



## ***PACKAGE MENU***

*All cocktail packages are inclusive of serving ware and serviettes  
All cocktail/sit down events must be worked by Creative Catering staff.*

### ***Staffing price guide;***

***All staff are a minimum of 3 hours of service***

*10-50 guests \$255 (1 chef, 1 wait staff)*

*50-100 guests \$375 (1 chef, 2 wait staff)*

*100-150 guests \$495 (1 chef, 3 wait staff)*

*150+ guests \$750 (2 chefs, 4 wait staff)*

*Chef 45ph, wait and bar \$40ph*

*V - Vegetarian, G - Gluten free, D - Dairy free, VN - Vegan*

*Minimum order of 10 per piece*

*Menu A, B and C includes 1 of each item*

*For larger scale events (including weddings),  
we suggest 9 canapes plus 2 substantial options per person*



**MENU A**  
**\$29 per head**

**COLD ITEMS**

*Mediterranean bruschetta, Persian fetta en croute (v)*  
*Pork rillettes on brioche toast, cornichon*  
*Vegetable rice roll, asian dipping sauce (v g d)*  
*Poached chicken medallion, cucumber, crispy shallots (g d)*

**HOT ITEMS**

*Pumpkin, fetta, parsley arancini (v)*  
*Wonton basket, asian pulled beef (d)*  
*Karagee spiced chicken, chilli aioli (d)*  
*Lamb empanada, spiced yoghurt dipping sauce*  
*Crispy chilli squid, red pepper aioli*  
*Roman gnocchi, hazelnut and parmesan butter sauce (v)*

**MENU B**  
**\$34 per head**

**COLD ITEMS**

*Candied cherry tomato, chorizo (g)*  
*Shredded chicken, green papaya, mango salad (g d)*  
*Pumpkin and goats cheese tart (v)*  
*Seared scallops, thai pineapple salsa (g d)*

**HOT ITEMS**

*Panko crumbed prawns, wasabi aioli (d)*  
*Sundried tomato, basil pesto, bocconcini arancini (v)*  
*Crispy chilli squid, red pepper aioli (d)*  
*Mini pork taco, avocado, corn salsa*  
*Beef, caramelised onion, cheddar brioche slider*  
*Yoghurt and razel hanout marinated chicken pieces, flat bread pocket and greens*

**MENU C**  
**\$43 per head**

**COLD ITEMS**

*Smoked salmon buckwheat blini, herb crème fraiche (g)*  
*Candied orange duck pancakes, coriander bean shoots (d)*  
*Cauliflower and truffle mousse savoury cones (v)*  
*Beef fillet en croute, béarnaise sauce*

**HOT ITEMS**

*Mushroom, manchego arancini (v)*  
*Pork belly, caramelised Pineapple (g)*  
*Mini shepherds pie, truffle mash aged cheddar (g)*  
*Seared scallops, honey prosciutto, pea puree, pistachio crust (g)*  
*Choice of kilpatrick, rockerfeller (or natural) oysters (g)*  
*Sweet potato gnocchi stuffed with duck ragout*  
*Choice of pork, beef or chicken mini burger*

## **SIT DOWN WEDDING PACKAGES**

ALL MENUS INCLUDE MINI LOAVES AND BUTTER  
WE RECOMMEND 1 STAFF MEMBER PER 20 GUESTS

### **BRONZE**

\$49 PER HEAD

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

### **SILVER**

\$59 PER HEAD

Choice of 3 canapes  
Alternate drop of two entrees  
Alternate drop of two mains  
Cutting and plating of wedding cake

### **GOLD**

\$70 PER HEAD

Choice of 4 canapes  
Alternate drop of two entrees  
Alternate drop of two mains  
Choice of one dessert

### **PLATINUM**

\$90 PER HEAD

Choice of 5 canapes  
Chefs choice amuse bouche  
Alternate drop of two entree  
Alternate drop of two mains  
Alternate drop of two desserts  
OR  
Tiers of mini desserts \$3 per person  
Tier of cheese, mini desserts and wedding cake \$6 per person

