



COCKTAIL MENU

*All cocktail packages are inclusive of serving ware and serviettes
All cocktail 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
(20 for premium items)*



COCKTAIL PACKAGES

each package includes one of each item in the hot and cold section

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 w hazelnut and parmesan butter sauce (v)*

MENU B

34 per head

COLD ITEMS

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

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, rockefeller (or natural) oysters (g)
Sweet potato gnocchi stuffed with duck ragout
Choice of pork, beef or chicken mini burger*

Cold - 2.85 each

Poached chicken medallion, cucumber, crispy shallots (g d) *sesame*
Smoked chicken and brie en croute
Mediterranean bruschetta, persian fetta (v) *pinenut*
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) *sesame*
Shredded chicken, green papaya, mango salad (g d) *sesame*
Chive and beetroot relish crepe, crème fraiche (v)
Zucchini and fetta frittata, cherry tomato (v g)

Cold - 3.15 each

Candied orange duck pancake, coriander bean shoots (d) *sesame*
Prawn and vegetable rice paper roll (g d) *sesame*
Beef fillet en croute, bernaïse sauce
Avocado and cherry tomato salsa, sweet corn crouton (v d)
Seared scallops, thai pineapple salsa (g d)
Smoked salmon buckwheat bilini, herb crème fraiche (g)
Cheese and prosciutto puffs filled with herbed goats curd
Candied cherry tomato, chorizo (d,g)
Ricotta and fig tart, apple compote (v)
Pumpkin, goats cheese, pinenut tart (v) *pinenut*
Dukkah beef fillet, horseradish aioli, fondant potato (g)
Seared scallops, pickled glass vegetables (g d)
Smoked salmon, potato rosti, avocado wasabi mousse (g d)
Choux pastry puff, rare beef, horseradish cream



Hot - 2.95 each

House made spinach, ricotta gnocchi, red pepper sauce (v)
Sundried tomato, basil pesto, bocconcini arancini (v)
Pumpkin, parsley, fetta arancini (v)
Mushroom, manchego arancini (v)

Roman semolina gnocchi, hazelnut, parmesan sauce (v)

Crispy chilli squid, red pepper aioli (d)
Crispy thai squid, turmeric flour, lime aioli (d)
Crumbed chicken medallion, tomato relish, parmesan
Wonton basket, asian pulled beef (d) *sesame*
Chicken, corn, cheddar tortilla (chalupas)
Spicy slow cooked lamb empanada, spiced yoghurt
Karagee panko chicken skewers, chilli mayonnaise *sesame*
Mini braised beef or pork taco, avocado, corn salsa
Greek nostimini lamb filo cigars
Satay chicken, pineapple, coriander salsa in wonton cups
Sweet potato & spinach balls, house spiced tomato sauce (v)
Pea and haloumi fritti, red pepper salsa (v) *pinenut*

Hot - 3.25 each

Polenta, manchego croquette, sweet corn, jalapeno salsa (v g)
Confit duck and vegetable spring rolls (d) *sesame*
Panko crumbed prawns, wasabi aioli
Handmade beef and mushroom pies
Barramundi goujons, classic tartare (d)
Pork warm apple mustard, cress salad (g d)
Smoked chicken, chilli and cheddar croquette
Braised Beef & Seeded Mustard Croquette

Seared scallops, honey prosciutto, pea puree, pistachio crust (g)

Korean BBQ pork belly fingers
Lemon, herb and garlic prawn pies
Mini pappadum, spicy chickpea, tomato and coriander salsa (v d)
Wild mushroom, gorgonzola Pizza (v)

Satay chicken pizza

Mini calzone, roast pepper, duo of sausage and mozzarella *pinenut*
Shredded pork shoulder brioche sliders, pickles
Beef, caramelised onion, cheddar brioche slider
Lamb kofta, hummus, whole buckwheat tabouli
Corn chip chicken nacho cup, cheddar and salsa
Moroccan lamb tart, fresh herb, tomato salsa
Mini shepherds pie, truffled mash, aged cheddar (g)
Two cheese crumbed jalapeno poppers (v)
Fried rice flour silken tofu, hondashi stock (v g d)
Warm Fremantle sardines, confit tomato



Premium - 3.90 each

Chicken, scallop, water chestnut mousseline, micro herb salad (g d)
Fried cajun chicken jambolia balls, tomato relish
Cucumber cup, salmon salad, crème Fraiche, dill, capers, red onion (g)
Lamb medallion, potato croquette, jus
Prawn and snapper balls, lemongrass (g) *sesame*
Thai chicken coconut wafer (g d)
Pork belly, caramelised pineapple (g d)
Beetroot, lime Salmon gravalax, crème fraiche, salmon pearls (g)
House made BBQ pork steamed bun
House made chicken, corn steamed bun
Rabbit, seeded mustard croquettes, truffle aioli
Gazpacho shooters, lime and prawn (g d)
Seared salmon, celeriac and granny smith remoulade (g d)
Oysters

