



CREATIVE | CATERING

GLUTEN FREE COCKTAIL MENU

Cold

4 per piece

Poached master stock chicken medallion, cucumber, crispy shallots (g d)
Assorted nori rolls, soy & wasabi (vn g)
Vegetable, fresh herb rice paper rolls, nam jim (vn g d)
Shredded poached chicken, green papaya, mango, herb salad (g d)
Zucchini, parmesan and fetta frittata, confit semi dried cherry tomato (v g)

4.5 per piece

Prawn, vegetable, fresh herb salad rice paper roll (g d)
Seared scallops, Thai pineapple salsa (g d)
Candied, gold dusted cherry tomato, balsamic roasted chorizo (d g)
Cauliflower pannacotta, kale crisps (g v)
Vegetable crudité cups, hummus (vn g)
Thai mushroom omelette, fresh herbs, shallot salsa (vn g)
Toasted coconut and peanut rice paper rolls, bean shoots, fresh herbs (vn g)
Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (vn g)
Dukkah spiced beef fillet, horseradish aioli, potato rosti (g d)
Seared scallops, pickled glasse vegetables (g d)
Shredded smoked chicken, potato rosti, nut brown butter aioli, greens (g d)



CREATIVE CATERING PERTH



Hot

4.25 per piece

Chickpea, herb & nostimini falafel (vn g)
Beetroot, kale and leek galette, sage olive oil (vn g)

4.75 per piece

“Shepherd’s Pie” seasonal vegetables, lentils, herbs, tomato, truffled skordalia potato (vn g)
Tom Kha soup shooter dusted with kaffir lime, pineapple (vn g)
Dukkah spiced eggplant, hummus, nut crumble (vn g)
Tempura vegetable fritters, ponzu dipping sauce (vn g)
Asparagus, enoki mushroom and truffle risotto spoons (vn g)
Brown rice flour fried silken tofu, hondashi stock, pickled nori (vn g)
Crispy curried potato, garlic puree and cress salad (vn g)
Polenta & manchego croquette, sweet corn, jalapeno salsa (v g)
Seared scallops, crispy prosciutto, pea puree, pistachio crumble (g)
Pulled lamb shepherd’s pie, creamed potato, truffle, cheddar (g)
Lamb kofta, hummus, toasted quinoa (g d)



Premium

5.10 per piece

Thai chicken, kaffir lime, sweet soy mayonnaise, ginger coconut wafer (g d)

Pork Belly, brown sugar caramelised pineapple (g d)

Crispy skin barramundi, whipped nut-brown butter, Geraldton wax (g)

Beetroot & lime salmon gravalax, crème fraiche, caviar (g)

Seared salmon, celeriac & granny smith remoulade (g d)

Pork belly, candied baby apple, gold dust (g d)

Oysters;

Natural (g d)

Mignonette (g d)

Yuzu foam (g d)

6.25 per piece

**Minimum order of 20 pieces each*

Crispy skin barramundi, potato frits, guava vinegar (g d)

Blue swimmer crab, finger lime, fried potato (g)

Seared Exmouth prawn, smoked paprika evoo, tabasco and lime caviar, greens (g d)

Saltwater poached western rock lobster, mandarin gel, black caviar (g d)

Semi-substantial cocktail

'More than a mouthful'

Crispy spiced chickpea, zucchini chips, garlic tahini sauce (vn g) – 8

Potato, spinach, bean and spiced tomato chimichanga (vn g) – 8

Sweet potato chips, rosemary salt, cajun aioli (g v) – 7.70

Polenta, parmesan chips, lamb meatballs, romesco sauce (g) – 10

Satay chicken, coconut rice, bean shoot, fresh herb salad (g d) – 10

Golden crumbed fish and chip cones, classic tartare (g d) – 10

CREATIVE CATERING PERTH



Substantial

'Something a little larger'

Beef fillet, hand cut chips, béarnaise (g) – 16.50

Chicken, mushroom, chorizo, spinach & parmesan risotto (g) – 15.50

Lamb korma curry, rice, pappadums (g d) – 16

Beef bourginon, mushroom, bacon, red wine, tarragon, creamed potato (g) – 16

Thai green chicken curry, rice (g) – 15.50

Lentil and brown rice meatballs, polenta chips, tomato, red pepper sauce (vn g) – 15.50

Indian chickpea, pumpkin & spinach curry, rice, pappadums (vn g) – 15.50

Barramundi, herb potatoes, fried kale, buerre blanc (g) – 16

"Moussaka" lentils, vegetable, eggplant, potato and cauliflower cream (vn g) – 16.50

Satay chicken, sticky coconut rice, fresh herb salad (g) – 15.50

House made potato, ricotta & truffle ravioli, roasted tomato & red pepper sauce, rocket, parmesan (g v) – 18

Dessert

5 per piece

Fruit skewers, chocolate dipped gold dusted strawberries (g)

Caramelised banana pots, coconut cream, maple roasted coconut nut crumble (vn g)

Warm mulled wine petit poire, hazelnut, brown sugar crumble (vn g)

Strawberry & champagne jellies (g d)

Vanilla bean crème brulee (g)

Belgian dark chocolate mousse cups, praline (g)

Key lime and whipped coconut pie (vn g)

Premium – 7 per piece

**Minimum order of 30 pieces each*

Coconut, kaffir lime pannacotta, lemon balm, sesame tuille (g d)

Raspberry mousse, dolce white chocolate & pistachio praline (g)

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Additional Information

Minimum order of 20 per piece (30 for premium items)

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

All cocktail packages and events are inclusive of serving ware and serviettes.

All cocktail events must be worked by Creative Catering staff.

Staffing price guide;

Chef \$60 per hour, wait and bar \$55 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.

10-50 guests - 1 chef, 1 wait staff - \$345

50-100 guests - 1 chef, 2 wait staff - \$510

100-150 guests - 1 chef, 3 wait staff - \$675

150+ guests - 2 chefs, 4 wait staff - \$1020

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