



CREATIVE | CATERING

FEAST MENU

The new age buffet, graze, and feast away!

Menu A - 75 per head

HOT

*Beef cheek, sticky onion jam jus
Chicken cacciatori, chorizo, red peppers & tomato (g)
Penne pasta, Mediterranean vegetables, garden herb pesto (v)
Artisan bread baskets
Lyonnaise potatoes
Steamed green vegetables*

COLD

*Charcuterie boards, gourmet deli meats, house pickles, cheeses & dips
Vegetable crudité & hummus
Turmeric roasted cauliflower, crispy kale, pinenut & pomegranate salad
Garden salad, tomato, cucumber, carrot, onion and vinaigrette (g v d)*

Menu B - 95 per head

HOT

*Beef bourginon, mushroom, bacon, red wine, tarragon (g)
Crispy skin pork belly, Korean bbq sauce
Chicken tikka masala skewers, minted yoghurt (g)
Eggplant and zucchini parmigiana, napoli sauce, parmesan
Baby vegetables and new potatoes, garlic and herb butter (g)
Rice pilaf*

COLD

*Charcuterie boards, gourmet deli meats, house pickles, cheeses & dips
Assorted breads & condiments
Semi dried tomato, basil and goats cheese tart
Chefs choice of the seasons finest canapes
Caesar, cos lettuce, croutons, bacon, egg, parmesan and anchovy dressing
Beetroot, sweet potato, fetta, roasted tomato, and spinach (g v)
Greek, tomato, onion, cucumber, fetta, olives, capsicum, vinaigrette (g v)*

CREATIVE CATERING PERTH



Menu C – 110 per head

HOT

Beef fillet, wild mushroom sauce (g)
Barramundi, asparagus, buerre blanc (g)
Chorizo, manchego & red pepper stuffed chicken breast (g)
Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan
Baby vegetables and new potatoes, garlic and herb butter (g)

COLD

Charcuterie boards, gourmet deli meats, house pickles, cheeses & dips (g)
Artisan bread baskets
Seafood platters, prawns, smoked salmon, oysters and pickled octopus (g)
Caprese salad
Israeli cous cous with craisins, seeds, spice roasted pumpkin (v d)
Greek, tomato, onion, cucumber, fetta, olives, capsicum, vinaigrette (g v)

DESSERT

Fresh fruit platters
Assorted mini desserts

Additional Information

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

Crockery and cutlery hire available from 85 cents per piece

Chef \$60 an hour

Wait/Bar staff \$55 an hour

All staff are a minimum of 3 hours each