

# Christmas Menu



*Your Perfect is our Passion*

# Christmas Menu



## CHRISTMAS DELIVERIES / PICK UPS

Last orders to be placed by Tuesday 16th December for Christmas eve delivery.

All deliveries and pick ups must be completed prior to 4pm, Christmas eve.

Delivery fee is calculated by suburb / Pick up is free of charge from our Wangara premises.

All cold deliveries come packed in disposable oven trays free of charge, Hot deliveries on disposable serving ware.

## CHRISTMAS PLATTERS

*Platters contain 40 pieces (10 of each item)*

### COLD PLATTER - 160

Turkey and prosciutto medallion, cranberry salsa (gf, df)  
Tiger prawn, avocado salsa, cocktail sauce (gf, df)  
Goat curd, caramelised onion, pomegranate tart (v)  
Pulled pork tart, pickles, candied cranberries

### HOT PLATTER - 165

Braised beef & seeded mustard croquette, horseradish aioli  
Chicken medallion stuffed with ham and macadamia  
Mini beef wellington, horseradish cream  
Crispy duck, sour cherries (gf, df)

### DESSERT PLATTER - 160

Mini plum pudding sandwiches  
Fruit mince, gold star tarts  
Fresh fruit salad cups with chocolate dipped fresh cherry (gf, df)  
Ginger spiced pudding, whipped butterscotch, candied orange

Individual plum puddings, vanilla bean custard – 10pp (*minimum order 10*)



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## SHARE STYLE TABLE FEAST

*All dishes below are designed to feed 10 guests unless otherwise stated.*

### MEATS

- Roast turkey – 150
- Studded ham – orange, fresh cherry, maple glaze (gf df) – 140 (served whole)
- Turducken (Turkey, Duck, Chicken) – 320 (feeds 20) \*add Manjimup black truffle stuffing – 370
- Roast chicken, ham, walnut and sage stuffing – 120 (served whole with stuffing on the side)
- Red wine & seeded mustard roast beef (gf df) – 140
- Rosemary & garlic roasted Narrogin lamb leg (gf df) – 150
- Meats come with gravy or cranberry sauce
- Cold marinated and roasted turkey platter (gf df) – 140
- Maple Glazed Leg ham platter, grain mustard & pickles (gf df) – 140
- Cold BBQ roasted chicken platter with Cajun aioli (gf df) – 120
- Yorkshire puddings – 1 dozen – 36

### SEAFOOD

- Whole baked local fish (gf) – Snapper – 200 or Barramundi – 200
- Seafood platter – Selection of pickled octopus, prawn skewers, smoked salmon & natural oysters (gf df) – 180
- 4 whole local crayfish platter, cocktail sauce or miso glaze – 240
- Whole cooked local tiger prawn platter, cocktail sauce (gf df) – 180

### SIDES

- Roasted duck fat potatoes (gf df) – 70
- Baby carrots and buttered beans (gf df) – 70
- Cauliflower cheese with parmesan crumble – 85
- Roasted root vegetables, dukkah and evoo (gf df) – 85
- Sweet potato and beetroot chips (gf df) – 80
- Potato salad, bacon, corn, spring onion, herbs, aioli – 60
- Gourmet Asian style coleslaw (gf df) – 60





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## SIT DOWN PACKAGES

*All packages include Bread & Butter*

### BRONZE - 60 per head

Alternative drop of entrée **or** dessert  
Alternate drop of main

### SILVER - 75 per head

Alternate drop of entrée  
Alternate drop of main  
Alternate drop of dessert

### GOLD - 90 per head

Choice of 3 canapes  
Alternate drop of entrée  
Alternate drop of main  
Alternate drop of dessert

## CANAPÉS

Braised beef & seeded mustard croquette, horseradish aioli  
Chicken medallion stuffed with ham and macadamia  
Goat curd, caramelised onion & pomegranate tart (v)  
Pulled pork tart, pickles, candied cranberries  
Turkey & prosciutto medallion, cranberry salsa  
Tiger prawn, avocado salsa, cocktail sauce  
Mini beef wellington, horseradish cream  
Crispy duck, sour cherries