Glassware Packages (champagne, water, wine)  
Standard \$2.10  
Premium \$3.50

Cutlery and crockery available at \$6 per head  
Delivery and pickup of glassware available at an additional charge  
Breakage for standard glass \$6, premium glass \$10 per glass

## CANAPE CHOICES

*Poached chicken medallion, cucumber, crispy shallots (g d)*  
*Smoked chicken and brie en croute*  
*Mediterranean bruschetta, persian fetta (v)*  
*Assorted nori rolls, soy & wasabi (g d)*  
*Blue cheese and onion jam tarts (v)*  
*Brie and onion jam tarts (v)*  
*Pork rillettes on brioche toast, cornichon*  
*Vegetable rice roll, asian dipping sauce (v g d)*  
*Shredded chicken, green papaya, mango salad (g d)*  
*Chive and beetroot relish crepe, crème fraiche (v)*  
*Zucchini and fetta frittata, cherry tomato (v g)*  
*Smoked salmon buckwheat bilini, herb crème fraiche (g)*  
*Beef fillet en croute, bernaise sauce*  
*Sundried tomato, basil pesto, bocconcini arancini (v)*  
*Pumpkin, parsley, fetta arancini (v)*  
*Mushroom, manchego arancini (v)*  
*Mini braised beef/pork taco, avocado, corn salsa*  
*Shredded pork shoulder brioche sliders, pickles*  
*Beef, caramelised onion, cheddar brioche slider*  
*Smoked chicken, chilli and cheddar croquette*  
*Braised Beef & Seeded Mustard Croquette*  
*Crispy chilli squid, red pepper aioli (d)*  
*Crispy thai squid, turmeric flour, lime aioli (d)*  
*Spicy slow cooked lamb empanada, spiced yoghurt*  
*Panko crumbed prawns, wasabi aioli*

## SIT DOWN OPTIONS

### ENTREES

*Pork belly, pickled baby vegetables and seared scallops (g)*  
*Beetroot and lime cured salmon, soft herb salad, crème fraiche (g)*  
*Handmade potato gnocchi, creamy semi roasted tomato sauce, shaved parmesan*  
*Hoisin duck shank, shaved heirloom vegetables, honey, sesame and lemon dressing*  
*Green tea smoked chicken breast, waldorf salad, fresh herb aioli (g d)*  
*Two cheese tart, poached pear salad, red wine glaze*

### MAINS

*Beef fillet, parsnip puree, green beans, jus, dijon and tarragon jelly*  
*Barramundi, herb and garlic potato, asparagus, lemon buerre blanc (g)*  
*Braised beef cheek, royal blue mash potato, broccolini, star anise, shiraz glaze (g)*  
*Chicken breast stuffed with manchego, chorizo and red peppers, sweet potato, zucchini rosti and salsa verde (g)*  
*Chicken, prosciutto and spinach roulade, potato rosti and sundried tomato cream*  
*'Shepherds pie' seasonal vegetables, lentils, herbs and tomato, skordalia (g v d)*  
*Golden fried gnocchi, roasted pumpkin, sage, pinenuts, nut brown butter, rocket, parmesan*  
*Dukkah crusted lamb rack, roasted jap pumpkin, sugar snaps, port jus \$2 extra*

SAVE \$2 PER HEAD FOR CROQUETTE AND VEG BUNDLE TO ACCOMPANY PROTEIN

### DESSERT

*Lemon tart, blueberry compote, double cream*  
*Warm date pudding, brandy butterscotch sauce, vanilla double cream*  
*Duet of white and dark chocolate mousse, raspberry coulis, praline (g)*  
*Banana banoffee tart, coffee glaze, double cream*  
*Almond and orange filo, honey and orange blossom sauce, cinnamon cream*  
*Local and international cheeses, quince, fruit, crackers*