

# Cocktail Menu



*Your Perfect is our Passion*

# Cocktail Menu

## PACKAGES

*Minimum order 20 guests*

\*Add a beverage package from only \$25 per head!

### SUNDOWNER MENU - 28.50 (2 HOUR SERVICE)

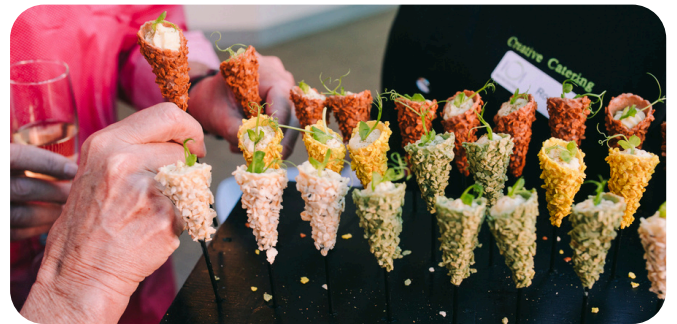
#### COLD

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



#### HOT

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



### MENU A - 44

Mediterranean grilled vegetable pesto tart, parmesan wafer (v)  
 Pork rilette, mustard, tarragon, brioche toast, cornichon  
 Vegetable & fresh herb rice paper roll, nam jim (gf, vn)  
 Ginger & mirin chicken, pickled cucumber, dashi wafer (gf, df)

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 (df)  
 Roman gnocchi, hazelnut, pesto, parmesan butter sauce (v)

### MENU B - 52

Candied, gold dusted cherry tomato, balsamic roasted chorizo (gf, df)  
 Shredded poached chicken, green papaya, mango, herb salad (gf, df)  
 Roasted pumpkin, goat's cheese and pinenut tart (v)  
 Scallop ceviche, daikon radish, yuzu pickled cucumber (gf, df)

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

### MENU C - 60

Smoked salmon mousse, herb buttered brioche, charcoal wafer  
 Duck breast, turmeric pancake, fresh herb salad, orange hoisin sauce (df)  
 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 (gf)

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

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

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



# Cocktail Menu

## MENU SELECTION

*Minimum order 20 guests*

### COLD

4.75 per piece

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

5.25 per piece

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



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# Cocktail Menu

## MENU SELECTION

*Minimum order 20 guests*

### HOT

5 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 (df)
  - Szechuan salt & pepper prawn, honey & Shaoxing glaze (df)
  - Pork, ginger, shallot & cabbage dumpling, ponzu sauce (df)
  - Spicy slow cooked lamb empanada, spiced yoghurt
- Golden fried karagee panko chicken skewer, chilli mayonnaise (df)
  - Mini pulled beef or pulled pork taco, avocado & corn salsa (df)
  - Beetroot, sweet potato, kale & leek galette, sage olive oil (gf, vn)
- Pani Puri, tandoori chickpea salsa, mint, coriander & coconut chutney (vn)
  - Turmeric tempura vegetable fritter, mirin, & soy glaze (gf, vn)
  - Thai red rice, herb, and lime fish cake, nam jim (gf)

5.25 per piece

- Polenta & manchego croquette, sweet corn, jalapeno salsa (gf, v)
- Confit duck, vegetable & hoi sin spring rolls, ginger and sticky soy sauce (df)
  - Panko herb prawn skewers, preserved lemon and caper aioli (df)
  - Handmade slow cooked pulled beef & mushroom pies
- Panko & parsley crumbed barramundi goujons, classic tartare (df)
  - Smoked chicken, chilli, herb & cheddar croquette, aioli
- Seared scallops, crispy prosciutto, pea puree, pistachio crumble (gf)
  - Korean BBQ pork belly skewers (df)
  - Fiore di late, piccolo tomato and basil mini pizza (v)
- Pulled Narrogin lamb shepherd's pie, truffled potato, cheddar (gf)
- Wild local urban farmed mushrooms, carrot and sweet potato hash, crispy garlic (gf, vn)
- Fried marinated silken tofu, hondashi stock, pickled nori, toasted sesame (gf, vn)
- Narrogin lamb and mountain pepper leaf kofta, bush tomato chutney (gf, df)



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# Cocktail Menu

## PREMIUM SELECTION

5.75 per piece

*Minimum order 30 guests*

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 (gf, df)  
Potato, truffle & ricotta ravioli, truffle nut brown butter, fried sage (v)  
Lemon myrtle & black pepper Kangaroo carpaccio, Davidson plum pearls (gf, df)  
Crispy skin barramundi, whipped nut-brown butter, Geraldton wax (gf)  
Pork Belly, brown sugar and vanilla caramelised pineapple (gf, df)  
Vodka & soft herb salmon gravalax, beetroot crisp, rocket and lemon aioli (gf)  
Creamed "cauliflower cheese" mousse, herb gel, parmesan crisp (v)  
Brown sugar and tea smoked salmon, celeriac puree, fried capers (gf)  
Pork cheek croquette, Kakadu plum, apple & seeded mustard compote  
Handmade tortellini, forest mushrooms, truffle, porcini cream (v)  
Oysters:  
Natural (gf, df) Mignonette (gf, df) Yuzu foam (gf, df) Gremolata crumbed, kewpie mayo (df)

