



CREATIVE | CATERING



## 2024 CHRISTMAS MENU

### *Christmas deliveries / pick ups*

Last orders to be placed by Tuesday 17<sup>th</sup> December for Christmas eve delivery.

All deliveries and pickups must be completed prior to 4pm, Christmas eve.

Delivery fee is calculated by suburb / Pick up is free of charge from our Wangara premises.

All cold deliveries come packed in disposable oven trays free of charge, Hot deliveries on disposable serving ware.

ALL DISHES BELOW ARE DESIGNED TO FEED 10 GUESTS

#### Meats

Roast turkey – 150

Studded ham - orange, fresh cherry, maple glaze (g d) – 140

Turducken (Turkey, Duck, Chicken) – 320 (feeds 20)

\*add Manjimup black truffle stuffing – 370

Roast chicken, ham, walnut and sage stuffing - 120

Red wine & seeded mustard roast beef (g d) – 120

Rosemary & garlic roasted Narrogin lamb leg (g d) – 140

(Meats come with gravy or cranberry sauce)

Cold marinated and roasted turkey platter (g d) – 130

Maple Glazed Leg ham platter, grain mustard & pickles (g d) - 140

Cold BBQ roasted chicken platter with Cajun aioli (g d) - 120

Yorkshire puddings – 1 dozen – 36

#### Seafood

Whole baked local fish (g) – Snapper – 180, Barramundi - 180

Seafood platter - 180 - Selection of pickled octopus, prawn skewers, smoked salmon & natural oysters (g d)

4 whole local crayfish platter, cocktail sauce or miso glaze - 210

Whole cooked local tiger prawn platter, cocktail sauce (g d) - 180

#### Sides

Roasted duck fat potatoes (g d) - 70

Baby carrots and buttered beans (g d) - 70

Cauliflower cheese with parmesan crumble – 85

Roasted root vegetables, dukkah and evoo (g d) – 85

Sweet potato and beetroot chips (g d) – 80

Potato salad, bacon, corn, spring onion, herbs, aioli - 60

Gourmet Asian style coleslaw (g d) - 60

PLATTERS CONTAIN 40 PIECES (10 of each item)

#### Platter One - 150

Braised beef & seeded mustard croquette, horseradish aioli

Chicken medallion stuffed with ham and macadamia

Goat curd, caramelised onion, pomegranate tart (v)

Pulled pork tart, pickles, candied cranberries

#### Platter Two – 165

Turkey and prosciutto medallion, cranberry salsa (g d)

Tiger prawn, avocado salsa, cocktail sauce (g d)

Mini beef wellington, horseradish cream

Crispy duck, sour cherries (g d)

#### Dessert platter - 160

Mini plum pudding sandwiches

Fruit mince, gold star tarts

Fresh fruit salad cups with chocolate dipped fresh cherry (g d)

Ginger spiced pudding, whipped butterscotch, candied orange

Individual plum puddings, vanilla bean custard – 10pp  
(minimum order 10)



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## Christmas Packages

### Bronze

55 per head

Alternative drop of entrée **or** dessert

Alternate drop of main

### Silver

70 per head

Alternate drop of entrée

Alternate drop of main

Alternate drop of dessert

### Gold

82 per head

Choice of 3 canapes

Alternate drop of entrée

Alternate drop of main

Alternate drop of dessert

### CANAPE

Braised beef & seeded mustard croquette, horseradish aioli

Chicken medallion stuffed with ham and macadamia

Goat curd, caramelised onion & pomegranate tart (v)

Pulled pork tart, pickles, candied cranberries

Turkey & prosciutto medallion, cranberry salsa

Tiger prawn, avocado salsa, cocktail sauce

Mini beef wellington, horseradish cream

Crispy duck, sour cherries

### ENTRÉE

Exmouth prawn and avocado tian with a fresh herb mango salad and cocktail sauce (g d)

Turkey, candied walnut, cherry and fetta salad, pomegranate dressing (g d)

Seasons finest vegetable presse, basil and local heirloom tomato consommé jelly, tomlberries (g v d)

Goats cheese, parmesan and caramelised onion tart, rocket salad, red wine glaze (v)

House hot tea smoked salmon, royal blue potato, beetroot, dill salad, preserved lemon aioli (g d)

### MAIN

Roasted Narrogin lamb leg, parsnip puree, balsamic roasted baby beetroot and carrots, rosemary jus (g)

Roasted marinated turkey, ham and macadamia stuffing, golden roast potatoes, green beans, baby carrots and cranberry jus (d)

Leg ham off the bone with an orange and maple glaze, golden roast potatoes, green beans, baby carrots and jus (d g)

Roasted mustard beef, golden roast potatoes, green beans, baby carrots, Yorkshire pudding and jus

Australian barramundi, potato rosti, charred baby onions, green beans and baby carrots, lemon beurre blanc (g)

Beetroot and sweet potato galette, turmeric potato hash, red pepper jam, sunflower basil pesto (vn g)

### Add sides for the table - \$6 pp

Rocket salad

Yorkshire puddings

Roasted root vegetables

Duck fat potatoes

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### DESSERT

*Warm traditional plum pudding with brandy custard and whipped cream (v)*  
*Raspberry pavlova nest with whipped vanilla cream and berries (g v) (vn on request)*  
*Fresh seasonal fruit salad with passionfruit sorbet (vn g d)*  
*Orange and cranberry jelly, dark chocolate and hazelnut praline cream parfait (g v)*  
*Warm chocolate fondant with rich chocolate sauce and cherries (v)*

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

### **Christmas Packages**

#### COCKTAIL

*45 per head  
(Min order 20)*

*Braised beef & seeded mustard croquette, horseradish aioli*  
*Chicken medallion stuffed with ham and macadamia*  
*Goat curd, caramelised onion & pomegranate tart (v)*  
*Pulled pork tart, pickles, candied cranberries*  
*Turkey & prosciutto medallion, cranberry salsa (g d)*  
*Tiger prawn, avocado salsa, cocktail sauce (g d)*  
*Mini beef wellington, horseradish cream*  
*Crispy duck, sour cherries (g d)*

*Fruit mince gold star tarts*  
*Ginger spiced pudding, whipped butterscotch, candied orange*

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### GOURMET CHRISTMAS GRAZING

25 per head  
(Min order 30)

*Whole cheeses – Brie, blue, cheddar & chefs' choice of local cheeses*  
*Cold meats – Italian prosciutto, leg ham, salami, chorizo, house made farmhouse terrine*  
*Asst dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, wagin duck liver pate*  
*Fruits – grapes, strawberries, dates, stone fruits, cherries (will include seasonal changes)*  
*Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark*  
*Assorted pickled vegetables Chutney's, aioli and mustard.*

#### - CHRISTMAS GRAZING DELUXE ADDITIONS

*Whole maple, bourbon and orange glazed ham - 140/210 (impressive centre piece)*  
*Exmouth king prawns, marie rose sauce, fresh lemon \$6 pp*

*Chicken Caesar salad, with signature house dressing \$8 pp*  
OR

*Hot tea Smoked salmon, potato, beetroot salad \$9 pp*  
*(both served in bamboo boats)*

*Onion Jam, parmesan, & goats cheese tarts \$7 pp*  
OR

*Braised beef, roasted vegetable and rosemary pies \$9 pp*

#### DESSERT

*Warm plum puddings, creme anglaise & fresh red currant parfait \$10 pp*  
OR

*Fruit salad cups, chocolate dipped cherries \$6 pp*  
OR

*Chocolate mousse passion cones, praline \$6 pp*

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