



CREATIVE | CATERING

## PLATTER MENU

### **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*

### **Hot platter C – 110**

*Braised beef & field mushroom pies  
Smoked chicken, chilli, cheddar, fresh herb croquette  
Sri Lankan potato, pea samosa (v)  
Buffalo Chicken wings (g)  
Ranch & sweet chilli sauces*

### **Premium hot seafood platter – 165**

*Panko crumbed snapper goujons (d)  
Coconut & brown sugar crumbed prawn skewers (d)  
Thai Fish cakes (g d)  
Kilpatrick oysters (d)  
Tartare, aioli & fresh lemon*

### **Sausage roll platter – 90**

*Traditional farmhouse meats  
Lentil, corn & spinach vegetable (vn)  
Tomato sauce*

### **Pie & sausage roll platter – 100**

*Chicken, herb, garden vegetable pies  
Braised beef & mushroom pies  
Traditional farmhouse meat sausage rolls  
Tomato Sauce*

### **Hot platter B – 105**

*Malaysian beef skewers (g d)  
Chicken satay skewers (g d)  
Chicken, herb, garden vegetable pies  
Moroccan lamb meatballs (g d)  
Satay & sweet chili sauces*

### **Hot platter D – 138**

*Pulled pork, pickle, mustard aioli sliders  
Karagee chicken wings (d)  
Lamb kofta (g d)  
Mini beef & cheddar sliders  
Aioli & sweet chilli sauces*

### **Gourmet skewer platter – 115**

*Pork Belly, charred pineapple (g d)  
Beef satay (g d)  
Chicken satay (g d)  
Charred smoked ham & coconut sweet potato (g d)*

### **Lamb cutlet platter – 160**

*(30 pieces)*

*Rosemary & Panko crumbed & golden fried (d)  
Housemade tomato chutney*

### **Mini Rainbow Slider platter – 150**

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

### **Arancini ball platter – 105**

*Sundried tomato, basil pesto, bocconcini (v)  
Pumpkin, fetta, parsley, parmesan (v)  
Mushroom, manchego, nut brown butter (v)  
Ham, seeded mustard, parsley, parmesan  
Aioli*

**\*ALL PLATTERS CONTAIN 40 PIECES UNLESS OTHERWISE STATED**

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### **Cold platter A – 110**

*(vegetarian)*

*Pumpkin, goat's cheese & pine nut tart (v)  
Vegetable rice paper rolls (vn g d)  
Beetroot Bilini with beetroot relish & pickled zucchini (d vn)  
Zucchini, spring onion & feta frittata, cherry tomato (v g)  
Nam Jim dipping sauce*

### **Rainbow Bilini platter – 138**

*(plant based vegan)*

*Beetroot, pickled zucchini  
Sweet potato, corn, jalapeno salsa  
Buckwheat, hummus, tabouli  
Spirulina, wild mushrooms, toasted garlic*

### **Antipasto platter – 100**

*Selection of premium cured meats, olives, fetta, cheddar  
char grilled marinated vegetables, crisp breads, hummus,  
bocconcini & cherry tomato skewers, pickled vegetables.*

### **Cold meat platter – 125**

*Smoked ham, salami, pate/rillettes, terrine,  
gherkins, vegetable pickles, mustard, chutney,  
scotch eggs, aioli, fresh baguette*

### **Picnic platter – 145**

*16 pieces of brined and marinated roasted chicken (g d)  
10 fetta, mushroom & spinach tart  
10 mini wrap rounds, assorted flavours  
Cajun aioli*

### **Dip platter – 65**

*Three homemade dips, warm Turkish bread (v)*

### **Cold platter B – 120**

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

### **Premium cold seafood platter – 170**

*Fresh Local Oysters (g d)  
Pickled Fremantle Octopus (g d)  
Smoked salmon rosettes (g d)  
Grilled local Prawn skewers (g d)  
Cocktail sauce, fresh lemon*

### **Sushi, rice roll platter – 110**

*(50 pieces) - (vn g d)*

*Assorted nori - traditional & reverse  
Rice paper rolls  
Spicy prawn ikura  
Wasabi, soy, pickled ginger*

### **Crudité platter – 70**

*Celery, cucumber, carrot, capsicum,  
broccoli, cauliflower and three dips (g v)  
\*seasonal variations will apply*

### **Garden graze platter – 90**

*Pickled baby carrots, Turmeric & Dukkah roasted cauliflower,  
paprika & Evoo steamed potato wedges, Fresh capsicum & Celery,  
Hummus, beetroot dips  
(subject to seasonal changes)*



