



CREATIVE | CATERING

CORPORATE MENU

Breakfast Catering

Minimum order of 20 guests

Cocktail Breakfast 32 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 – 60 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 12 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 18.50 each

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

Crepe Platter – 60 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
Assorted Danishes – 5
Plain croissant, preserves – 5.50



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All Day Catering

Minimum order of 20 guests

Option 1 - 24 per head

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

Morning tea & lunch only - **\$19.50 p/h**
Lunch & afternoon tea only - **\$15 p/h**

Option 2 - 27 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 - **\$23 p/h**
Lunch & afternoon tea only - **\$18 p/h**

Option 3 – 36 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 - **\$27 p/h**
Lunch & afternoon tea only - **\$26 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)

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Morning & Afternoon Tea Items

Minimum order 20 of each

Create your own menu from the below list

Sweet

- Crepe roulade with cream cheese and berry compote – 4.5
- Muesli, berry compote, yoghurt – 6
- Fresh fruit skewers – 4.5
- Mini raspberry, white chocolate muffin – 4.5
- Mini pancakes with banana mascarpone and praline – 4.5
- Assorted Danishes – 5
- Plain croissant, preserves – 5.50
- Banana, date & coconut loaf – 6.5
- Chocolate brownie – 4.5
- Assorted raw balls (vn g) – 4
- Lemon & passionfruit slice – 4.50

Savoury

- Assorted savoury muffin – 5
- Frittata with bacon, spring onion and cherry tomato – 4.5
- Mini croissant with shaved leg ham and cheddar – 5
- Croissant with ham and Swiss cheese – 5.50
- Mini bagels with smoked salmon and cream cheese – 5
- Zucchini & feta frittata, cherry tomato – 4
- Spinach, mushroom & feta tart – 5
- Mini brioche bacon & egg burger – 6.50
- Brie, caramelised onion jam tart (v) – 4
- House made gourmet pies – 4





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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 \$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 20

split options available for quantities above 50

Lunchbox One – 22

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

Lunchbox Three – 27

*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*

Gourmet Hamper – 45

*Grapes or chocolate dipped strawberries
Macarons or chocolate truffles
Caramelised onion, parmesan & pesto tart
Italian meats, fresh baguette, house pickles*

Lunchbox Two – 24

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

Healthy Lunchbox – 32

*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*

*Satay chicken rice paper roll, Hoian turmeric crepe
Caesar salad
Brie, cheddar and crackers, dried fruits & nuts*

*Juice box - \$4.5
Bottled water - \$4.5
Soft drink can - \$4.5*



Breakfast – kick start the day

Cocktail or grazing breakfast – 32 per head

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

*FOR MORE OPTIONS SEE PAGE 1



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



Stand-Up – sundowner style

Sundowner Style – Food & beverage – 50+ per head

Food only – 26 per head

Staff and equipment additional.

*FOR MORE OPTIONS SEE OUR COCKTAIL MENU



All Day – for the 9 - 5 crew

Option 1 – 24 per head

Morning tea, lunch
& Afternoon tea.

*FOR MORE OPTIONS SEE PAGE 2



Lunchbox – when you're on the go

Lunchbox One – 22 per head

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

*FOR MORE OPTIONS SEE PAGE 5





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, ceramic platter and bain maries (incl. fuel) all available to hire. Enquire for pricing.

*Staffing price guides;
Chef \$60 per hour, wait staff \$55 per hour
All staff are a minimum of 3 hours of service.*



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