



CREATIVE | CATERING

CORPORATE MENU

Breakfast – kick start the day

Cocktail or grazing breakfast – 27.50 per head

*Crepes, Frittata, Croissants
Fruit, Muffins, Pancakes, Bagels.*

**FOR MORE OPTIONS SEE PAGE 2*



All Day – for the 9 - 5 crew

Option 1 – 21 per head

*Morning tea, lunch
& Afternoon tea.*

**FOR MORE OPTIONS SEE PAGE 3*



Hot Lunch – to fill them up

A Lighter Lunch – 23 per head

*Selection of one lighter hot lunch item
Two salads, bread & butter*

**FOR MORE OPTIONS SEE PAGE 4*



Lunchbox – when you're on the go

Lunchbox One – 20 per head

*Apple or pear, mini muffins, assorted sandwiches
Garden or pasta salad, cheddar & crackers*

**FOR MORE OPTIONS SEE PAGE 5*



Stand-Up – sundowner style

Sundowner Style – Food & beverage – 55+ per head

Food only – 23 per head

Staff additional, bar equipment included.

**FOR MORE OPTIONS SEE PAGE 6*



CREATIVE CATERING PERTH



Breakfast Catering

Minimum order of 20 guests

Cocktail Breakfast 27.50 per head

Crepe roulade with cream cheese and berry compote
Frittata with bacon, spring onion and cherry tomato
Mini croissant with shaved leg ham and cheddar
Fresh fruit skewers
Mini raspberry, white chocolate muffin
Mini pancakes with banana mascarpone and praline
Mini bagels with smoked salmon and cream cheese

Frittata Platter – 58 Serves 10 – select 1 flavour

Bacon, spring onion, parsley and cherry tomato
Sundried tomato, mushroom, fetta and spinach
Chorizo, potato, parmesan and caramelised onion

Burgers or Wraps 11 Each

Bacon, egg, cheddar and tomato chutney
Smoked ham, egg, spinach and hollandaise
Egg, cheddar, spinach, mushroom and tomato
Sausage, potato rosti, tomato, cheddar and tomato sauce

Brunch Box 16 each

Muesli, berry compote, yoghurt
Seasonal fruit
Savoury muffin
Petit pastry

Crepe Platter – 55 Serves 8-10 – select 1 flavour

Mixed berry and chantilly cream
Apple, cinnamon and maple syrup
Banana mascarpone and toffee

Pastries

Croissant with ham and Swiss cheese – 5.50
Chocolate & almond croissant – 5.50
Plain croissant, jams and preserves – 5.50
Cinnamon scroll mini danish – 5
Mixed berry danish – 5
Custard & raisin danish – 5
Mango, passionfruit & apricot mini danish – 5



CREATIVE CATERING PERTH



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All Day Catering

Minimum order of 20 guests

Option 1 - 21 per head

Morning tea – Sweet muffins, fresh fruit
Lunch - Assorted sandwiches (1.5pp)
Afternoon tea – Seasonal fruit platter

Morning tea & lunch only - **\$16.50 p/h**
Lunch & afternoon tea only - **\$12 p/h**

Option 2 - 24 per head

Morning tea – Choice of 2 of the below items
Lunch – Select one cold & one hot item
Afternoon tea - Choice of 1 of the below

Morning tea & lunch only - **\$20 p/h**
Lunch & afternoon tea only - **\$15 p/h**

Option 3 – 33 per head

Morning tea – Choice of 2 of the below
Lunch – Select 3 mixed lunch choices
Afternoon tea - Choice of 1 below, fresh fruit

Morning tea & lunch only - **\$24 p/h**
Lunch & afternoon tea only - **\$23 p/h**

*TO INCREASE THE NUMBER OF ITEMS IN YOUR SELECTED PACKAGE PLEASE DISCUSS FURTHER WITH OUR EVENTS TEAM.

Morning tea selections

Sweet

Assorted French style danishes
Yoghurt, berry compote granola cups
Assorted sweet muffins
Mini pancake stack, lemon curd, strawberry
Banana, date & coconut loaf
French toast, berry compote
Fruit salad cup, bircher muesli
Apple, cinnamon & pear crepes
Fruit skewers
Chocolate & chia seed pudding

Savoury

Ham & cheese mini croissants
Plain mini croissant, preserves
Zucchini & feta frittata, cherry tomato (v g)
Chive & bacon potato hash, tomato chutney (g)
Spinach, mushroom & fetta tart (v)
Savoury bagels – ask us for available flavours
Ham, omelette, spinach, tomato & cheddar wrap
Mini brioche bacon & egg burger
Fresh green pea & fetta fritti, red pepper salsa (v)
Savoury muffins (v available)