Natural	Mignonette	Salmon Pearls	Kilpatrick	Rockerfeller
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Savoury parmesan custards, parmesan wafers (g v)
Baby squid stuffed with chorizo, preserved lemon, chives (g) *pinenut*
Handmade tortellini, forest mushrooms, truffle and porcini cream (v)

Premium Elite Cocktail - 4.75 each

Minimum order of 20 pieces each

Sweet potato gnocchi stuffed with duck ragout
Beetroot and venison tortellini, dark chocolate foam
Truffle and barley risotto, butter poached marron
Smoked fish cakes, mango and chilli jam, edible flowers (g d) *sesame*
Savoury cones filled with;
Smoked salmon mousse Smoked chicken mousse
Smoked Eggplant mousse (v) Cauliflower and truffle mousse (v)
Pork belly, candied baby apple skewers (g d)
Crispy soft shell crab brioche sandwich, avocado mousse
Crispy duck, sour cherries (g d)
Rabbit and truffle spring roll, black truffle aioli
Fois gras mousse, truffle and white chocolate (g)
Saltwater poached western rock lobster, mandarin gel, black caviar (g d)
Pistachio crusted French brie, pear and plum caviar (g v)
Charcoal cone, smoked scallop mousse, poached Tasmanian salmon, cucumber caviar



Substantial Cocktail - 4.85 each

Beef and bean chimichangas, guacamole
Mini gourmet hotdogs, caramelised onion, rocket, red pepper aioli
BBQ pork steamed bun fold over
Caramelised onion, goats curd tart (v)
Lamb and rosemary pie
Wild mushroom pie

Mini Brioche Burgers - 6.75 each

Pulled pork and slaw
Pumpkin, chickpea, coriander patty, tomato chutney (v)
Beef, cheddar, tomato chutney
Spicy chicken, guacamole, shredded lettuce

Substantial Cocktail – 6.75 each

Polenta and parmesan chips with romesco meatballs (g)
Yoghurt and razel hanout marinated chicken pieces, flat bread pocket and greens
Rosemary salted sweet potato chips, Cajun aioli (g d)
Mushroom tart tatin, sundried tomato, spinach and manchego (v)
Barramundi tostada, avocado and lime salsa (d)

Substantial Cocktail - 9 each

Fish and chip cone, tartare
Harvest grains bowl, sumac roasted pumpkin, toasted seeds and avocado (g vn)
Satay chicken salad bowl, coriander, bean shoot and peanut on red rice (d)
Chai sui pork fried rice bowl (d)

Substantial Cocktail - 12.50 each

Handmade gnocchi, creamy roasted tomato sauce, pesto (v) **pinenut**
Chicken, mushroom, spinach risotto (g)
Crispy Thai pork and rice noodle salad (g) **sesame**
Braised beef short rib, sweet potato, coconut and coriander salad (g)
Beef bourginon, creamed potato (g)
Lamb korma curry, rice (g)
Pork belly, BBQ sauce, asian greens
Indian chickpea curry, rice (g v d)
Australian barramundi, asparagus, baby potatoes, buerre blanc (g)
Duck and pineapple curry, coriander quinoa (g)
Crispy karagee chicken, coleslaw, Japanese sriracha mayo **sesame**
Tamari poached chicken, julienne asian vegetable salad (g d) **sesame**
Tofu and cashew rice noodle stirfry, soy, orange glaze (g v)
Wild mushroom ragout, homemade gnocchi (v)



Dessert - 3.90 each

Blueberry jellies, lavender cream (g)
Rhubarb and custard shooter (g)
Fruit skewers, chocolate dipped strawberries (g)
Strawberry and champagne jellies (g d)
Banana, banoffee pie in a jar
Vanilla bean crème brulee (g)
Mini brioche doughnuts filled with jam and custard
Churros with chocolate, caramel and compote dipping sauce
Brandy snap cigars, strawberry cream
Mini cheesecakes (berry, chocolate, lemon)
Chocolate mousse cups, praline (g)

Premium Elite Dessert – 5.35 each (min order of 20)

Deconstructed apple pie, custard, baby toffee apple
Chocolate tulips, raspberry mousse, pistachio praline (g)
Tiramisu, dark chocolate in a Jar with chocolate cup
Coconut, mint, kaffir lime pannacotta, mint shard (v g)
Rum poached pear, vanilla bean tartlet, gold nuggets
Edible flower, white wine jelly

