slider, caramelised onion, cheddar, chutney
Tandoori chicken breast, flat bread, mint yoghurt, greens

Menu C - 44 per head

Smoked salmon buckwheat bilini, herb crème fraiche, caviar
Duck breast, candied orange pancake, bean shoot, herb salad (d)
Cauliflower and truffle mousse savoury cones (v)
Beef fillet, golden brioche crouton, béarnaise sauce
Choice of natural, rockefeller or kilpatrick oysters (g)

Mushroom, truffle & manchego arancini (v)
Pork Belly, brown sugar caramelised pineapple (g d)
Pulled lamb shepherd's pie, creamed potato, truffle, cheddar (g)
Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)
Butter fried sweet potato gnocchi stuffed with duck ragout
Choice of pork, beef or chicken mini burger



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Cold

2.95 per piece

- Poached master stock chicken medallion, cucumber, crispy shallots (g d)
- Pork rillettes, mustard, tarragon, brioche toast, cornichon
- Mediterranean grilled vegetable bruschetta, pesto, olive oil, fetta (v)
- Assorted nori rolls, soy & wasabi (v g d)
- Blue cheese & onion jam royale tarts (v)
- Brie & onion jam royale tarts (v)
- Vegetable, fresh herb rice paper rolls, nam jim (vn g d)
- Shredded poached chicken, green papaya, mango, herb salad (g d)
- Chive and beetroot relish crepe, dill crème fraiche (v)
- Zucchini, parmesan and fetta frittata, confit semi dried cherry tomato (v g)

3.30 per piece

- Duck breast, candied orange pancake, bean shoot, fresh herb salad (d)
- Prawn, vegetable, fresh herb salad rice paper roll (g d)
- Beef fillet, golden brioche crouton, béarnaise sauce
- Seared scallops, Thai pineapple salsa (g d)
- Smoked salmon buckwheat bilini, herb crème fraiche, caviar
- Candied, gold dusted cherry tomato, balsamic roasted chorizo (d g)
- Roasted pumpkin, goat's cheese and pinenut tart (v)
- Dukkah spiced beef fillet, horseradish aioli, potato rosti (g d)
- Seared scallops, pickled glasse vegetables (g d)
- Shredded smoked chicken, potato rosti, nut brown butter aioli, greens (g d)



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Hot

3.10 per piece

- Spinach & house made ricotta dumplings, roasted red pepper sauce (v)*
- Semi dried tomato, basil pesto & bocconcini arancini (v)*
- Roasted pumpkin, lemon, parsley & fetta arancini (v)*
- Mushroom, truffle & manchego arancini (v)*
- Roman semolina gnocchi, hazelnut, pesto, parmesan butter sauce (v)*
- Crispy chilli squid, red pepper aioli, greens (d)*
- Crispy Thai turmeric squid, kaffir lime aioli (d)*
- Wonton basket, Asian pulled beef, greens (d)*
- Spicy slow cooked lamb empanada, spiced yoghurt*
- Golden fried karagee panko chicken skewers, chilli mayonnaise*
- Mini braised beef or pulled pork taco's, avocado & corn salsa*
- Satay chicken wonton cup, pineapple & coriander salsa*
- Fried sweet potato, pesto & spinach balls, house spiced tomato sauce (v)*
- Fresh green pea and fetta fritti, red pepper salsa (v)*
- Crumbed fish and potato cake, dill, lemon, aioli*

3.50 per piece

- Polenta & manchego croquette, sweet corn, jalapeno salsa (v g)*
- Confit duck, vegetable, hoi sin spring rolls (d)*
- Panko crumbed prawn skewers, wasabi aioli (d)*
- Handmade slow cooked beef steak & mushroom pies*
- Fried barramundi goujons, classic tartare (d)*
- Smoked chicken, chilli, herb & cheddar croquette, aioli*
- Braised beef, seeded mustard & nut brown butter croquette, aioli*
- Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)*
- Korean bbq pork belly skewers (d)*
- Prawn, garlic, lemon & herb pies*
- Wild mushroom & gorgonzola mini pizza (v)*
- Satay chicken mini pizza*
- Shredded pork shoulder brioche sliders, house pickles, aioli*
- Beef brioche slider, caramelised onion, cheddar, chutney*
- Lamb kofta, hummus, toasted quinoa (g d)*
- Pulled lamb shepherd's pie, creamed potato, truffle, cheddar (g)*
- Golden fried cajun cream cheese & cheddar stuffed jalapeno (v)*
- Brown rice flour fried silken tofu, hondashi stock, pickled nori (vn g d)*

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Premium

4 per piece

Lamb fillet medallion, royal blue potato croquette, rosemary jus
Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)
Beetroot and goats cheese tortellini, truffle oil, sage (v)
Crispy skin barramundi, whipped nut-brown butter, Geraldton wax(g)
Pork Belly, brown sugar caramelised pineapple (g d)
Beetroot & lime salmon gravalax, crème fraiche, caviar (g)
Rabbit, nut brown butter & seeded mustard croquettes, truffle aioli
Gazpacho shooters, fresh lime, smoked paprika prawn (g d)
Seared salmon, celeriac & granny smith remoulade (g d)
Pork belly, candied baby apple, gold dust (g d)
Handmade tortellini, forest mushrooms, truffle, porcini cream (v)
Oysters;
Natural (g d) Mignonette (g d) Caviar (g d) Kilpatrick (d)