Lunch Selections

Cold

Sandwiches (1.5per person)
Baguette
Wrap
Bagel
Round roll

Hot

Traditional farmhouse meat sausage rolls
House made gourmet pies
Pumpkin, fetta, parmesan, parsley arancini (v)
Ricotta, spinach, parmesan pastries (v)
Sri Lankan potato, pea samosa (v)

Afternoon tea selections

Sweet

Chocolate brownie (g)
Lemon meringue tarts
Assorted raw balls (vn g)
Lemon & passionfruit slice
Scones, berry compote & cream
Berry cheesecakes
Chocolate and beetroot slice (vn g)
Seasonal fruit platter (vn g)
Carrot cake (g)
Citrus tea cake

Savoury

Ricotta, spinach, parmesan pastries (v)
Traditional farmhouse meat sausage rolls
Brie, caramelised onion jam tarts (v)
Cheese, dried fruit and crackers (v)
Pumpkin scones, maple bacon butter
Cucumber and cream cheese finger sandwiches (v)
Assorted savoury muffins (v available)
Ham, cheese & tomato toasted sandwich
House made gourmet pies
Vegetable crudité & hummus cup (vn g)

CREATIVE CATERING PERTH



Hot Lunches

Minimum order of 10 guests

A Lighter Lunch – 23 per head

Selection of one lighter lunch item
Two salads
Bread and butter

Option 3 - 44 per head

Selection of 2 level one protein or vegetarian dishes
One side dish
One salad
Bread and butter
(*upgrade to a level two protein for \$2.5 per head)

Lighter Lunch

Fettuccini, smoked salmon, capers, asparagus, white wine sauce
Spinach pappardelle, carbonara sauce
Beef or vegetarian lasagne
Quiche lorraine
Beef, chicken or bean quesadillas
Braised beef & mushroom pies

Level One – Protein

Braised beef short ribs, sesame rice, Korean bbq sauce
Chicken breast, walnuts, roast garlic & sage stuffing
Beef schnitzel, mushroom sauce
Braised beef, shallots, bacon, tarragon, red wine (d)
Pan fried chicken breast, green peppercorn sauce (g)
Spiced slow roasted lamb shoulder, minted yoghurt & flatbreads
Tandoori chicken pieces, raita (g)
Honey mustard roasted pork loin (g d)
Roasted lamb leg, chermoula dressing
Chicken medallions, sweet potato, oregano, garlic & lemon
Roasted lamb leg, anchovy & herb stuffing
Chicken tikka masala, whole wheat flat breads, yoghurt
Slow roasted beef, moho rojo sauce

Level One – Vegetarian

Cannelloni, mushrooms, spinach, ricotta, Napolitano (v)
Vegetable stir fry, bean shoots, water chestnuts and egg noodles (v)
Eggplant & zucchini parmigiana, Napoli sauce, parmesan (v g)
Tofu and cashew stir fry, rice noodles, chilli, sticky sauce (vn g)
Chickpea, tomato, pumpkin & spinach curry (vn g)
Mexican vegetable bake, jalapeno's, guacamole (v g)

*FOR A GREATER LIST OF OPTIONS PLEASE SPEAK TO OUR EVENTS TEAM

Option 2 - 30 per head

Selection of 1 level one protein or vegetarian dish
One side dish
One salad
Bread and butter

'The bosses are coming' VIP Lunch – 57 per head

Selection of 1 level one protein dish
Selection of 1 level two protein dish
Two side dishes
One salad
Bread and butter
One dessert

Level Two – Protein

Salmon & potato fritters, dill aioli
Australian barramundi, asparagus, lemon beurre blanc (g)
Garlic & chilli prawns, jasmine rice (g)
Beef fillet, mushroom duxelle, dijon sauce (g)
Chicken, prosciutto & spinach roulade, sundried tomato cream (g)

Side Dishes

Roasted root vegetables
Steamed green vegetables
Cauliflower and cheese
Stir fried Asian greens
Dauphinoise potatoes
Creamy royal blue mashed potatoes
Roasted garlic and herb baby potatoes

Salads

Asian style coleslaw, peanuts, sesame, coriander, lime aioli (g v d)
Potato, bacon, spring onion, corn, herbs and garlic aioli (g d)
Greek, tomato, onion, cucumber, fetta, olives, capsicum, vinaigrette (g v)
Pasta, red pepper, pesto, pine nuts, spinach and parmesan (v)
Rice noodles with chilli, lime, coriander, cucumber and cashews (g v d)
Rocket, caramelised onion, fetta, cherry tomato, balsamic vinaigrette (g v)
Beetroot, sweet potato, fetta, roasted tomato (g v)
Green bean & rocket salad, walnuts, balsamic dressing
Turmeric cauliflower, kale & pine nut salad

