



COCKTAIL MENU

VEGAN

*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)*

Cold 2.85 per piece

Mediterranean bruschetta en croute (v d)
Vegetable rice paper rolls, soy (g d v)
Vegetable crudite cups, hummus (g d v)
Pumpkin and pinenut tart, fried kale (g d v)
Gazpacho soup shooter, heirloom tomato (g d v)

Cold 3.15 per piece

Avocado and cherry tomato salsa, sweet corn cruton (v d)
Mini pappadum, spicy chickpea, tomato, coriander salsa (v d)
Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (g d v)
Sweet potato fondant, coriander, corn, jalapeno red pepper salsa (g d v)
Cucumber cups, chickpea, tahini, preserved lemon, parsley (g d v)
Toasted coconut and pineapple rice paper roll, bean shoots, fresh herbs (g d v)

Hot 2.95 per piece

Pea and tofu fritti, red pepper salsa (v d)
Beetroot, black sesame, spinach arancini, soy aioli (v d)
Potato, pesto, semi dried tomato croquette, soy aioli (v d)

Hot 3.25 per piece

"Shepherds Pie" seasonal vegetables, lentils, herbs, tomato, truffled skordalia potato (g v)
Dukkah spiced eggplant, leek and garlic puree (v d)
Tom kha soup shooter dusted kaffir lime and pineapple (v d)
Tempura vegetable fritters, ponzu dipping sauce (g d v)
Tofu and vegetable koftas, hummus (g d v)
Asparagus, enoki mushroom and truffle risotto spoons (g d v)
Potato and zucchini rosti, beetroot relish (g d v)
Crispy curried potato, garlic puree, cress salad (g d v)

Substantial Cocktail 6.75 per piece

Pumpkin, chickpea burger (v d)

Substantial Cocktail 12.50 per piece

Indian chickpea curry, rice (g d v)
"Moussaka" lentils, vegetables, eggplant and potato, cauliflower cream (g d v)
Potato, spinach, bean and spiced tomato chimichanga (v d)
Tofu and cashew rice noodle stir fry, soy, orange glaze (v d)

Dessert 3.90 per piece

Fruit skewers, pana chocolate dipped strawberries (g d v)
Apple and rhubarb shooters, cinnamon sugar (g d v)
Caramelised banana pots, whipped coconut cream, lime toasted coconut (g d v)
Warm mulled wine petit pois, hazelnut, brown sugar crumble (g d v)

Dessert platter 140

Chick pea Meringue cocoa and nut kisses
Cocoa, cranberry and cashew brownie
Banana banoffee with coconut cream and toffee
Date, walnut, apricot, almond, agave presse