



CREATIVE | CATERING

PLATTER MENU

Hot platter A – 90 (vegetarian)

Brie, caramelised onion jam tart (v)
Pumpkin, fetta, parmesan, parsley arancini (v)
Lentil, corn, spinach vegetable sausage roll (v d)
Ricotta, spinach, parmesan pastries (v)
Aioli & tomato sauces

Hot platter C – 95

Braised beef & field mushroom pies
Smoked chicken, chilli, cheddar, fresh herb croquette (d)
Sri Lankan potato, pea samosa (v)
Soy & sesame mushroom skewers (v g)
Soy & sweet chilli sauces

Hot platter E – 145

Panko crumbed snapper goujons (d)
Coconut & brown sugar crumbed prawn skewers (d)
Smoked fish & herb croquettes (g)
Kilpatrick oysters (d)
Tartare, aioli & fresh lemon

Sausage roll platter – 65

Traditional farmhouse meats
Lentil, corn & spinach vegetable (v d)

Pie, sausage roll platter – 80

Chicken, herb, garden vegetable pies
Braised beef & mushroom pies
Traditional farmhouse meat sausage rolls

Hot platter B – 90

Malaysian beef skewers (g d)
Chicken satay skewers (g d)
Chicken, herb, garden vegetable pies
Moroccan lamb meatballs (g d)
Satay & sweet chili sauces

Hot platter D – 115

Prosciutto wrapped asparagus (g d)
Karagee chicken wings (d)
Lamb kofta
Mini beef & cheddar sliders
Aioli & sweet chilli sauces

Lamb cutlet platter – 140 (30 pieces)

Crumbed & golden fried (d)

Slider platter – 130

“fresh brioche made in house”

Beef, cheddar, house chutney
Pulled pork, pickle, mustard aioli

Arancini ball platter – 90

Sundried tomato, basil pesto, bocconcini (v)
Pumpkin, fetta, parsley, parmesan (v)
Mushroom, manchego, nut brown butter (v)
Ham, seeded mustard, parsley, parmesan
Aioli

*ALL PLATTERS CONTAIN 40 PIECES UNLESS OTHERWISE STATED



CREATIVE CATERING PERTH

Cold platter A – 95
(vegetarian)

Pumpkin, goat's cheese & pinenut tart (v)
Vegetable rice paper rolls (vn g d)
Chive & beetroot relish crepe, crème fraiche (v)
Zucchini & feta frittata, cherry tomato (v g)
Nam jim dipping sauce

Antipasto platter – 85

Selection of premium cured meats, olives, fetta, cheddar
char grilled marinated vegetables, crisp breads, hummus,
bocconcini & cherry tomato skewers, pickled vegetables.

Cold meat platter – 110

Smoked ham, salami, pate/rillette, terrine,
gherkins, vegetable pickles, mustard, chutney,
scotch eggs, aioli, fresh baguette

Lemon & paprika cold chicken platter – 95

24 pieces of brined and marinated roasted chicken (g d)
Cajun aioli

Dip platter – 55

Three homemade dips, warm turkish bread (v)

Cold platter B – 105

Smoked salmon buckwheat bilini, herb crème fraiche, caviar
Satay chicken, coconut crepe rice paper rolls
Beef fillet en croute, horseradish aioli (d)
Pork rillette tart, pickled vegetables
Nam jim dipping sauce

Premium cold seafood platter – 150

Oysters natural (g d)
Pickled Fremantle Octopus (g d)
Smoked salmon (g d)
Prawn skewers (g d)
Cocktail sauce, fresh lemon

Sushi, rice roll platter – 90
(50 pieces) - (vn g d)

Assorted nori - traditional & reverse
Rice paper rolls
Spicy prawn ikura
Wasabi, soy, pickled ginger

Crudité platter – 60

Celery, cucumber, carrot, capsicum,
broccoli, cauliflower and three dips (g v)
*seasonal variations will apply





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For all of your dietary needs!

Gluten free A – 110

(vegetarian)

*Pumpkin, fetta, parmesan & parsley arancini (v g)
Soy & sesame field mushroom skewers (v g)
Sri Lankan potato, pea samosa (v g)
Brie, caramelised onion jam tart (v g)
Aioli & sweet chili sauces*

Gluten free paleo A – 130

*Grilled herb, garlic lamb cutlets (g d)
Fillet mignon wrapped in prosciutto (g d)
Thai prawn, fish cakes (g d)
Garlic prawn skewers (g d)
Paleo aioli*

Gluten free bacon platter – 125

*Prosciutto wrapped scallops (g d)
Mini BLT (g d)
Fresh dates with streaky bacon (g d)
Prosciutto wrapped asparagus (g d)
Served with bacon aioli*

Gluten free paleo wing platter – 90

*Cajun chicken wings (g d)
Vietnamese chicken wings (g d)
Buffalo chicken wings (g)
Parmesan, garlic chicken wings (g)
Ranch & sweet chilli*

Gluten free, paleo skewer platter – 95

*Chicken satays (g d)
Malaysian beef skewers (g d)
Lamb koftas (g d)
Soy & sesame mushroom skewers (v g)*

Gluten free B – 115

*Moroccan lamb meatballs (g d)
Cajun chicken wings (g d)
Prosciutto wrapped asparagus (g d)
Chicken satay skewers (g d)
Aioli & sweet chili sauces*

