



CREATIVE | CATERING

PACKAGE MENU

Cocktail / Stand up Packages

For staffing information please see page 5 of this menu

Sundowner Menu (2-hour service) – 23 per head

*Add a beverage package from \$22 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 – 36 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 - 43 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
Tandoori chicken breast, flat bread, mint yoghurt, greens

Menu C – 51 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



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Share Style / Long Table Packages

For staffing information please see page 5 of this menu

Silver

55 per head

*Assorted breads, butter, olive oil and balsamic
Chorizo, fetta and olives*

Prosciutto and spinach chicken roulade, semi dried tomato cream (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

68 per head

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

Assorted breads, butter, olive oil and dukkah

Australian barramundi, asparagus and beurre blanc (g)

Confit duck legs (g d)

Whole roasted and sliced beef fillet, 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)

*Having trouble bringing all the elements of your special event together? Let us help you!
Creative event-coordination is available from \$550 to help tie up all of those loose ends including
attending your big event to make sure your expectations are met and more!*



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Sit Down Packages

For staffing information please see page 5 of this menu

Menu Choices are available on the following page

Bronze

58.50 Per head

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

Gold

81.50 Per head

Bread and butter
Choice of 3 canapes
Alternate drop of two entrees
Alternate drop of two mains
Choice of one dessert

Silver

70 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

105 Per head

Bread and butter
Choice of 5 canapes
Chefs' choice amuse bouche
Alternate drop of two entree
Alternate drop of two mains
Alternate drop of two desserts

Alternatives / Additional extras

Tiers of mini desserts 8.25 per person – 2 pieces

Tier of cheese, dried fruits & mini desserts – 10 per person

Glassware hire packages (champagne, water, wine)

Standard \$2.50 Premium \$4.00

Breakage fee for standard glass \$6.50, premium glass \$11 per glass

Cutlery and crockery available at 85 cents per piece

Delivery and pickup of glassware available at an additional charge

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Canape Selections;

Ginger & mirin master stock chicken, pickled cucumber, dashi wafer (g d)
 Mediterranean grilled vegetable and pesto tart, parmesan wafer (v)
 Assorted nori rolls, soy & wasabi (v g d)
 Brie & onion jam royale tarts (v)
 Pork rilette, mustard, tarragon, brioche toast, cornichon
 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)
 Wild mushroom & truffle tart (v)
 Smoked salmon mousse, herb buttered brioche, charcoal wafer
 Herb crusted beef fillet, golden brioche crouton, béarnaise sauce

Semi dried tomato, basil pesto & bocconcini arancini (v)
 Roasted pumpkin, lemon, parsley & fetta arancini (v)
 Mushroom, truffle & manchego arancini (v)
 Mini braised beef or pulled pork taco's, avocado & corn salsa
 Shredded pork shoulder brioche sliders, house pickles, aioli
 Smoked chicken, chilli, herb & cheddar croquette, aioli
 Pani Puri, tandoori chickpea salsa, mint, coriander & coconut chutney (vn)
 Crispy chilli squid, red pepper aioli, greens (d)
 Szechuan salt & pepper prawn, honey & Shaoxing glaze (d)
 Spicy slow cooked lamb empanada, spiced yoghurt
 Panko crumbed prawn skewers, wasabi aioli (d)

Entrees

Pork belly with pickled baby vegetables, seared scallops, apple saffron glaze (g d)
 House smoked salmon, beetroot, potato, dill & lemon aioli salad (g)
 Handmade butter fried potato gnocchi, creamy semi roasted tomato sauce, rocket, shaved parmesan
 Hoisin duck shank, shaved heirloom vegetables, honey, sesame lemon dressing (d)
 Beef ragout, beetroot gnocchi, parmesan, fried kale
 Chermoula chicken breast, buckwheat tabouli stuffing, hummus, puffed grains and toasted nuts (g d)
 Green tea smoked chicken breast, buckwheat soba noodle, summer vegetable salad, nam jim sauce (g d)
 Fetta, parmesan, onion jam tart, poached pear salad, red wine glaze

Mains

Slow cooked lamb saddle press, plum compote, creamed parsnip, macadamia crumble (g)
 Barramundi, herb and garlic potato, fried kale, lemon beurre blanc (g)
 Star anise & soy braised beef cheek, royal blue mash, broccolini, shiraz glaze (g)
 Duck croquette, shredded hazelnut chicken, micro greens, broccolini, sage nut-brown butter
 Chorizo, manchego & red pepper stuffed chicken breast, potato rosti, Cajun corn puree (g)
 Brown rice & lentil meatballs, polenta chips, roasted tomato, red pepper sauce (g vn)
 Golden fried gnocchi, roasted pumpkin, sage, pine nuts, nut brown butter, rocket, parmesan
 Local snapper, lemon, garlic, nut brown butter, frits, green salad, fried capers (g)

SAVE \$2 PER HEAD AND HAVE A POTATO & HERB CROQUETTE, VEGETABLE BUNDLE SIDE TO ACCOMPANY BOTH PROTEIN ELEMENTS OF YOUR MENU

Dessert

Banana banoffee tart, coffee glaze, double cream, shaved dark chocolate
 Lemon tart, blueberry compote, caramelised lemon, double cream
 Vanilla crème brulee, saffron poached petit poire (g)
 Warm date pudding, brandy butterscotch sauce, vanilla double cream
 Dark Belgian chocolate mousse, wild berry coulis, praline (g)
 Warm chocolate lava cake, salted caramel, spiced crème fraiche
 Local and international cheeses, quince, fruit and crackers (gf avail)

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Bridal party lunchbox

'Perfect for photo time!'

31 each – minimum order of 6

*Brie, cheddar & lavosh crackers (v)
Leg ham & 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)
Chive and beetroot relish crepe, crème fraiche (v)
Chocolate dipped strawberries
Macaron*

Additional Information

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Staffing price guides:

Chef \$55 per hour, food & beverage \$50 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 - \$315

50-100 guests - 1 chef, 2 wait staff - \$465

100-150 guests - 1 chef, 3 wait staff - \$615

150+ guests - 2 chefs, 4 wait staff - \$930

Sit down / share style events

*Chefs and kitchen staff are quoted per event at \$55 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.

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