



CREATIVE | CATERING

PLATTER MENU

***ALL PLATTERS CONTAIN 40 PIECES UNLESS OTHERWISE STATED**

Hot platter A – 115

(vegetarian)

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

Hot platter C – 120

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

Premium hot seafood platter – 180

*Panko crumbed snapper goujons (d)
Coconut & brown sugar crumbed prawn skewers (d)
Thai Fish cakes (g d)
Kilpatrick oysters (d)
Tartare, aioli & fresh lemon*

Sausage roll platter – 110

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

Pie & sausage roll platter – 115

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

Hot platter B – 115

*Malaysian beef skewers (g d)
Chicken satay skewers (g d)
Chicken, herb, garden vegetable pies
Moroccan lamb meatballs (g d)
Satay & sweet chili sauces*

Gourmet skewer platter – 125

*Pork Belly, charred pineapple (g d)
Beef satay (g d)
Chicken satay (g d)
Charred smoked ham & coconut sweet potato (g d)*

Lamb cutlet platter – 195

(30 pieces)

*Rosemary & Panko crumbed & golden fried (d)
Housemade tomato chutney*

Slider platter – 160

(30 pieces)

*Beef, cheddar, house chutney
Pulled pork, pickle, mustard aioli*

Arancini ball platter – 115

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

Cold platter A – 115

(vegetarian)

Pumpkin, goat's cheese & pine nut tart (v)

Vegetable rice paper rolls (vn g d)

Beetroot Bilini with beetroot relish & pickled zucchini (d vn)

Zucchini, spring onion & feta frittata, cherry tomato (v g)

Nam Jim dipping sauce

Rainbow Bilini platter – 140

(plant based vegan)

Beetroot, pickled zucchini

Sweet potato, corn, jalapeno salsa

Buckwheat, hummus, tabouli

Spirulina, wild mushrooms, toasted garlic

Antipasto platter – 100

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

Cold meat platter – 135

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

Picnic platter – 155

16 pieces of brined and marinated roasted chicken (g d)

10 fetta, mushroom & spinach tart

10 mini wrap rounds, assorted flavours

Cajun aioli

Dip platter – 75

Three homemade dips, warm Turkish bread (v)

Cold platter B – 130

Smoked salmon buckwheat bilini, herb crème fraiche, caviar

Satay chicken, coconut crepe rice paper rolls

Beef fillet en crouete, horseradish aioli (d)

Pork rilette tart, pickled vegetables

Nam Jim dipping sauce

Premium cold seafood platter – 180

Fresh Local Oysters (g d)

Pickled Fremantle Octopus (g d)

Smoked salmon rosettes (g d)

Grilled local Prawn skewers (g d)

Cocktail sauce, fresh lemon

Sushi, rice roll platter – 120

(50 pieces) - (vn g d)

Assorted nori - traditional & reverse

Rice paper rolls

Spicy prawn ikura

Wasabi, soy, pickled ginger

Crudité platter – 80

*Celery, cucumber, carrot, capsicum,
broccoli, cauliflower and three dips (g v)*

**seasonal variations will apply*

Garden graze platter – 100

*Pickled baby carrots, Turmeric & Dukkah roasted cauliflower,
paprika & Evoo steamed potato wedges, Fresh capsicum & Celery,*

Hummus, beetroot dips

(subject to seasonal changes)





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For all your dietary needs!

Gluten free A – 135

(vegetarian)

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

Gluten free B – 140

Moroccan lamb meatballs (g d)
Cajun chicken wings (g d)
Malaysian beef skewers (g d)
Chicken satay skewers (g d)
Satay & sweet chili sauces

Gluten free C – 160

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

Gluten free / Vegan platter – 150

Chickpea, herb & nostimini falafel (g vn)
Veg Tempura fritters (vn g)
Mushroom & truffle tart (g vn)
Sundried tomato & basil pesto arancini (g vn)
Vegan aioli

Gluten free skewer platter – 125

Chicken satays (g d)
Malaysian beef skewers (g d)
Lamb koftas (g d)
Charred smoked ham & coconut spiced sweet potato (g)
Sweet chilli & soy sauce

Vegan A – 125

Lentil, corn & spinach vegetable sausage rolls (vn)
Spinach & roasted pumpkin pastry (vn)
Sundried tomato & basil pesto arancini (vn g)
Wild mushroom, garlic evoo pizza (vn)
Vegan aioli & tomato chutney

