



CREATIVE | CATERING

SHARE STYLE / GRAZING MENU

Grazing table

Includes Styling!

Minimum 30 guests – 16 per head

50 – 100 guests – 15 per head

Over 100 guests – 14 per head

For alterations, please speak to our team with your requests.

Whole cheeses – Brie, blue, cheddar & manchego

Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine

Assorted dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, pate

Fruits – grapes, strawberries, dates, stone fruits (will include seasonal changes)

Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark

Assorted pickled vegetables

Chutney's, aioli and mustard.

Canape style grazing

34 per head

Charcuterie, house made pickled veg, baguette (gf on request)

Candied cherry tomato and chorizo (d g)

Choux pastry puff, rare beef, horseradish cream

Mushroom, manchego arancini (v)

Pea and haloumi fritti with red pepper salsa (v)

Korean bbq pork belly fingers (d)

Crispy Thai style squid, lime aioli (d)

Karagee chicken skewers chilli mayonnaise (d)

Mini pork taco, avocado and corn salsa (d)

Beef, caramelised onion, cheddar brioche slider

Oysters available at an additional 3.50 per head



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Long table share style

Bronze

42 per head

Assorted breads and butter

Prosciutto and spinach chicken roulade, semi dried tomato cream (g)

Pork belly, caramelised pear, red wine star anise glaze (g d)

Eggplant and zucchini parmigiana (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)

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)

Tiers of mini desserts 6.50 per person – 2 pieces

Tier of cheese, mini desserts and wedding cake 9.0 per person

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Additional Information

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

*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!*

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.

Hire Product

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

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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