



CREATIVE | CATERING

## SHARE STYLE & GRAZING MENU

### *Grazing table*

*Includes Styling and Equipment Hire*

*Minimum 30 guests – 23 per head*

*50 – 100 guests – 22 per head*

*Over 100 guests – 20 per head*

*Whole cheeses – Brie, blue, cheddar & manchego*

*Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine*

*Assorted dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, pate*

*Fruits – grapes, strawberries, dates, stone fruits, apples, pear*

*Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark*

*Assorted pickled vegetables*

*Chutney's, aioli and mustard.*

*\*seasonal changes may apply\**

*For alterations, please speak to our team with your requests. Staff time will be required for set up & pack down.*



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### *Picnic style grazing*

42 per head

*Whole cheeses – Brie, blue, cheddar & manchego*

*Cold meats – Italian prosciutto, leg ham, salami, chorizo, terrine*

*Assorted dips – Creamy sun-dried tomato, hummus, beetroot, rocket cashew & parmesan, pate*

*Fruits – grapes, strawberries, dates, stone fruits, apples, pear*

*Breads & crackers – French stick, lavosh, water crackers, mini loaves & sesame lavosh bark*

*Assorted pickled vegetables*

*Chutney's, aioli and mustard.*

*Vegetarian quiche - v*

*Smoked salmon finger sandwiches*

*Cucumber finger sandwiches - v*

*Assorted mini wrap rounds*

*Assorted sushi and rice rolls – g, vn available*

*Mini smoked chicken and cashew brioche rolls*

*Salted caramel doughnuts*

*Oysters available at an additional 4.50 per head*

*\*seasonal changes may apply\**



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**Long table share style**

*Alternation/swap of main dishes available. Price variations may apply.*

**Bronze**

*52 per head*

*Assorted breads and butter*

*Chorizo, manchego & red pepper stuffed chicken roulade, semi dried tomato cream (g)*

*Pork belly, caramelised pear, red wine star anise glaze (g d)*

*Eggplant and zucchini parmigiana (v)*

*Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)*

*Dauphinoise potato or baskets of hand cut frits (g v)*

**Silver**

*57 per head*

*Assorted breads, butter, olive oil and balsamic*

*Chorizo, fetta and olives*

*Chorizo, manchego & red pepper stuffed chicken roulade, semi dried tomato cream (g)*

*Braised beef cheek, sticky jus and gremolata (d) (g on request)*

*Toasted cauliflower, fried kale & pinenuts (g v)*

*Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)*

*Dauphinoise potato or baskets of hand cut frits (g v)*

**Gold**

*76 per head*

*Entrée platters of; hummus, arancini, pickled vegetables, chorizo, olives and fetta*

*Assorted breads, butter, olive oil and dukkah*

*Australian barramundi, asparagus and buerre blanc (g)*

*Confit duck legs (g d)*

*Whole roasted and sliced beef fillet, jus (g d)*

*Pumpkin and chick pea curry and rice (vn g)*

*Buttered beans and baby carrots or rocket, tomato, fetta, caramelised onion salad (g v)*

*Dauphinoise potato or baskets of hand cut frits (g v)*

*Tiers of mini desserts 7 per person – 2 pieces*

*Tier of cheese, mini desserts and wedding cake 12 per person*

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## *Additional Information*

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

*Having trouble bringing all the elements of your special event together? Let us help you! Creative event-coordination is available from \$950 to help tie up all of those loose ends including attending your big event to make sure your expectations are met and more!*

### *Staffing price guides;*

*Chef \$60 per hour, wait staff \$55 per hour  
All staff are a minimum of 3 hours of service*

### *Sit down / share style events*

*Chefs and kitchen staff are quoted per event at \$60 per hour and the quantity required will vary depending on facilities, menu and size of the event.*

*We suggest 1 wait staff member per 20 seated guests on average.*

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

### *Hire Product*

*Glassware hire packages (champagne, water, wine)*

*Standard \$2.50      Premium \$5.00*

*Breakage fee for standard glass \$6.50, premium glass \$11 per glass*

*Cutlery and crockery available at 85 cents per piece*

*Delivery and pickup of glassware available at an additional charge*

*All events must be worked by Creative Catering staff.*