Vegan B – 135

Beetroot relish & black sesame arancini (vn)
Mushroom & truffle tart (g vn)
Spiced roasted pumpkin, pine nut tart (vn)
Golden fried sweet potato, spinach & basil pesto balls (vn g)
Vegan aioli & tomato chutney

Vegan C – 145

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

Savoury pastry platter – 110

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



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Basic sandwich platter – 78

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

Sandwich platter – 80

Selection of cocktail sandwiches with assorted fillings, salads & dressings. Examples 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 fraiche
Curried egg & sprouts

Gourmet sandwich platter – 100

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

Gourmet Roll & Panini platter – 100

10 rolls cut in halves

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings, salads & dressings

Breakfast Bread Box – 110

(30 pieces)

Pineapple & coconut bread
Banana & date bread
Banana, Honey, Oat bread

Served with whipped maple butter, cream and berry compote

Breakfast Baguette Box – 105

(20 pieces)

Toasted French baguettes filled with.

Smokey bacon, free range eggs, tomato chutney & cheddar
Spinach & Mushroom omelette, tomato chutney & avocado

Bruschetta Brunch Box – 125

(serves 10)

Double smoked ham, cold smoked salmon, boiled free range eggs, sliced tomato, smashed avocado, marinated fetta, rocket & spinach, chargrilled baguette brushed with Gingin evoo

Hot Breakfast platter – 115

(40 pieces)

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

Cold Breakfast platter – 115

(40 pieces)

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

Waffle box – 110

(40 pieces)

Golden toasted waffles with maple syrup & whipped cream and chocolate shavings
Add dark chocolate sauce \$10

Baguette platter – 120

10 baguettes cut in thirds – gf available

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings

Wrap platter – 120

10 wraps cut in halves – gf available

Selection of assorted wraps with gourmet fillings, salads & dressings. Examples include;
Crumbed chicken, Cajun aioli, Continental meats, onion jam
Roast beef, tomato chutney, Tuna, cucumber, aioli
Roasted root vegetable, feta, Bacon, lettuce, tomato



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Something a little sweeter!

Mini dessert platter A – 140

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

Gluten free dessert platter – 150

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

Cake platter A – 120
(30 pieces)

*Victoria sponge, homemade jam & cream
Chocolate mud cake, chocolate ganache
Carrot cake, cream cheese icing*

Fruit platter – 95
(serves 10)

A selection of fresh seasonal fruits (vn g d)

Mini danish platter – 100
(30 pieces)

Selection of French fruit danishes

Muffin platter - 80
(20 pieces)

*Assorted sweet **OR** savoury flavours (v)*

Mini dessert platter B – 140

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

Decadent Muffin platter - 105
(20 pieces)

*Soft centre dessert style muffins
Lemon meringue
White chocolate & berry
Banana & dark chocolate*

Superfood slice platter – 120
(30 pieces)

*Almond, apricot & coconut (g d vn)
Date, spiced nuts, sesame (g d vn)
Cacao, beetroot, coconut (g d vn)*

Cake platter B – 120
(30 pieces)

*Chocolate brownie, gold crumble
Citrus tea cake, house marmalade
Hummingbird cake, butter cream*

Chocolate platter – 100
(30 pieces)

*Variety of house made chocolate petit fours (g)
Milk, white, dark chocolate*

Basic Scone platter – 80

(20 pieces)

Homemade scones, berry compote, whipped fresh cream

Savoury Scone platter – 80

(20 pieces)

*Bacon, cheddar & herb
Spiced pumpkin and pepita
Served with whipped sea salt butter*

Scrumptious Scone platter – 90

(20 pieces)

*Dark chocolate chip
Classic buttermilk
Served with compote and cream*

Cheese platter – 110

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



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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.

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

DELIVERIES / PICK UPS

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 food cost of \$300 to qualify for delivery midweek.

Delivery / pickup on weekends is a minimum spend.

Saturday minimum \$500 / Sunday minimum \$1000

STAFFED EVENTS

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

Staffing price guide;

Wait staff \$55 per hour

All staff are a minimum of 3 hours of service.

Below suggested staff levels are based on minimum 3-hour shift length.

10-50 guests – 2 wait staff - \$330

50-100 guests – 3 wait staff - \$495

100-150 guests – 4 wait staff - \$660

150+ guests – 6 wait staff - \$990

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