Gluten free paleo B – 115

*Dry spice pork spare ribs (g d)
Jalapeno stuffed with spiced pork, prosciutto (g d)
Egg, pancetta & parsley frittata (g d)
Coconut flour chicken tenders (g d)
Paleo aioli*

Vegan A – 100

*Lentil, corn & spinach vegetable sausage rolls
Spinach & roasted pumpkin pastry
Sundried tomato & basil pesto arancini
Wild mushroom, garlic oil pizza
Vegan aioli*

Vegan B – 110

*Cabbage, tofu, ginger spring roll
Soy & sesame field mushroom skewers (v g)
Spiced roasted pumpkin, pinenut tart
Golden fried sweet potato, spinach & basil pesto balls
Vegan aioli*

Vegan C – 120

*Wild mushroom, truffle pie
Chickpea, herb & nostimini falafel
Sweet corn, coriander, red pepper fritter
Shepherd's pie with skordalia (gf)
Vegan aioli*

CREATIVE CATERING PERTH



Savoury pastry platter – 85

*Brie, caramelised onion jam tart (v)
Pulled spiced lamb roulade
Ricotta, spinach & parmesan pastries (v)
Ham & cheese croissants*

Basic sandwich platter – 50

*Ham, cheese & mustard pickles
Curried egg & lettuce
Chicken, lettuce, mayonnaise*

Sandwich platter – 60

*Selection of cocktail sandwiches with assorted fillings, salads & dressings. Examples include;
Smoked ham, cheddar, mustard pickles
Roasted chicken breast, aioli
Hungarian salami, tomato chutney
Tuna, cucumber, aioli
Roast beef, onion jam, rocket
Beetroot relish, crème fraiche
Curried egg & sprouts*

Gourmet sandwich platter – 75

*Smoked salmon, cucumber, caper cream cheese
Smoked leg ham, shaved parmesan, tomato chutney, rocket
Smoked chicken, brie, avocado
Beetroot relish, herb crème fraiche, rocket*

Round roll platter – 75

10 rolls cut in halves

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings, salads & dressings

Bagel platters

Medium bagels - 30 pieces – 90

Large bagels - 20 pieces – 100

Sweet

*Cream cheese & berry compote
Cinnamon & raisin
Chocolate ganache*

Savoury

*Smoked salmon & caper cream cheese
Shaved ham, parmesan & rocket
Spiced pumpkin & cream cheese*

Baguette platter – 85

10 baguettes cut in thirds – gf available

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings

Wrap platter – 95

10 wraps cut in halves – gf available

*Selection of assorted wraps with gourmet fillings, salads & dressings. Examples include;
Crumbed chicken, Cajun aioli
Continental meats, onion jam
Roast beef, tomato chutney
Tuna, cucumber, aioli
Roasted root vegetable, feta
Bacon, lettuce, tomato*



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Something a little sweeter!

Mini dessert platter A – 100

*Mini berry cheesecakes
Lemon meringues
Fruit custard tarts
Chocolate brownie bites (g)*

Gluten free dessert platter – 120

*Chocolate brownie bites
Spiced mini carrot cake
Pumpkin pie with a nut crust
Coconut, chocolate macaroon*

**Cake platter A – 75
(30 pieces)**

*Victoria sponge, homemade jam & cream
Chocolate mud cake
Carrot cake*

**Biscuit platter – 60
(30 pieces)**

Assorted flavours

**Mini danish platter – 75
(30 pieces)**

Assorted French danishes

**Muffin platter - 60
(20 pieces)**

Assorted sweet OR savoury flavours (v)

Mini dessert platter B – 100

*Chocolate mousse tarts, gold crumble
White chocolate mousse, candied hazelnut tarts
Dark chocolate mud cake, ganache
White chocolate, baileys cheesecake*

**Superfood slice platter – 90
(30 pieces)**

*Almond, apricot & coconut
Date, spiced nuts, sesame
Cacao, beetroot, coconut*

**Cake platter B – 80
(30 pieces)**

*Chocolate brownie
Citrus tea cake
Hummingbird cake*

**Chocolate platter – 75
(30 pieces)**

Selection of 3 homemade chocolate petit fours (g)

**Scone platter – 55
(20 pieces)**

Homemade scones, berry compote, whipped fresh cream

Cheese platter – 75

*Selection of three cheeses, crisp breads,
dried fruits, fresh fruits, assorted nuts*



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Additional information...

All platters contain 40 pieces (10 of each item) unless stated otherwise.

We recommend at least 10 pieces per person to substitute a meal

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

DELIVERIES / PICK UPS

Platters can be delivered hot (will remain hot for 30 minutes after arrival, depending on location)

or cold to heat at your own convenience. Delivery charges are dependent on suburb

Alternatively, platters can be picked up from our premises in Wangara free of charge.

Heating instructions can be provided upon request for cold deliveries and pick-ups.

Minimum food cost of \$200 to qualify for delivery.

Delivery / pickup on a Sunday is a minimum \$500 spend

STAFFED EVENTS

Functions staffed by our team are inclusive of serving ware and serviettes

Staffing price guide;

Wait and bar \$45 per hour

All staff are a minimum of 3 hours of service.

Below suggested staff levels are based on minimum 3-hour shift length.

10-50 guests – 2 wait staff - \$270

50-100 guests – 3 wait staff - \$405

100-150 guests – 4 wait staff - \$540

150+ guests – 6 wait staff - \$810

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