



CREATIVE | CATERING

PACKAGE MENU

Cocktail / Stand up Packages

For staffing information please see page 5 of this menu

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

*Add a beverage package from \$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 pine nut 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



CREATIVE | CATERING

Share Style / Long Table Packages

For staffing information please see page 5 of this menu

Silver

60 per head

Artisan bread baskets, olive oil and balsamic

Chorizo, fetta and olives

Chorizo, manchego & red pepper stuffed chicken roulade, mojo rojo sauce (g)

Braised beef cheek, sticky jus and gremolata (d) (g on request)

Toasted cauliflower, fried kale & pine nuts (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

75 per head

Entrée platters of; hummus, arancini, pickled vegetables, chorizo, olives and fetta

Artisan bread baskets, olive oil and dukkah

Australian barramundi, asparagus and beurre blanc (g)

Confit duck legs and candied orange glaze (g d)

Whole roasted and sliced beef fillet, onion jam 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)

Event coordination is available from \$950.

Let our experienced event planners assist you to bring everything together, and attending your event to make sure it runs to perfection!



CREATIVE CATERING PERTH



CREATIVE | CATERING

Sit Down Packages

For staffing information please see page 5 of this menu

Menu Choices are available on the following page

Bronze

65 Per head

Bread and butter
Choice of one entrée
Alternate drop of two mains
Cutting and plating of wedding cake

Gold

90 Per head

Bread and butter
Choice of 3 canapes
Alternate drop of two entrees
Alternate drop of two mains
Choice of one dessert
Cutting and plating of wedding cake

Silver

80 Per head

Bread and butter
Choice of 3 canapes
Alternate drop of two entrees
Alternate drop of two mains
Cutting and plating of wedding cake

Platinum

120 Per head

Bread and butter
Choice of 5 premium canapes
Chefs' choice amuse bouche
Alternate drop of two entree
Alternate drop of two mains
Alternate drop of two desserts
Choice of cutting and plating of wedding cake *OR* late-night snack of toasted croque monsieur or mini burgers

Alternatives / Additional extras

Tiers of mini desserts 10 per person – 2 pieces
Tier of cheese, dried fruits & mini desserts – 12 per person

Event coordination is available from \$950.

Let our experienced event planners assist you to bring everything together, and attending your event to make sure it runs to perfection!



CREATIVE CATERING PERTH



CREATIVE | CATERING

Canape Selections;

Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)
Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)
Vegetable & fresh herb rice paper roll, nam jim (vn g)
Wild mushroom & truffle tart (v)
Herb crusted beef fillet, golden brioche crouton, béarnaise sauce
Smoked salmon mousse, herb buttered brioche, charcoal wafer

Roasted spiced pumpkin, lemon, parsley & fetta arancini (v)
Mushroom, truffle & manchego arancini (v)
Mini pulled beef or pulled pork taco, avocado & corn salsa (d)
Spicy slow cooked lamb empanada, spiced yoghurt
Crispy chilli squid, red pepper aioli, greens (d)
Smoked chicken, chilli, herb & cheddar croquette, aioli

Premium Canapes

Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)
Handmade tortellini, forest mushrooms, truffle, porcini cream (v)
Pork Belly, brown sugar and vanilla caramelised pineapple (g d)
Seared scallop, mushroom consume, fried shitake, bonito (gf df)
Crusted Narragin lamb backstrap, charred eggplant, barberry labneh (gf)
Butter fried sweet potato gnocchi, duck ragout

Entrees

Chermoula chicken breast, buckwheat tabouli, hummus, puffed grains and toasted nuts (g d)
Pork belly, celeriac remoulade, saffron poached apple
Slow cooked Narragin lamb & razel hanout brik pastry, black garlic & white bean hummus, red pepper & mint salsa, herb evoo
Charred local octopus, braised fennel, preserved lemon, romesco sauce, fried capers, toasted almonds (g)
Handmade butter friend gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan (v)
Parmesan, fetta & onion jam tart, poached pear salad, red wine glaze (v)

Mains

Chicken breast, confit garlic, herb & lemon butter, creamed white bean & Persian fetta, caponata (g)
Narragin lamb saddle press, potato galette, parsnip, macadamia, plum jus (g)
Shiraz braised beef cheek, soft polenta, cavolo nero, bordelaise sauce (g)
Market fish, cannellini bean, black garlic, purple rapini, saffron & lemon rouille
Barramundi, herb & garlic potato, lemon beurre blanc, asparagus, peas
Mushroom raviolo, porcini cream, Manjimup black truffle, fried red onion & parsley

Dessert

Tiramisu brulee, mascarpone, coffee, dark chocolate
Steamed coconut, rum & pineapple pudding, Pedro ximenez butterscotch, vanilla cream
Dark chocolate mousse, chocolate shards, burnt honey salted honeycomb (g)
Seasons fresh fruit, curd, meringue, coulis (g)
Local & International cheeses, quince, fruit, crackers

Feel free to ask us for custom curated menus for your special event

CREATIVE CATERING PERTH



CREATIVE | CATERING

Bridal party lunchbox

'Perfect for photo time!'

35 each – minimum order of 6

*Assorted cheeses & lavosh crackers (v)
Cured meats & house made pickles
Candied cherry tomato, chorizo (g d)
Caramelised onion, brie & truffle tarts (v)
Vegetable & fresh herb rice paper roll, nam jim (v g d)
Roasted pumpkin, goat's cheese & pine nut tart (v)
Pork rillette tart, pickled vegetables
Chocolate dipped strawberries
Salted caramel mini doughnuts*

Additional Information

*Having trouble bringing all the elements of your special event together? Let us help you!
Creative event-coordination is available from \$950 to help tie up all those loose ends including
attending your big event to make sure your expectations are met and more!*

Staffing price guides:

Chef \$60 per hour, food & beverage \$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.*

Cocktail / Stand up events

*10-50 guests - 1 chef, 1 wait staff - \$345
50-100 guests - 1 chef, 2 wait staff - \$510
100-150 guests - 1 chef, 3 wait staff - \$675
150+ guests - 2 chefs, 4 wait staff - \$1020*

Sit down / share style events

*Chefs and kitchen staff are quoted per event at \$60 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 a supervisor or Maître de.*

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

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.

CREATIVE CATERING PERTH