



CREATIVE | CATERING

COCKTAIL MENU

Packages

Minimum order 20 guests

Sundowner Menu (2-hour service) – 26 per head

*Add a beverage package from only \$24 per head!

Cold

Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)
Beetroot bilini, pickled cucumber, star anise beetroot relish (v)
Vegetable & fresh herb rice paper roll, nam jim (vn g)

Hot

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

Menu A – 40 per head

Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)
Pork rilette, mustard, tarragon, brioche toast, cornichon
Vegetable & fresh herb rice paper roll, nam jim (vn g)
Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)
Roasted pumpkin, lemon, parsley & fetta arancini (v)

Mini pulled beef taco, avocado & corn salsa
Golden fried karagee panko chicken skewer, 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 – 48 per head

Candied, gold dusted cherry tomato, balsamic roasted chorizo (g d)
Shredded poached chicken, green papaya, mango, herb salad (g d)
Roasted pumpkin, goat's cheese and pinenut tart (v)
Scallop ceviche, daikon radish, yuzu pickled cucumber (g d)
Panko herb prawn skewers, preserved lemon & caper 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
Chicken, herb, garden vegetable pie

Menu C – 56 per head

Smoked salmon mousse, herb buttered brioche, charcoal wafer
Duck breast, turmeric pancake, fresh herb salad, orange & hoisin
sauce (d)
Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)
Herb crusted Beef fillet, golden brioche crouton, béarnaise sauce
Choice of natural, yuzu foam or kilpatrick oysters (g)

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

CREATIVE CATERING PERTH



Cold

4 per piece

Ginger & mirin master stock chicken, pickled cucumber, dashi wafer (g d)
Pork rillette, mustard, tarragon, brioche toast, cornichon
Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)
Assorted nori roll, soy & wasabi (vn g)
Wild mushroom & truffle tart (v)
Vegetable & fresh herb rice paper roll, nam jim (vn g)
Shredded poached chicken, green papaya, mango, herb salad (g d)
Beetroot bilini, pickled cucumber, star anise beetroot relish (vn)
Potato, paprika, roasted red pepper & parmesan frittata, micro greens (v g)

4.5 per piece

Duck breast, turmeric pancake, fresh herb salad, orange, and hoisin sauce (d)
Prawn, vegetable & fresh herb salad rice paper roll, nam jim (g d)
Herb crusted beef fillet, golden brioche crouton, béarnaise sauce
Scallop ceviche, daikon radish, yuzu pickled cucumber (g d)
Smoked salmon mousse, herb buttered brioche, charcoal wafer
Candied, gold dusted cherry tomato, balsamic roasted chorizo (g d)
Roasted pumpkin, goat's cheese & pinenut tart (v)
Grilled Exmouth prawn, sesame, prawn crisp, tom yum jelly (d)
Dukkah spiced beef fillet, horseradish aioli, potato rosti (g d)
Shredded smoked chicken, potato rosti, nut brown butter aioli, greens (g d)
Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (vn g)



CREATIVE CATERING PERTH



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Hot

4.25 per piece

Spinach & fresh ricotta dumplings, roasted red pepper & tomato sauce (v)

Semi dried tomato, basil pesto & bocconcini arancini (v)

Roasted spiced pumpkin, lemon, parsley & fetta arancini (v)

Mushroom, truffle & manchego arancini (v)

Roman semolina gnocchi, roasted hazelnut, pesto, parmesan butter sauce (v)

Crispy chilli squid, red pepper aioli, greens (d)

Szechuan salt & pepper prawn, honey & Shaoxing glaze (d)

Pork, ginger, shallot & cabbage dumpling, ponzu sauce (d)

Spicy slow cooked lamb empanada, spiced yoghurt

Golden fried karagee panko chicken skewer, chilli mayonnaise (d)

Mini pulled beef or pulled pork taco, avocado & corn salsa (d)

Beetroot, sweet potato, kale & leek galette, sage olive oil (vn g)

Pani Puri, tandoori chickpea salsa, mint, coriander & coconut chutney(vn)

Turmeric tempura vegetable fritter, mirin, & soy glaze (vn, gf)

Thai red rice, herb, and lime fish cake, nam jim (gf)

