



Platter Menu

At Creative Catering, every platter is a labour of love.

We handcraft our creations in-house, taking time with every detail to ensure each piece feels as special as the moment it's made for.

We believe that food made with heart by real people simply tastes better.

Our ingredients are sourced from local growers and makers we know and trust, because food is at its best when it's connected to community.

Each platter is thoughtfully curated and made with genuine care, showcasing the love and passion that inspire everything we create.

Your Perfect is our Passion

Platter Menu

HOT PLATTERS

HOT PLATTER A – 130

Brie, caramelised onion jam tart (v)
Pumpkin, fetta, parmesan, parsley arancini (v)
Lentil, corn, spinach vegetable sausage roll (df, v)
Ricotta, spinach, parmesan pastries (v)
Aioli & tomato sauces

HOT PLATTER B – 130

Malaysian beef skewers (gf, df)
Chicken satay skewers (gf, df)
Chicken, herb, garden vegetable pies
Moroccan lamb meatballs (gf, df)
Satay & sweet chilli sauces

HOT PLATTER C – 130

Braised beef & field mushroom pies
Smoked chicken, chilli, cheddar, fresh herb
croquette
Sri Lankan potato & pea samosa (v)
Karagee Chicken wings (df)
Ranch & sweet chilli sauces

PIE & SAUSAGE ROLL PLATTER – 135

Chicken, herb, garden vegetable pies
Braised beef & mushroom pies
Traditional farmhouse meat sausage rolls
Tomato Sauce

SAUSAGE ROLL PLATTER – 125

Traditional farmhouse meats
Lentil, corn & spinach vegetable (vn)
Tomato sauce

SAVOURY PASTRY PLATTER -145

Brie, caramelised onion jam tart (v)
Farmhouse sausage roll
Ricotta, spinach & parmesan pastries (v)
Ham & cheese croissants

PREMIUM HOT SEAFOOD PLATTER – 200

Snapper goujons (df)
Panko prawn skewers (df)
Thai Fish cakes (gf, df)
Wakame and sesame oysters (df)
Tartare, aioli & fresh lemon

LAMB CUTLET PLATTER – 200

(30 pieces)
Rosemary & Panko crumbed, golden fried (df)
Housemade tomato chutney

SLIDER PLATTER – 175

(30 pieces)
Beef, cheddar, house chutney
Pulled pork, pickle, mustard aioli

GOURMET SKEWER PLATTER – 140

Pork Belly, charred pineapple (gf, df)
Beef satay (gf, df)
Chicken satay (gf, df)
Charred smoked ham & coconut sweet potato (gf, df)

ARANCINI BALL PLATTER – 150

Sundried tomato, basil pesto, bocconcini (v)
Pumpkin, fetta, parsley, parmesan (v)
Mushroom, manchego, nut brown butter (v)
Ham, seeded mustard, parsley, parmesan
Aioli





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COLD PLATTERS

COLD PLATTER A – 140

Pumpkin, goat's cheese & pine nut tart (v)
Vegetable rice paper rolls (gf, df, vn)
Beetroot Bilini with beetroot relish & pickled zucchini (df, vn)
Zucchini, spring onion & feta frittata, cherry tomato (gf, v)
Nam Jim dipping sauce

COLD PLATTER B – 150

Smoked salmon buckwheat bilini, herb crème fraîche, caviar
Satay chicken, coconut crepe rice paper rolls
Beef fillet en croute, horseradish aioli (df)
Pork rillette tart, pickled vegetables
Nam Jim dipping sauce

SUSHI, RICE ROLL PLATTER – 130

(50 pieces) – (gf, df, vn options available)
Assorted nori – traditional & reverse, Rice paper rolls, Spicy prawn ikura, Wasabi, soy, pickled ginger

CRUDITÉ PLATTER – 85

Celery, cucumber, carrot, capsicum, broccoli, cauliflower and three dips (gf, v)
Seasonal variations will apply

DIP PLATTER – 80

Three housemade dips, warm Turkish bread (v)

ANTIPASTO PLATTER – 110

Selection of premium cured meats, olives, fetta, cheddar, char grilled marinated vegetables, crisp breads, hummus, bocconcini & cherry tomato skewers, pickled vegetables.