## ENTRÉE

Exmouth prawn and avocado tian with a fresh herb mango salad and cocktail sauce (gf df)  
Turkey, candied walnut, cherry and fetta salad, pomegranate dressing (gf df)  
Seasons finest vegetable presse, basil and local heirloom tomato consommé jelly, tomatoes (gf v df)  
Goats cheese, parmesan and caramelised onion tart, rocket salad, red wine glaze (v)  
House hot tea smoked salmon, royal blue potato, beetroot, dill salad, preserved lemon aioli (gf df)

## MAIN

Roasted Narrogin lamb leg, parsnip puree, balsamic roasted baby beetroot and carrots, rosemary jus (gf)  
Roasted marinated turkey, ham and macadamia stuffing, golden roast potatoes, green beans, baby carrots and cranberry jus (df)  
Leg ham off the bone with an orange and maple glaze, golden roast potatoes, green beans, baby carrots and jus (df gf)  
Roasted mustard beef, golden roast potatoes, green beans, baby carrots, Yorkshire pudding and jus  
Australian barramundi, potato rosti, charred baby onions, green beans and baby carrots, lemon beurre blanc (gf)  
Beetroot and sweet potato galette, turmeric potato hash, red pepper jam, sunflower basil pesto (vn gf)

## DESSERT

Warm traditional plum pudding with brandy custard and whipped cream (v)  
Raspberry pavlova nest with whipped vanilla cream and berries (gf v) (vn on request)  
Fresh seasonal fruit salad with passionfruit sorbet (vn gf df)  
Orange and cranberry jelly, dark chocolate and hazelnut praline cream parfait (gf v)  
Warm chocolate fondant with rich chocolate sauce and cherries (v)



gf – gluten free | df – dairy free | v – vegetarian | vn – vegan

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## CHRISTMAS COCKTAIL PACKAGES

50 PER HEAD (MINIMUM ORDER 20 ITEMS PER PIECE)

### Hot:

Braised beef & seeded mustard croquette, horseradish aioli  
Mini beef wellington, horseradish cream  
Crispy duck, sour cherries (gf df)

### Cold:

Chicken medallion stuffed with ham and macadamia  
Goat curd, caramelised onion & pomegranate tart (v)  
Pulled pork tart, pickles, candied cranberries  
Tiger prawn, avocado salsa, cocktail sauce (gf df)  
Turkey & prosciutto medallion, cranberry salsa (gf df)

### Sweet:

Fruit mince gold star tarts  
Ginger spiced pudding, whipped butterscotch, candied orange



### Additional Information

*Our cocktail package is inclusive of serving ware and serviettes.*

*All cocktail events must be worked by Creative Catering staff.*

*Staffing price guide  
Chef \$70 per hour  
Wait staff \$65 per hour*

*All staff are a minimum of 3 hours of service.*

*Below suggestions based on 3-hour minimum shift length.*

*10-50 guests - 1 chef, 1 wait staff - \$405  
50-100 guests - 1 chef, 2 wait staff - \$600  
100-150 guests - 2 chef, 3 wait staff - \$1005  
150+ guests - 2+ chefs, 4+ wait staff - \$1200+*

*Staff suggestions depend on event type, timing and menu structure.*



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## GOURMET CHRISTMAS GRAZING

25 PER HEAD  
(MIN ORDER 30)

Whole cheeses – Brie, blue, cheddar & chefs' choice of local cheeses

Cold meats – Italian prosciutto, leg ham, salami, chorizo, house made farmhouse terrine

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

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

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

Assorted pickled vegetables

Chutney's, aioli and mustard.

## CHRISTMAS GRAZING DELUXE ADDITIONS

Whole maple, bourbon and orange glazed ham – 140/210 (impressive centre piece)

Exmouth king prawns, marie rose sauce, fresh lemon \$6 pp

Chicken Caesar salad, with signature house dressing \$8 pp

**OR**

Hot tea Smoked salmon, potato, beetroot salad \$9 pp  
(both served in bamboo boats)

Onion Jam, parmesan, & goats cheese tarts \$7 pp

**OR**

Braised beef, roasted vegetable and rosemary pies \$9 pp

## DESSERT ADD ONS

Warm plum puddings, creme anglaise & fresh red currant parfait \$10 pp

Fruit salad cups, chocolate dipped cherries \$6 pp

Chocolate mousse passion cones, praline \$6 pp