4.75 per piece

Polenta & manchego croquette, sweet corn, jalapeno salsa (v g)

Confit duck, vegetable & hoi sin spring rolls, ginger and sticky soy sauce (d)

Panko herb prawn skewers, preserved lemon and caper aioli (d)

Handmade slow cooked pulled beef & mushroom pies

Panko & parsley crumbed barramundi goujons, classic tartare (d)

Smoked chicken, chilli, herb & cheddar croquette, aioli

Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)

Korean BBQ pork belly skewers (d)

Fiore di late, piccolo tomato and basil mini pizza (v)

Pulled Narrogin lamb shepherd's pie, truffled potato, cheddar (g)

Wild local urban farmed mushrooms, carrot and sweet potato hash, crispy garlic (g vn)

Fried marinated silken tofu, hondashi stock, pickled nori, toasted sesame (vn g)

Narrogin lamb and mountain pepper leaf kofta, bush tomato chutney (d g)

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Premium

5.10 per piece
(Minimum order 30)

Seared scallop, mushroom consume, fried shitake, bonito (gf df)
Dukkah crusted Narrogin lamb backstrap, charred eggplant, barberry labneh (gf)
Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)
Potato, truffle & ricotta ravioli, truffle nut brown butter, fried sage (v)
Lemon myrtle & black pepper Kangaroo carpaccio, Davidson plum pearls (g, d)
Crispy skin barramundi, whipped nut-brown butter, Geraldton wax (g)
Pork Belly, brown sugar and vanilla caramelised pineapple (g d)
Vodka & soft herb salmon gravalax, beetroot crisp, rocket and lemon aioli(g)
Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)
Brown sugar and tea smoked salmon, celeriac puree, fried capers (g)
Pork cheek croquette, Kakadu plum, apple & seeded mustard compote
Handmade tortellini, forest mushrooms, truffle, porcini cream (v)

Oysters;

Natural (g d)

Mignonette (g d)

Yuzu foam (g d)

Gremolata crumbed, kewpie mayo(d)

6.25 per piece
(Minimum order 50)

Butter fried sweet potato gnocchi, duck ragout
Crispy skin barramundi, potato frits, guava vinegar (g d)
Duck confit Brik pastry, foie gras, orange marmalade
Blue swimmer crab, finger lime, fried potato, lemon myrtle (g)
Truffle & black barley risotto, butter poached marron (min order 50)
Crispy mustard and chardonnay braised Rabbit & truffle cigar, black truffle aioli
Seared Exmouth prawn, smoked paprika evoo, tabasco and lime caviar, greens (g d)
Miso & wakame butter poached western rock lobster, matcha & lemon crisp
Paperbark smoked Black angus beef fillet, pepper berry & cherry pearls (g d)

Savoury cones filled with;

Smoked salmon mousse

Shitake & soft herb mousse (v)

Cauliflower & truffle mousse (v)



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Substantial

Substantial Pies – 8 per piece

*Lamb leg, spring vegetables, rosemary
Wild mushroom, truffle, thyme (vn)
Chicken breast veloute, vegetable, garden herb
Beef steak, mushroom, red wine gravy*

Mini Burgers – 9 per piece

*Pulled pork, mustard pickles, aioli, slaw, charcoal brioche
House beef patty, chutney, cheddar, onion jam, charcoal brioche
Roasted pumpkin, chickpea, dukkah, chutney, greens (vn)
Cajun chicken, salad greens, guacamole brioche*



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Semi-substantial cocktail

'More than a mouthful'

- BBQ pork bao, fresh herb salad – 7*
- Fried chicken bao, fresh herb slaw – 7*
- Sundried tomato, basil and feta tart (v) – 7*
- Mini brioche hotdogs, onion jam, Dijon mayo, maple bacon – 7*
- Braised beef & bean chimichangas, chilli con queso, guacamole – 8*
- Sweet potato chips, rosemary salt, Cajun aioli (g v) – 8*
- Tandoori chicken breast, flat bread, mint yoghurt, greens – 8*
- Grilled barramundi soft taco, tomato & avocado salsa, lime - 10*
- Polenta & parmesan chips, lamb meatballs, romesco sauce (g) – 10*
- Soft herb crumbed fish and chip cones, tartare – 10*
- Satay chicken, coconut rice, bean shoot, fresh herb salad (g d) – 10*
- Five spice BBQ pork belly, pineapple & vegetable fried rice – 11*