GRAZING BOX PLATTER – 200

Selection of soft, hard & blue cheese, premium cured meats, olives, fetta, char grilled marinated vegetables, crisp breads, hummus, pickled vegetables, dried fruits, fresh fruits, assorted nuts and fresh baguette
(feeds 20 guests)

PREMIUM COLD SEAFOOD PLATTER – 200

Fresh Local Oysters (gf, df)
Pickled Fremantle Octopus (gf, df)
Smoked salmon tartar, cucumber slice (gf, df)
Grilled local Prawns (gf, df)
Cocktail sauce, fresh lemon

PICNIC PLATTER – 165

16 pieces of brined, marinated roasted chicken (gf, df)
10 fetta, mushroom & spinach tart
10 mini wrap rounds, assorted flavours
Cajun aioli

COLD MEAT PLATTER – 145

Smoked ham, salami, pate/rillette, terrine, gherkins, vegetable pickles, mustard, chutney, scotch eggs, aioli, fresh baguette

CHEESE PLATTER – 130

Selection of soft, hard & blue cheese, crisp breads, dried fruits, fresh fruits and assorted nuts



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SANDWICH PLATTERS

GOURMET SANDWICH PLATTER – 110

Smoked salmon, cucumber, caper cream cheese
Smoked leg ham, shaved parmesan, tomato chutney, rocket
Smoked chicken, brie, avocado
Beetroot relish, herb crème fraîche, rocket

SANDWICH PLATTER – 90

Selection of cocktail sandwiches with assorted fillings, salads & dressings.

Examples can include:

Smoked ham, cheddar, mustard pickles
Roasted chicken breast, aioli
Hungarian salami, tomato chutney
Tuna, cucumber, aioli
Roast beef, onion jam, rocket
Beetroot relish, crème fraîche
Curried egg & sprouts

BASIC SANDWICH PLATTER – 75

Ham, cheese & mustard pickles
Curried egg & lettuce
Chicken, lettuce, mayonnaise

BAGUETTE PLATTER – 140

(30 pieces)

10 baguettes cut in thirds – gf available
Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings

WRAP PLATTER – 140

10 wraps cut in halves – gf available
Selection of assorted wraps with gourmet fillings, salads & dressings.

Examples can include:

Crumbed chicken, Cajun aioli
Continental meats, onion jam
Roast beef, tomato chutney
Tuna, cucumber, aioli
Roasted root vegetable, feta
Bacon, lettuce, tomato

GOURMET ROLL & PANINI PLATTER – 130

(20 pieces)

10 rolls cut in halves – gf available
Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings, salads & dressings



Your Perfect is our Passion

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

6/8 Baretta Rd, Wangara 6065 WA | info@creativecateringperth.com | (08)6401 3656

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BREAKFAST PLATTERS

BREAKFAST BURGER BOX – 180

(30 pieces)

Bacon, egg, spinach and chutney
Egg, tomato, ham, spinach and aioli

HOT BREAKFAST PLATTER – 150

Mini breakfast wrap rounds
Bacon frittata, spring onion, cherry tomato
Mini croissant with shaved ham and cheddar
Smoked salmon, herb creme fraiche, toasted baguette

BREAKFAST BAGUETTE BOX – 120

(20 pieces)

Toasted French baguettes filled with:
Smokey bacon, free range eggs, tomato chutney & cheddar
Spinach & Mushroom omelette, tomato chutney & avocado



MINI DANISH PLATTER – 120

(30 pieces)

Assorted flavours mini french style danishes

COLD BREAKFAST PLATTER – 150

Crepe roulade with cream cheese, berry compote
Fresh fruit skewers
Mini raspberry, white chocolate muffins
Mini pancakes with banana mascarpone and praline

BREAKFAST BREAD BOX – 120

(30 pieces)

Pineapple & coconut bread
Banana & date bread
Banana, Honey, Oat bread
Served with whipped maple butter, cream and berry compote



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DIETARY PLATTERS

GLUTEN FREE A – 145

Pumpkin, fetta, parmesan & parsley arancini (gf, v)
Veg Tempura fritters (gf, vn)
Sri Lankan potato, pea samosa (gf, v)
Brie, caramelised onion jam tart (gf, v)
Aioli & sweet chili sauces