7 per piece

*Minimum order 50 guests*

Butter fried sweet potato gnocchi, duck ragout  
Crispy skin barramundi, potato frits, guava vinegar (gf, df)  
Duck confit Brik pastry, foie gras, orange marmalade  
Blue swimmer crab, finger lime, fried potato, lemon myrtle (gf)  
Truffle & black barley risotto, butter poached marron  
Crispy mustard and chardonnay braised Rabbit & truffle cigar, black truffle aioli  
Seared Exmouth prawn, smoked paprika evoo, tabasco and lime caviar, greens (gf, df)  
Miso & wakame butter poached western rock lobster, matcha & lemon crisp  
Paperbark smoked Black angus beef fillet, pepper berry & cherry pearls (gf, df)  
Savoury cones filled with:  
Smoked salmon mousse Shitake & soft herb mousse (v) Cauliflower & truffle mousse (v)



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# Cocktail Menu

## LATE NIGHT SNACK

*Minimum order 30 guests*

## SUBSTANTIAL PIES

8.50 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

9.50 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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# Cocktail Menu

## SEMI - SUBSTANTIAL COCKTAIL

*More than a mouthful*

- BBQ pork bao, fresh herb salad – 8
- Fried chicken bao, fresh herb slaw – 8
- Sundried tomato, basil and feta tart (v) – 8
- Mini brioche hotdogs, onion jam, Dijon mayo, maple bacon – 8
- Braised beef & bean chimichangas, chilli con queso, guacamole – 9
- Sweet potato chips, rosemary salt, Cajun aioli (gf, v) – 9
- Tandoori chicken breast, flat bread, mint yoghurt, greens – 9
- Grilled barramundi soft taco, tomato & avocado salsa, lime – 11
- Polenta & parmesan chips, lamb meatballs, romesco sauce (gf) – 11
- Soft herb crumbed fish and chip cones, tartare (gf and df available) – 11
- Satay chicken, coconut rice, bean shoot, fresh herb salad (gf, df) – 11
- Five spice BBQ pork belly, pineapple & vegetable fried rice – 12

## SUBSTANTIAL COCKTAIL

*Something a little larger*

- Beef fillet, hand cut royal blue chips, béarnaise (gf) – 17.50
- Handmade butter fried gnocchi, napolitana, creamy garlic sauce, pesto (v) – 17.50
- Chicken, mushroom, chorizo, spinach & parmesan risotto (gf) – 16.50
- Crispy ginger, lemon & honey chicken, rice noodle salad (df) – 16.50
- Korean BBQ beef short rib (boneless), sweet potato, coconut & coriander salad (df) – 17.50
- Beef Bourginon, mushroom, bacon, red wine, tarragon, creamed potato (gf) – 17
- Lamb korma curry, pilaf rice, pappadum (df) – 17
- Chicken laksa, kaffir lime, coconut, and vegetable noodles – 16.50
- Char siu pork fillet, Asian steamed greens, xo glaze, fried shallots (df) – 16.50
- Indian chickpea, pumpkin & spinach curry, pilaf rice, pappadum (gf, vn) – 16.50
- Grilled Barramundi, herb potatoes, fried kale, beurre blanc (gf) – 17
- Lentil & brown rice meatballs, polenta chips, tomato & red pepper sauce (gf, vn) – 16.50
- Crispy karagee chicken, coleslaw, Japanese sriracha mayonnaise – 16.50
- Dukkah crusted red wine & star anise braised beef cheek, potato croquette, jus – 17.50
- House made potato, ricotta & truffle ravioli, roasted tomato & red pepper sauce, rocket, parmesan (v) – 19
- Spiced pulled Narragin lamb leg, Moroccan date, feta & preserved lemon cous cous – 17.50
- Handmade butter fried beetroot gnocchi, braised beef ragout, fried kale – 17.50



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# Cocktail Menu

## DESSERT SELECTION

6.50 per piece

Deconstructed banoffee pie, banana, Dulce de leche, cream, crumble & Belgian chocolate  
Fruit skewers, chocolate dipped gold dusted strawberries (gf)  
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 (gf)  
Salted Dark chocolate and raspberry tart (vn)  
Belgian dark chocolate mousse cups, praline (gf)  
Key lime and whipped coconut pie (gf, vn)  
Tiramisu, silken mascarpone, dark chocolate

## PREMIUM DESSERT SELECTION

*Minimum order 30 guests*

8.50 per piece

Deconstructed apple pie, vanilla bean custard, golden baby toffee apple  
Raspberry mousse, dulce white chocolate & pistachio praline (gf)  
Coconut, kaffir lime pannacotta, lemon balm, sesame tuille  
Beetroot & yuzu meringue, vanilla bean cream, tropical fruit, lemon lime bitter pearls (gf)  
Pain perdu, passionfruit curd, pineapple crisp, gold dust  
Belgian dark chocolate and orange pot de crème, candied orange, golden praline (gf)



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# Cocktail Menu

## ADDITIONAL INFORMATION

### *Minimum order*

20 pieces per item unless otherwise specified  
30 pieces minimum for premium items

### *Dietary Guide*

gf – gluten free | df – dairy free | v – vegetarian | vn – vegan  
*Please enquire regarding dietary alterations.*

### *Inclusions*

All cocktail packages and events include serving ware and serviettes.

### *Staffing Guide*

Chef: \$70 per hour

Wait & Bar Staff: \$65 per hour

All staff require a minimum booking of 3 hours.

### *Suggested Staffing for a 3-Hour Event*

10–50 guests: 1 chef, 1 wait staff

50–100 guests: 1 chef, 2 wait staff

100–150 guests: 2 chefs, 3 wait staff

150+ guests: 2+ chefs, 4+ wait staff

Staffing requirements vary depending on event style, timing, and menu selection.  
All cocktail events must be staffed by Creative Catering personnel.