Substantial

'Something a little larger'

- Beef fillet, hand cut royal blue chips, béarnaise (g) – 16.50*
- Handmade butter fried gnocchi, napolitana, creamy garlic sauce, pesto (v) – 16.50*
- Chicken, mushroom, chorizo, spinach & parmesan risotto (g) – 15.50*
- Crispy ginger, lemon & honey chicken, rice noodle salad (d) – 15.50*
- Korean BBQ beef short rib (boneless), sweet potato, coconut & coriander salad (d) – 16.50*
- Beef Bourginon, mushroom, bacon, red wine, tarragon, creamed potato (g) – 16*
- Lamb korma curry, pilaf rice, pappadum (d) – 16*
- Chicken laksa, kaffir lime, coconut, and vegetable noodles – 15.50*
- Char siu pork fillet, Asian steamed greens, xo glaze, fried shallots (d) – 15.50*
- Indian chickpea, pumpkin & spinach curry, pilaf rice, pappadum (vn g) – 15.50*
- Grilled Barramundi, herb potatoes, fried kale, beurre blanc (g) – 16*
- Lentil & brown rice meatballs, polenta chips, tomato & red pepper sauce (vn g) – 15.50*
- Crispy karagee chicken, coleslaw, Japanese sriracha mayonnaise – 15.50*
- Dukkah crusted red wine & star anise braised beef cheek, potato croquette, jus – 16.50*
- House made potato, ricotta & truffle ravioli, roasted tomato & red pepper sauce, rocket, parmesan (v) – 18*
- Spiced pulled Narrogin lamb leg, Moroccan date, feta & preserved lemon cous cous – 16.50*
- Handmade butter fried beetroot gnocchi, braised beef ragout, fried kale – 16.50*

CREATIVE CATERING PERTH



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Dessert

5 per piece

Deconstructed banoffee pie, banana, Dulce de leche, cream, crumble & Belgian chocolate

Fruit skewers, chocolate dipped gold dusted strawberries (g)

Cardamon crème Brulee, sesame snap, blackberry coulis

Mini doughnuts filled with salted caramel

Churros, chocolate & caramel dipping sauces

Spiced pumpkin pie, nut crust, whipped cream (g)

Salted Dark chocolate and raspberry tart (vn)

Belgian dark chocolate mousse cups, praline (g)

Key lime and whipped coconut pie (vn g)

Tiramisu, silken mascarpone, dark chocolate

Premium – 7 per piece

Minimum order of 30 pieces each

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

Raspberry mousse, dulce white chocolate & pistachio praline (g)

Coconut, kaffir lime pannacotta, lemon balm, sesame tuille

Beetroot & yuzu meringue, vanilla bean cream, tropical fruit, lemon lime bitter pearls (g)

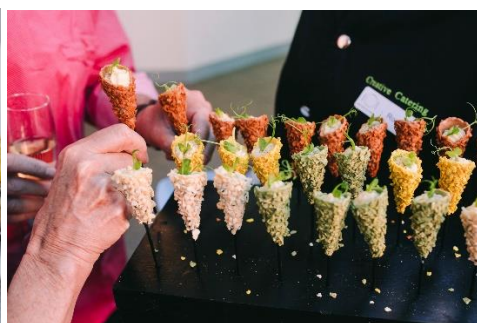
Pain perdu, passionfruit curd, pineapple crisp, gold dust

Belgian dark chocolate and orange pot de crème, candied orange, golden praline (g)

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Additional Information

Minimum order of 20 per piece unless stated otherwise

*v - vegetarian, vn – vegan, g - gluten free, d - dairy free,
please enquire for dietary alterations*

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 \$60 per hour, wait staff \$55 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 - \$345

50-100 guests - 1 chef, 2 wait staff - \$510

100-150 guests - 2 chef, 3 wait staff - \$855

150+ guests – 2+ chefs, 4+ wait staff - \$1020+

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