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**For all your dietary needs!**

**Gluten free A – 125**

*(vegetarian)*

*Pumpkin, fetta, parmesan & parsley arancini (v g)*  
*Veg Tempura fritters (vn g)*  
*Sri Lankan potato, pea samosa (v g)*  
*Brie, caramelised onion jam tart (v g)*  
*Aioli & sweet chili sauces*

**Gluten free B – 130**

*Moroccan lamb meatballs (g d)*  
*Cajun chicken wings (g d)*  
*Malaysian beef skewers (g d)*  
*Chicken satay skewers (g d)*  
*Satay & sweet chili sauces*

**Gluten free C – 150**

*Grilled herb, garlic lamb cutlets (g d)*  
*Turmeric & coconut chicken tenders (g d)*  
*Thai fish cakes (g d)*  
*Garlic prawn skewers (g d)*  
*Aioli & sweet chilli sauces*

**Gluten free / Vegan platter – 140**

*Chickpea, herb & nostimini falafel (g vn)*  
*Veg Tempura fritters (vn g)*  
*Mushroom & truffle tart (g vn)*  
*Sundried tomato & basil pesto arancini (g vn)*  
*Vegan aioli*

**Gluten free skewer platter – 115**

*Chicken satays (g d)*  
*Malaysian beef skewers (g d)*  
*Lamb koftas (g d)*  
*Charred smoked ham & coconut spiced sweet potato (g)*  
*Sweet chilli & soy sauce*

**Vegan A – 115**

*Lentil, corn & spinach vegetable sausage rolls (vn)*  
*Spinach & roasted pumpkin pastry (vn)*  
*Sundried tomato & basil pesto arancini (vn g)*  
*Wild mushroom, garlic evoo pizza (vn)*  
*Vegan aioli & tomato chutney*

**Vegan B – 125**

*Beetroot relish & black sesame arancini (vn)*  
*Mushroom & truffle tart (g vn)*  
*Spiced roasted pumpkin, pine nut tart (vn)*  
*Golden fried sweet potato, spinach & basil pesto balls (vn g)*  
*Vegan aioli & tomato chutney*

**Vegan C – 135**

*Wild mushroom, truffle pie (vn)*  
*Chickpea, herb & nostimini falafel (vn g)*  
*Sweet corn, coriander, red pepper fritter (vn)*  
*Veg Tempura fritters (vn g)*  
*Vegan aioli & tomato chutney*

**Savoury pastry platter – 100**

*Brie, caramelised onion jam tart (v)*  
*Farmhouse sausage roll*  
*Ricotta, spinach & parmesan pastries (v)*  
*Ham & cheese croissants*



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### **Basic sandwich platter – 60**

Ham, cheese & mustard pickles  
Curried egg & lettuce  
Chicken, lettuce, mayonnaise

### **Sandwich platter – 70**

Selection of cocktail sandwiches with assorted fillings, salads & dressings. Examples include.  
Smoked ham, cheddar, mustard pickles  
Roasted chicken breast, aioli  
Hungarian salami, tomato chutney  
Tuna, cucumber, aioli  
Roast beef, onion jam, rocket  
Beetroot relish, crème fraiche  
Curried egg & sprouts

### **Gourmet sandwich platter – 90**

Smoked salmon, cucumber, caper cream cheese  
Smoked leg ham, shaved parmesan, tomato chutney, rocket  
Smoked chicken, brie, avocado  
Beetroot relish, herb crème fraiche, rocket

### **Gourmet Roll & Panini platter – 90**

10 rolls cut in halves

Selection of wholemeal, wholegrain, white bread rolls with gourmet fillings, salads & dressings

### **Breakfast Bread Box – 105**

(30 pieces)

Pineapple & coconut bread  
Banana & date bread  
Banana, Honey, Oat bread

Served with whipped maple butter, cream and berry compote

### **Breakfast Baguette Box – 95**

(20 pieces)

Toasted French baguettes filled with.  
Smokey bacon, free range eggs, tomato chutney & cheddar  
Spinach & Mushroom omelette, tomato chutney & avocado

### **Bruschetta Brunch Box – 115**

(serves 10)

Double smoked ham, cold smoked salmon, boiled free range eggs, sliced tomato, smashed avocado, marinated fetta, rocket & spinach, chargrilled baguette brushed with Gingin evoo

### **Hot Breakfast platter – 105**

(40 pieces)