GLUTEN FREE B – 180

Grilled herb, garlic lamb cutlets (gf, df)
Turmeric & coconut chicken tenders (gf, df)
Thai fish cakes (gf, df)
Garlic prawn skewers (gf, df)
Aioli & sweet chilli sauces

GLUTEN FREE / VEGAN PLATTER – 160

Chickpea, herb & nostimini falafel (gf, vn)
Vegetable tempura fritters (gf, vn)
Mushroom & truffle tart (gf, vn)
Sundried tomato & basil pesto arancini (gf, vn)
Vegan aioli



VEGAN A – 150

Lentil, corn & spinach vegetable sausage rolls (vn)
Wild mushroom, garlic evoo pizza (vn)
Golden fried sweet potato, spinach & basil pesto balls (gf, vn)
Sundried tomato & basil pesto arancini (gf, vn)
Vegan aioli & tomato chutney

VEGAN B – 125

Wild mushroom, truffle pie (vn)
Chickpea, herb & nostimini falafel (gf, vn)
Sweet corn, coriander, red pepper fritter (vn)
Veg Tempura fritters (gf, vn)
Vegan aioli & tomato chutney

PLANT BASED GRAZE PLATTER – 100

Pickled baby carrots
Turmeric & Dukkah roasted cauliflower, paprika & Evoo steamed potato wedges
Fresh capsicum & Celery
Hummus, beetroot dips
Seasonal changes may apply



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SOMETHING SWEET

MINI DESSERT PLATTER A – 160

Mini berry cheesecakes
Lemon meringue tarts
Fruit custard tarts
Chocolate brownie bites (gf)

MINI DESSERT PLATTER B – 160

Chocolate mousse tarts, gold crumble
White chocolate mousse, candied hazelnut tarts
Dark chocolate mud cake, ganache
Dark chocolate and coffee panna cotta

CAKE PLATTER A – 130

(30 pieces)
Victoria sponge, homemade jam & cream
Chocolate mud cake, chocolate ganache
Carrot cake, cream cheese icing

CAKE PLATTER B – 130

(30 pieces)
Chocolate brownie, gold crumble
Citrus tea cake, house marmalade
Matcha & strawberry chantilly sponge cake

MINI DANISH PLATTER – 120

(30 pieces)
Assorted french style fruit danishes

SCONE PLATTER – 90

(20 pieces)
Homemade scones, berry compote, whipped cream
ADD chocolate chip scones + \$10

GLUTEN FREE DESSERT PLATTER – 170

Chocolate brownie bites (gf)
Spiced mini carrot cake (gf)
Pumpkin pie with a nut crust (gf)
Coconut, chocolate macaroon (gf)

SUPERFOOD TREATS PLATTER – 135

(plant based vegan)
Almond, apricot and coconut slice (gf, df, vn)
Chef selection raw balls (gf, df, vn)
Cacao, beetroot and coconut slice (gf, df, vn)

DECADENT MUFFIN PLATTER – 120

(20 pieces)
Soft centre dessert style muffins
Lemon meringue
White chocolate & berry
Banana & dark chocolate

MUFFIN PLATTER – 90

(20 pieces)
Assorted sweet OR savoury flavours

CHOCOLATE PLATTER – 110

(30 pieces)
Variety of house made chocolate petit fours (gf)
Milk, white, dark chocolate

FRUIT PLATTER – 110

A selection of fresh seasonal fruits (gf, df, vn)
Serves 10 guests





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ADDITIONAL INFORMATION

All platters contain 40 pieces (10 of each item) unless stated otherwise.
We recommend at least 10 pieces per person to substitute a meal.

DELIVERY & PICK UP

Platters can be delivered hot (will remain hot for 30 minutes after arrival, depending on location) or cold to heat at your own convenience. Delivery charges are dependent on suburb.

Alternatively, platters can be picked up from our premises in Wangara free of charge.
Heating instructions can be provided upon request for cold deliveries and pick-ups.

Minimum spend

Monday - Friday minimum \$300

Saturday minimum \$500

Sunday minimum \$1000

Delivery fee is charged on top, fee is calculated for the requested address.

STAFFED EVENTS

Functions staffed by our team are inclusive of serving ware and serviettes.

Staffing Guide

Chef 70\$ per hour

Wait staff \$65 per hour

All staff require a minimum booking of 3 hours.

