



COCKTAIL MENU

VEGETARIAN

*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, persian fetta (v)
Blue cheese, onion jam tarts (v)
Brie, onion jam tarts (v)
Vegetable rice paper rolls, soy (g d v)
Chive, beetroot relish crepe, crème fraiche (v)
Zucchini and Fetta Frittata, cherry tomato (g v)

Cold 3.15 per piece

Avocado and cherry tomato salsa, sweet corn cruton (v d)
Ricotta and fig tart, apple compote (v)
Pumpkin, goats cheese, pinenut tart (v)
Rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (g d v)
Coconut and peanut rice paper rolls, bean shoots and fresh herbs (g d v)
Vegetable crudité cups, hummus (g d v)
Thai mushroom omelette, fresh herb and shallot salsa (g d v)
Cauliflower pannacotta, kale crisps (g v)

Hot 2.95 per piece

Housemade spinach and ricotta gnocchi, red pepper sauce (v)
Sundried tomato, basil pesto, bocconcini arancini (v)
Pumpkin, parsley and fetta arancini (v)
Mushroom and manchego arancini (v)
Roman semolina gnocchi, hazelnut parmesan sauce (v)
Sweet potato and spinach balls, house spiced tomato sauce (v d)
Pea and haloumi fritti, red pepper salsa (v)

Hot 3.25 per piece

Polenta, manchego croquette, sweet corn and jalapeno salsa (v g)
Mini pappadum, spicy chickpea, tomato and coriander salsa (v d)
Wild mushroom and gorgonzola pizza (v)
Two cheese crumbed jalapeno poppers (v)
"Shepherds pie" seasonal vegetables, lentils, herbs, tomato and truffled skordalia potato (g d v)
Dukkah spiced eggplant, leek and garlic puree (g d v)
Tom kha soup shooter dusted with kaffir lime, pineapple (g d v)
Tempura vegetable fritters, ponzu dipping sauce (g d v)
Tofu and vegetable koftas, hummus (g d v)
Potato, pea and coriander samosas, tzatziki (v)
Beetroot, kale and leek galette, sage butter (g v)
Asparagus, truffle and parmesan risotto spoons (g v)
Crispy curried potato, garlic puree, cress salad (g d v)

Premium 3.90 per piece

Savoury parmesan custards, parmesan wafers (g v)
Celery, walnut and leek stuffed dumpling, apple gel (v d)

Premium Elite Cocktail 5.25 per piece

(minimum order of 20 pieces each)

*Savoury cones filled with;
Smoked eggplant mousse (v)
Curried cauliflower mousse (v)
Olive and herb mousse (v d)*

Substantial Cocktail 4.85 per piece

*Caramelised onion, goat curd tart (v)
Sundried tomato, basil pesto tart (v)
Soy sausage mini hot dog, caramelised onion, rocket and red pepper aioli (v)
Wild mushroom pie (v)*

Mini brioche burgers 6.75

Pumpkin, chickpea, coriander patty, apple remoulade (v d)

Substantial Cocktail 12.50 per piece

*Handmade gnocchi, creamy roasted tomato sauce, pesto (v)
Indian chickpea curry, rice (g d v)
"Moussaka" lentils, vegetables, eggplant, potato, cauliflower cream (g d v)
Potato, spinach, bean and spiced tomato chimichanga (v)
Tofu and cashew rice noodle stirfry, soy, orange glaze (g v)
Wild mushroom ragout, homemade gnocchi (v)*

Dessert 3.90 per piece

*Blueberry jellies, lavender cream (v g)
Rhubarb and custard shooter (v g)
Mango and coconut parfait (v g)
Fruit skewers, chocolate dipped strawberries (v,g)
Strawberry and champagne jellies (g v d)
Mini gelato ice creams (v)
Banana banoffee pie in a jar (v)
Vanilla bean crème brulee (v g)
Mini doughnuts filled with jam, custard (v)
Churros with chocolate, caramel, compote dipping sauce (v)
Dark chocolate tiramisu in a jar (v)
Brandy snap cigars, strawberry cream (v)
Key lime shooters (v g)
Mini cheesecakes (berry, chocolate, lemon) (v)
Chocolate mousse cups, praline (v g)*

Premium elite dessert 5.25 per piece

(Minimum order of 20)

*Deconstructed apple pie, custard, baby toffee apple (v)
Chocolate tulips, raspberry mousse, pistachio praline (v g)
Chocolate cup and spoon, espresso jelly, chocolate foam (v g)
Coconut, mint and kaffir lime pannacotta, mint shard (v g)
Pear and vanilla bean tartlet, fig, gold nuggets (v)
Edible flower, white wine jelly (g d v)*