



CREATIVE | CATERING

## VEGAN COCKTAIL MENU

### Cold

4 per piece

*Mediterranean grilled vegetable bruschetta, pesto, olive oil (vn g)*

*Vegetable, fresh herb rice paper rolls, nam jim (vn g)*

*Assorted nori rolls, soy & wasabi (vn g)*

*Pumpkin and pinenut tart, fried kale (vn g)*

4.50 per piece

*Turmeric rice pancake, wild mushrooms, toasted cashews, garlic herb salsa (vn g)*

*Sweet potato fondant, coriander, corn, jalapeno red pepper salsa (vn g)*

*Toasted coconut and peanut rice paper rolls, bean shoots, fresh herbs (vn g)*

*Vegetable crudité cups, hummus (vn g)*

*Thai mushroom omelette, fresh herbs, shallot salsa (vn g)*

*Pea and tofu fritti, red pepper salsa (vn d)*

### Hot

4.25 per piece

*Beetroot, black sesame, spinach arancini, soy aioli (vn)*

*Potato, pesto, semi dried tomato croquette, soy aioli (vn)*

*Chickpea, herb & nostimini falafel (vn g)*

*Fried sweet potato, pesto & spinach balls, house spiced tomato sauce (vn)*

*Miso maple eggplant skewer, savoury grain crumble (vn)*

*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)*

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### ***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*  
*Roasted pumpkin, chickpea, dukkah, chutney & greens mini burger (vn) – 8*

### ***Substantial***

*'Something a little larger'*

*Indian chickpea, pumpkin & spinach curry, rice, pappadums (vn g) – 15.50*  
*Tofu, sticky coconut rice, fresh herb salad (vn g) – 15.50*  
*Lentil and brown rice meatballs, polenta chips, tomato, red pepper sauce (vn g) – 15.50*  
*"Moussaka" lentils, vegetable, eggplant, potato and cauliflower cream (vn g) – 16.50*

### ***Dessert***

*5 per piece*

*Fruit skewers, gold dusted strawberries (vn g)*  
*Apple and rhubarb shooters, cinnamon sugar (vn g)*  
*Caramelised banana pots, coconut cream, maple roasted coconut nut crumble (vn g)*  
*Warm mulled wine petit poire, hazelnut, brown sugar crumble (vn g)*  
*Salted dark chocolate and raspberry tart (vn)*  
*Key lime and whipped coconut pie (vn g)*



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## ***Additional Information***

*Minimum order of 20 per piece*

*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 - 2 chef, 3 wait staff - \$855*

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



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