



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)
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 rilletes 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, bernaïse 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 beurre 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