



CREATIVE | CATERING

## GLUTEN FREE COCKTAIL MENU

### *Cold*

*4 per piece*

*Poached master stock chicken medallion, cucumber, crispy shallots (g d)*  
*Assorted nori rolls, soy & wasabi (vn g)*  
*Vegetable, fresh herb rice paper rolls, nam jim (vn g d)*  
*Shredded poached chicken, green papaya, mango, herb salad (g d)*  
*Zucchini, parmesan and fetta frittata, confit semi dried cherry tomato (v g)*

*4.5 per piece*

*Prawn, vegetable, fresh herb salad rice paper roll (g d)*  
*Seared scallops, Thai pineapple salsa (g d)*  
*Candied, gold dusted cherry tomato, balsamic roasted chorizo (d g)*  
*Cauliflower pannacotta, kale crisps (g v)*  
*Vegetable crudité cups, hummus (vn g)*  
*Thai mushroom omelette, fresh herbs, shallot salsa (vn g)*  
*Toasted coconut and peanut rice paper rolls, bean shoots, fresh herbs (vn g)*  
*Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (vn g)*  
*Dukkah spiced beef fillet, horseradish aioli, potato rosti (g d)*  
*Seared scallops, pickled glasse vegetables (g d)*  
*Shredded smoked chicken, potato rosti, nut brown butter aioli, greens (g d)*



CREATIVE CATERING PERTH



## **Hot**

*4.25 per piece*

*Chickpea, herb & nostimini falafel (vn g)*

*Beetroot, kale and leek galette, sage olive oil (vn g)*

*Thai red rice, herb, & lime fish cake (g d)*

*4.75 per piece*

*“Shepherd’s Pie” seasonal vegetables, lentils, herbs, tomato, truffled skordalia potato (vn g)*

*Tom Kha soup shooter dusted with kaffir lime, pineapple (vn g)*

*Dukkah spiced eggplant, hummus, nut crumble (vn g)*

*Tempura vegetable fritters, ponzu dipping sauce (vn g)*

*Asparagus, enoki mushroom and truffle risotto spoons (vn g)*

*Brown rice flour fried silken tofu, hondashi stock, pickled nori (vn g)*

*Crispy curried potato, garlic puree and cress salad (vn g)*

*Polenta & manchego croquette, sweet corn, jalapeno salsa (v g)*

*Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)*

*Pulled lamb shepherd’s pie, creamed potato, truffle, cheddar (g)*

*Lamb kofta, hummus, toasted quinoa (g d)*



## **Premium**

*5.10 per piece*

*Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)*

*Pork Belly, brown sugar caramelised pineapple (g d)*

*Crispy skin barramundi, whipped nut-brown butter, Geraldton wax (g)*

*Beetroot & lime salmon gravalax, crème fraiche, caviar (g)*

*Seared salmon, celeriac & granny smith remoulade (g d)*

*Pork belly, candied baby apple, gold dust (g d)*

*Oysters;*

*Natural (g d)*

*Mignonette (g d)*

*Yuzu foam (g d)*

*6.25 per piece*

*\*Minimum order of 20 pieces each*

*Crispy skin barramundi, potato frits, guava vinegar (g d)*

*Blue swimmer crab, finger lime, fried potato (g)*

*Seared Exmouth prawn, smoked paprika evoo, tabasco and lime caviar, greens (g d)*

*Saltwater poached western rock lobster, mandarin gel, black caviar (g d)*

## **Semi-substantial cocktail**

*'More than a mouthful'*

*Crispy spiced chickpea, zucchini chips, garlic tahini sauce (vn g) – 8*

*Potato, spinach, bean and spiced tomato chimichanga (vn g) – 8*

*Sweet potato chips, rosemary salt, cajun aioli (g v) – 7.70*

*Polenta, parmesan chips, lamb meatballs, romesco sauce (g) – 10*

*Satay chicken, coconut rice, bean shoot, fresh herb salad (g d) – 10*

*Golden crumbed fish and chip cones, classic tartare (g d) – 10*



## **Substantial**

*'Something a little larger'*

*Beef fillet, hand cut chips, béarnaise (g) – 16.50*

*Chicken, mushroom, chorizo, spinach & parmesan risotto (g) – 15.50*

*Lamb korma curry, rice, pappadums (g d) – 16*

*Beef bourginon, mushroom, bacon, red wine, tarragon, creamed potato (g) – 16*

*Thai green chicken curry, rice (g) – 15.50*

*Lentil and brown rice meatballs, polenta chips, tomato, red pepper sauce (vn g) – 15.50*

*Indian chickpea, pumpkin & spinach curry, rice, pappadums (vn g) – 15.50*

*Barramundi, herb potatoes, fried kale, buerre blanc (g) – 16*

*“Moussaka” lentils, vegetable, eggplant, potato and cauliflower cream (vn g) – 16.50*

*Satay chicken, sticky coconut rice, fresh herb salad (g) – 15.50*

*House made potato, ricotta & truffle ravioli, roasted tomato & red pepper sauce, rocket, parmesan (g v) – 18*

## **Dessert**

*5 per piece*

*Fruit skewers, chocolate dipped gold dusted strawberries (g)*

*Caramelised banana pots, coconut cream, maple roasted coconut nut crumble (vn g)*

*Warm mulled wine petit poire, hazelnut, brown sugar crumble (vn g)*

*Strawberry & champagne jellies (g d)*

*Vanilla bean crème brulee (g)*

*Belgian dark chocolate mousse cups, praline (g)*

*Key lime and whipped coconut pie (vn g)*

*Premium – 7 per piece*

*\*Minimum order of 30 pieces each*

*Coconut, kaffir lime pannacotta, lemon balm, sesame tuille (g d)*

*Raspberry mousse, dolce white chocolate & pistachio praline (g)*



## ***Additional Information***

*Minimum order of 20 per piece (30 for premium items)*

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

*All cocktail packages and events are inclusive of serving ware and serviettes.*

*All cocktail events must be worked by Creative Catering staff.*

*Staffing price guide;*

*Chef \$60 per hour, wait and bar \$55 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.*

*10-50 guests - 1 chef, 1 wait staff - \$345*

*50-100 guests - 1 chef, 2 wait staff - \$510*

*100-150 guests - 1 chef, 3 wait staff - \$675*

*150+ guests - 2 chefs, 4 wait staff - \$1020*