Dessert

Lemon tart, blueberry compote, caramelised lemon, double cream
Warm date pudding, brandy butterscotch sauce, vanilla double cream
Local and international cheeses, quince, fruit and crackers
Dark Belgian chocolate mousse, wild berry coulis, praline (g)



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Lunchbox Catering

minimum order 15

split options available for quantities above 50

Lunchbox One – 20

Apple or pear
Mini muffins or biscuits
Assorted sandwiches
Garden or pasta salad
Cheddar and crackers

Lunchbox Two – 22

Stone fruit or mandarin
Slice or banana bread
Roll or assorted sandwiches
Potato or Greek salad
Cheddar and crackers

Lunchbox Three – 25

Premium seasonal fruit e.g. grapes, strawberries
Muesli slice or mini fruit tarts
Wrap or roll
Asian coleslaw or sweet potato, beetroot salad
Cheddar and crackers

Healthy Lunchbox – 30

Fruit salad
Raw balls of the day
Fresh boiled egg
Quinoa salad – roast pumpkin, pepita, kale, raisins
Spice roasted chicken
Zucchini, carrot, seed & nut slice

Gourmet Hamper – 45

Grapes or chocolate dipped strawberries
Macarons or chocolate truffles
Caramelised onion, parmesan & pesto tart
Italian meats, fresh baguette, house pickles
Satay chicken rice paper roll, Hoian turmeric crepe
Caesar salad
Brie, cheddar and crackers, dried fruits & nuts

Juice box 225ml - \$4
Water bottle 600ml - \$3
Soft drink can 330ml - \$3



'Stand up' style catering



CREATIVE CATERING PERTH



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Sundowner Style – Food – 23 per head (Staff additional)

Cold

Ginger & mirin chicken, pickled cucumber, dashi wafer (g d)
Beetroot bilini, pickled cucumber, star anise beetroot relish (v)
Vegetable & fresh herb rice paper roll, nam jim (vn g)

Hot

Mushroom, truffle & manchego arancini (v)
Crispy chilli squid, red pepper aioli, greens (d)
Spicy slow cooked lamb empanada, spiced yoghurt

**For any alterations, please discuss with us further*

FOR A FULL LIST OF OUR COCKTAIL STYLE MENUS PLEASE SPEAK WITH OUR EVENTS TEAM!!

Platter Style

Simply delivered or serviced with staff

Hot platter A – 105 (vegetarian)

Brie, caramelised onion jam tart (v)
Pumpkin, fetta, parmesan, parsley arancini (v)
Lentil, corn, spinach vegetable sausage roll (v d)
Ricotta, spinach, parmesan pastries (v)
Aioli & tomato sauces

Mini Rainbow Slider platter – 150

Beef, cheddar, house chutney
Pulled pork, pickle, mustard aioli

Cold platter B – 120

Smoked salmon buckwheat bilini, herb crème fraiche, caviar
Satay chicken, coconut crepe rice paper rolls
Beef fillet en croute, horseradish aioli (d)
Pork rilette tart, pickled vegetables
Nam jim dipping sauce

Baguette platter – 100

10 baguettes cut in thirds – gf available

Selection of wholemeal, wholegrain, white bread
rolls with gourmet fillings

Mini dessert platter A – 130

Mini berry cheesecakes
Lemon meringues
Fruit custard tarts
Chocolate brownie bites (g)

Superfood slice platter – 110 (30 pieces)

Almond, apricot & coconut
Date, spiced nuts, sesame
Cacao, beetroot, coconut



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Additional Information

v - vegetarian, vn – vegan, g - gluten free, d - dairy free,

*Delivery/collection fees applicable and based on suburb
Alternatively, you have the option of one of our team assisting with delivery & service*

Linen tablecloths, water/juice dispensers and bain maries (incl. fuel) all available to hire for \$15 each

Staffing price guides;

Chef \$55 per hour, food & beverage \$50 per hour

All staff are a minimum of 3 hours of service. Below suggestions based on 3-hour minimum shift length.

Staff suggestions depend on event type, timing and menu structure.

Cocktail / Stand up events

10-50 guests - 1 chef, 1 wait staff - \$315

50-100 guests - 1 chef, 2 wait staff - \$465

100-150 guests - 1 chef, 3 wait staff - \$615

150+ guests - 2 chefs, 4 wait staff - \$930

Sit down / share style events

*Chefs and kitchen staff are quoted per event at \$55 per hour and the quantity required
will vary depending on facilities, menu and size of the event.*

We suggest 1 food & beverage staff member per 20 seated guests on average.

For larger scale events we suggest adding supervisor or Maître de.

All cocktail packages are inclusive of serving ware and serviettes and include one of each item listed.

All packaged events must be worked by Creative Catering staff.