



CREATIVE | CATERING

PACKAGE MENU

Cocktail / Stand up Packages

For staffing information please see page 5 of this menu

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 rilletes, 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 & feta 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, goats' 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



CREATIVE CATERING PERTH



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Share Style / Long Table Packages

For staffing information please see page 5 of this menu

Silver

48 per head

Assorted breads, butter, olive oil and balsamic
Chorizo, fetta and olives
Prosciutto and spinach chicken roulade, semi dried tomato cream (g)
Braised beef cheek, sticky jus and gremolata (d) (g on request)
Toasted cauliflower, fried kale & pinenuts (g v)
Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)
Dauphinoise potato or baskets of hand cut frits (g v)

Gold

60 per head

Entrée platters of; hummus, arancini, pickled vegetables, chorizo, olives and fetta
Assorted breads, butter, olive oil and dukkah
Australian barramundi, asparagus and buerre blanc (g)
Confit duck legs (g d)
Whole roasted and sliced beef fillet, jus (g d)
Pumpkin and chick pea curry and rice (vn g)
Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)
Dauphinoise potato or baskets of hand cut frits (g v)

Having trouble bringing all the elements of your special event together? Let us help you!
Creative event-coordination is available from \$500 to help tie up all of those loose ends including
attending your big event to make sure your expectations are met and more!



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Sit Down Packages

*For staffing information please see page 5 of this menu
Menu Choices are available on the following page*

Bronze

50 Per head

Choice of one entrée
Alternate drop of two mains
Cutting and plating of wedding cake

Gold

70 Per head

Choice of 3 canapes
Alternate drop of two entrees
Alternate drop of two mains
Choice of one dessert

Silver

60 Per head

Choice of 3 canapes
Alternate drop of two entrees
Alternate drop of two mains
Cutting and plating of wedding cake

Platinum

90 Per head

Choice of 5 canapes
Chefs choice amuse bouche
Alternate drop of two entree
Alternate drop of two mains
Alternate drop of two desserts

Alternatives / Additional extras

Tiers of mini desserts 6.50 per person – 2 pieces
Tier of cheese, dried fruits & mini desserts – 9.0 per person

Glassware hire packages (champagne, water, wine)
Standard \$2.10 Premium \$3.50

Breakage fee for standard glass \$6, premium glass \$10 per glass
Cutlery and crockery available at 70 cents per piece
Delivery and pickup of glassware available at an additional charge

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Canape Selections;

Poached master stock chicken medallion, cucumber, crispy shallots (g d)
Mediterranean grilled vegetable bruschetta, pesto, olive oil, fetta (v)
Assorted nori rolls, soy & wasabi (v g d)
Brie & onion jam royale tarts (v)
Pork rilletes, mustard, tarragon, brioche toast, cornichon
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 & feta frittata, semi dried cherry tomato (v g)
Smoked salmon buckwheat bilini, herb crème fraiche, caviar
Beef fillet, golden brioche crouton, béarnaise sauce

Semi dried tomato, basil pesto & bocconcini arancini (v)
Roasted pumpkin, lemon, parsley & fetta arancini (v)
Mushroom, truffle & manchego arancini (v)
Mini braised beef or pulled pork taco's, avocado & corn salsa
Shredded pork shoulder brioche sliders, house pickles, aioli
Smoked chicken, chilli, herb & cheddar croquette, aioli
Braised beef, seeded mustard & nut brown butter croquette, aioli
Crispy chilli squid, red pepper aioli, greens (d)
Crispy Thai turmeric squid, kaffir lime aioli (d)
Spicy slow cooked lamb empanada, spiced yoghurt
Panko crumbed prawn skewers, wasabi aioli (d)

Entrees

Pork belly with pickled baby vegetables, seared scallops, apple saffron glaze (g d)
House smoked salmon, beetroot, potato, dill & lemon aioli salad (g)
Handmade butter fried potato gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan
Hoisin duck shank, shaved heirloom vegetables, honey, sesame lemon dressing (d)
Beef ragout, beetroot gnocchi, parmesan, fried kale
Chermoula chicken breast, buckwheat tabouli stuffing, hummus, puffed grains and toasted nuts (g d)
Green tea smoked chicken breast, buckwheat soba noodle, summer vegetable salad, nam jim sauce (g d)
Fetta, parmesan, onion jam tart, poached pear salad, red wine glaze

Mains

Slow cooked lamb saddle press, plum compote, creamed parsnip, macadamia crumble (g)
Barramundi, herb and garlic potato, asparagus, lemon buerre blanc (g)
Star anise & soy braised beef cheek, royal blue mash, broccolini, shiraz glaze (g)
Duck croquette, shredded hazelnut chicken, micro greens, broccolini, sage nut-brown butter
Chorizo, manchego & red pepper stuffed chicken breast, potato rosti, cajun corn puree (g)
Brown rice & lentil meatballs, polenta chips, roasted tomato, red pepper sauce (g vn)
Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan
Local snapper, lemon, garlic, nut brown butter, frits, green salad, fried capers (g)

SAVE \$2 PER HEAD AND HAVE A POTATO & HERB CROQUETTE, VEGETABLE BUNDLE SIDE TO ACCOMPANY BOTH PROTEIN ELEMENTS OF YOUR MENU

Dessert

Banana banoffee tart, coffee glaze, double cream, shaved dark chocolate
Lemon tart, blueberry compote, caramelised lemon, double cream
Vanilla crème brulee, saffron poached petit poire (g)
Warm date pudding, brandy butterscotch sauce, vanilla double cream
Dark Belgian chocolate mousse, wild berry coulis, praline (g)
Warm chocolate lava cake, salted caramel, spiced crème fraiche
Local and international cheeses, quince, fruit and crackers (gf avail)

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Bridal party lunchbox

'Perfect for photo time!'

26 each – minimum order of 6

*Brie, cheddar & lavosh crackers (v)
Leg ham & house made pickles
Candied cherry tomato, chorizo (g d)
Caramelised onion, brie & truffle tarts (v)
Vegetable & fresh herb rice paper roll, nam jim (v g d)
Roasted pumpkin, goat's cheese & pinenut tart (v)
Chive and beetroot relish crepe, crème fraiche (v)
Chocolate dipped strawberries
Macaron*

Additional Information

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Staffing price guides;

Chef \$50 per hour, food & beverage \$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.*

Cocktail / Stand up events

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

Sit down / share style events

*Chefs and kitchen staff are quoted per event at \$50 per hour and the quantity required
will vary depending on facilities, menu and size of the event.*

We suggest 1 food & beverage staff member per 20 seated guests on average.

For larger scale events we suggest adding supervisor or Maître de.

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

All cocktail packages are inclusive of serving ware and serviettes and include one of each item listed.

All packaged events must be worked by Creative Catering staff.

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