Mini breakfast wrap rounds  
Bacon frittata, spring onion, cherry tomato  
Mini croissant with shaved ham and cheddar  
Smoked salmon, herb crème fraiche, toasted baguette

### **Cold Breakfast platter – 105**

(40 pieces)

Crepe roulade with cream cheese, berry compote  
Fresh fruit skewers  
Mini raspberry, white chocolate muffins  
Mini pancakes with banana mascarpone and praline

### **Waffle box – 100**

(40 pieces)

Golden toasted waffles with maple syrup & whipped cream and chocolate shavings  
Add dark chocolate sauce \$10

### **Baguette platter – 100**

10 baguettes cut in thirds – gf available

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

### **Wrap platter – 110**

10 wraps cut in halves – gf available

Selection of assorted wraps with gourmet fillings, salads & dressings. Examples include;  
Crumbed chicken, Cajun aioli, Continental meats, onion jam  
Roast beef, tomato chutney, Tuna, cucumber, aioli  
Roasted root vegetable, feta, Bacon, lettuce, tomato



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## Something a little sweeter!

### **Mini dessert platter A – 130**

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

### **Gluten free dessert platter – 135**

Chocolate brownie bites (g)  
Spiced mini carrot cake (g)  
Pumpkin pie with a nut crust (g)  
Coconut, chocolate macaroon (g)

### **Cake platter A – 110**

(30 pieces)

Victoria sponge, homemade jam & cream  
Chocolate mud cake, chocolate ganache  
Carrot cake, cream cheese icing

### **Fruit platter – 80**

(serves 10)

A selection of fresh seasonal fruits (vn g d)

### **Mini danish platter – 90**

(30 pieces)

Selection of French fruit danishes

### **Muffin platter - 70**

(20 pieces)

Assorted sweet **OR** savoury flavours (v)

### **Decadent Muffin platter - 95**

(20 pieces)

Soft centre dessert style muffins  
Lemon meringue  
White chocolate & berry  
Banana & dark chocolate

### **Mini dessert platter B – 130**

Chocolate mousse tarts, gold crumble  
White chocolate mousse, candied hazelnut tarts  
Dark chocolate mud cake, ganache  
Dark chocolate and coffee pannacotta

### **Superfood slice platter – 110**

(30 pieces)

Almond, apricot & coconut (g d vn)  
Date, spiced nuts, sesame (g d vn)  
Cacao, beetroot, coconut (g d vn)

### **Cake platter B – 110**

(30 pieces)

Chocolate brownie, gold crumble  
Citrus tea cake, house marmalade  
Hummingbird cake, butter cream

### **Chocolate platter – 90**

(30 pieces)

Variety of house made chocolate petit fours (g)  
Milk, white, dark chocolate

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**Basic Scone platter – 65**  
(20 pieces)

*Homemade scones, berry compote, whipped fresh cream*

**Savoury Scone platter – 65**  
(20 pieces)

*Bacon, cheddar & herb  
Spiced pumpkin and pepita  
Served with whipped sea salt butter*

**Scrumptious Scone platter – 80**  
(20 pieces)

*Dark chocolate chip  
Classic buttermilk  
Served with compote and cream*

**Cheese platter – 90**

*Selection of soft, hard & blue cheese, crisp breads, dried fruits,  
fresh fruits, assorted nuts*



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### ***Additional information...***

*All platters contain 40 pieces (10 of each item) unless stated otherwise.*

*We recommend at least 10 pieces per person to substitute a meal*

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

### **DELIVERIES / PICK UPS**

*Platters can be delivered hot (will remain hot for 30 minutes after arrival, depending on location)*

*or cold to heat at your own convenience. Delivery charges are dependent on suburb*

*Alternatively, platters can be picked up from our premises in Wangara free of charge.*

*Heating instructions can be provided upon request for cold deliveries and pick-ups.*

*Minimum food cost of \$300 to qualify for delivery midweek.*

*Delivery / pickup on a Saturday / Sunday is a minimum \$500 spend*

### **STAFFED EVENTS**

*Functions staffed by our team are inclusive of serving ware and serviettes*

*Staffing price guide;*

*Wait and bar \$50 per hour*

*All staff are a minimum of 3 hours of service.*

*Below suggested staff levels are based on minimum 3-hour shift length.*

*10-50 guests – 2 wait staff - \$300*

*50-100 guests – 3 wait staff - \$450*

*100-150 guests – 4 wait staff - \$600*

*150+ guests – 6 wait staff - \$900*

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