4.95 per piece

Minimum order of 20 pieces each

Butter fried sweet potato gnocchi stuffed with duck ragout
Crispy skin barramundi, potato frits, guava vinegar (g d)
Duck confit brik pastry, fois gras, orange marmalade
Blue swimmer crab, finger lime, fried potato (g)
Truffle & barley risotto, butter poached marron (min order 50)
Rabbit & truffle spring roll, black truffle aioli
Seared Exmouth prawn, tabasco and lime caviar, greens (g d)
Saltwater poached western rock lobster, mandarin gel, black caviar (g d)
Duck soufflé, cinnamon, blood orange, gold dust
Savoury cones filled with;
Smoked salmon mousse Smoked chicken mousse Cauliflower and truffle mousse (v)



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Substantial

Substantial Pies – 5.50 per piece

Lamb leg, spring vegetable, rosemary

Wild mushroom, truffle, thyme(v)

Chicken breast veloute, vegetable, garden herb

Beef steak, mushroom, red wine gravy

Mini Brioche Burgers – 7 per piece

Pulled pork, mustard pickles, aioli, slaw

House beef patty, chutney, cheddar, onion jam

Roasted pumpkin, chickpea, dukkah, chutney, greens (v)

Cajun chicken, salad greens, guacamole

Semi-substantial cocktail

'More than a mouthful'

Caramelised onion & goat curd tart (v) – 5

Beef & bean chimichangas, guacamole - 5

Mini gourmet hotdogs, caramelised onion, rocket, red pepper aioli - 5

Bbq pork bao, fresh herb salad - 5

Candied pork bao, fresh herb salad - 5

Sweet potato chips, rosemary salt, cajun aioli (g v) – 6.50

Polenta, parmesan chips, lamb meatballs, romesco sauce (g) - 7

Tandoori chicken breast, flat bread, mint yoghurt, greens – 7

Crispy spiced chickpea, zucchini chips, garlic tahini sauce (vn g) - 7

Barramundi tostada, lime, tomato, avocado (d) - 7

Golden crumbed fish and chip cones, classic tartare (d) – 9.50

Satay chicken, coconut rice, bean shoot, fresh herb salad (d) – 9.50

Bbq pork belly, fried rice bowl – 9.50

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Substantial

'Something a little larger'

- Beef fillet, hand cut chips, béarnaise (g)*
- Handmade gnocchi, creamy roasted tomato sauce, pesto (v)*
- Chicken, mushroom, spinach & parmesan risotto (g)*
- Crispy Thai sticky pork, rice noodle salad (d)*
- Braised beef bbq short rib, sweet potato, coconut & coriander salad (d)*
- Beef bourginon, mushroom, bacon, red wine, creamed potato (g)*
- Lamb korma curry, rice, pappadums (g d)*
- Pork belly, bbq sauce, Asian steamed greens (d)*
- Indian chickpea, pumpkin & spinach curry, rice, pappadums (vn g d)*
- Barramundi, asparagus, herb potatoes, burre blanc (g)*
- Lentil and brown rice meatballs, polenta chips, tomato, red pepper sauce (vn g d)*
- Crispy karagee chicken, coleslaw, Japanese sriracha mayonnaise*
- Dukkah crusted beef cheek, potato croquette, jus*
- Pork & ginger san choy bow, crushed peanuts (g d)*
- Satay chicken or tofu, sticky coconut rice, fresh herb salad (g)*
- Beetroot gnocchi, braised beef ragout*



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Dessert

4.00 per piece

Fruit skewers, chocolate dipped gold dusted strawberries (g)

Strawberry & champagne jellies (g d)

Deconstructed banana, caramel & Belgian chocolate banoffee pie

Vanilla bean crème brulee (g)

Mini brioche doughnuts filled with jam & custard

Churros, chocolate & caramel dipping sauces

Mini cheesecakes (berry, baileys or lemon)

Belgian dark chocolate mousse cups, praline (g)

Tiramisu, silken mascarpone, dark chocolate

Edible flower & white wine jelly (g d)

Premium – 5.50 per piece

Minimum order of 20 pieces each

Deconstructed apple pie, vanilla bean custard, golden baby toffee apple

Chocolate tulips, raspberry mousse & pistachio praline (g)

Coconut, kaffir lime pannacotta, lemon balm, sesame tuille (g d)

Raspberry & goats cheese cheesecake, rose jelly



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Additional Information

Minimum order of 10 per piece (20 for premium items)

v - vegetarian, vn – vegan, g - gluten free, d - dairy free,

All cocktail packages and events are inclusive of serving ware and serviettes.

All cocktail events must be worked by Creative Catering staff.

Staffing price guide;

Chef \$50 per hour, wait and bar \$45 per hour

All staff are a minimum of 3 hours of service. Below suggestions based on 3-hour minimum shift length.

Staff suggestions depend on event type, timing and menu structure.

10-50 guests - 1 chef, 1 wait staff - \$285

50-100 guests - 1 chef, 2 wait staff - \$420

100-150 guests - 1 chef, 3 wait staff - \$555

150+ guests - 2 chefs, 4 wait staff - \$840

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