



2022 FUNCTION & EVENT PACKAGES

FOR MORE INFORMATION AND QUERIES PLEASE CONTACT:
DREW@PERTHCATERINGANDEVENTS.COM.AU
OR 0423 914 382



PERTH CATERING AND EVENTS

simple name. special events.

PERFECT FOR SEMINARS AND MEETINGS

LIGHT LUNCH - \$18

assorted gourmet sandwiches, fresh garden salad and seasonal fruit platters

WORKING LUNCH PACK - \$18

fresh meat and salad roll, house baked sweet treat and a piece of fruit

PETITE PASTRY PLATTERS - \$10

a selection of house made sausage rolls, mini pies, tarts and quiches served with condiments

ROAST MEAT ROLLS - \$15

choose one of the following served with coleslaw, fresh bread, and condiments:

slow roasted beef topside

bbq braised beef brisket

boneless roasted lamb leg

slow braised lamb shoulder

roasted pork loin with crackling



CANAPE MENU

\$26 per person - choose five items from below

\$40 per person - choose eight items from below

petite pastries

chicken and chorizo sausage rolls with smoked tomato relish

pork and fennel sausage rolls

house made lamb and rosemary pies

roasted red pepper and goats cheese tarts

zucchini and parmesan tarts

savoury delights

eggplant, mozzarella and tomato bruschetta

potato gnocchi with tomato sugo and burrata

serrano ham, confit pumpkin & gruyere sandwiches

mini pork bahn mi

battered whiting fillets with black garlic aioli

fried chicken sandwich with slaw and pickles

thai beef rice paper rolls

coconut crumbed scallops with avocado and coriander

smoked brisket and bacon sliders

poached prawn with nim jam salad

sweet treats

salted caramel panna cotta with chocolate mousse and candied popcorn

lemon myrtle tart with strawberry mint salsa

petite vanilla crème brulee

assorted macarons



BBQ PACKAGES

DELUXE SEAFOOD BBQ - \$75

slow smoked lamb shoulder

thick pork and fennel sausage

wagyu beef rump

whole split scampi in garlic butter

bbq glazed pork ribs

served with

exmouth king prawn tails with classic seafood sauce

blue swimmer crab and noodle salad with nam jim dressing

kipfler potato and baby caper salad with lemon herb aioli

wild rocket and kale salad with mustard dressing

caprese salad of fresh heirloom tomato, basil and mozzarella

house made bbq and tomato sauce, chipotle relish and mustards

fresh baked brioche and turkish rolls with butter

to finish

petite crème brulee

house made dark chocolate, almond and caramel slice

mini jam doughnuts

selection of local cheeses served with jams, preserves and crackers



BBQ PACKAGES

GOURMET BBQ - \$45

slow smoked lamb shoulder

thick pork and fennel sausage

bbq glazed pork ribs

cajun spiced chicken Maryland

served with

whole exmouth king prawn with classic seafood sauce

kipfler potato and baby caper salad with lemon herb aioli

wild rocket and kale salad with mustard dressing

caprese salad of fresh heirloom tomato, basil and mozzarella

house made bbq and tomato sauce, chipotle relish and mustards

fresh baked brioche and turkish rolls with butter

to finish

house made dark chocolate, almond and caramel slice

mini jam doughnuts

selection of local cheeses served with jams, preserves and crackers

CLASSIC BBQ - \$30

assorted artisan sausages

spiced chicken skewers

smoked pork skewers

bourbon-soaked sticky beef ribs

served with

chef's selection of fresh salads and condiments

classic antipasto platters

fresh bread



BUFFET MENUS

CLASSIC ROAST BUFFET - \$38

choose two of the following:

slow roasted beef topside

bbq braised beef brisket

boneless roasted lamb leg

slow braised lamb shoulder

roasted pork loin with crackling

whole roasted free-range chicken

served with

crispy buttered roast potatoes

steamed seasonal green vegetables

honey roasted carrots

chef's selection of fresh salad

rich red wine gravy and condiments

fresh bread and butter

FORK BUFFET - \$25

something filling and easy to eat, choose one of the following:

classic butter chicken with steamed rice

braised lamb in rich tomato and olive sauce with buttered polenta

lemon crumbed snapper with chips and tartare

grilled beef with spicy Thai salad and nam jim dressing

coconut satay prawns with steamed rice



PLATED MENUS

PLATED MENU - \$42

to start, shared by the table

antipasto platters with local cured meats, pickled vegetables, olives and fresh bread

alternate drop mains

roasted and braised wa lamb loin and shoulder with cauliflower puree, heirloom carrots and broccolini

roasted free range chicken ballotine, butter roast potato, broccolini and tomato jam

to finish

vanilla bean crème brulee with champagne strawberries

PLATED MENU - \$70

to start, shared by the table

fire roasted peppers with goats cheese and dill on toasted sourdough

smoked duck terrine with mustard emulsion and pickles

crumbed whiting fillets with black garlic aioli

alternate drop mains

roasted lamb rack and confit belly with tomato, eggplant and sweet potato

herb crusted fillet of rosy snapper with a ber-blanc, spinach and confit potato

to finish, shared at the dessert bar

lemon and saffron tart

dark chocolate and almond pudding

strawberry and champagne mousse

assorted macaroons



BEVERAGE PACKAGES

TAP BEER

Great Northern Super Crisp

Swan Draught

Single Sin

PACKAGED

light, mid and no alcohol options available

WINE

Ferngrove Stirling Rocks Semillon Sauvignon Blanc

Ferngrove Stirling Rocks Cabernet Merlot

Rare Earth Sparkling

includes a range of classic non-alcoholic beverages

two hours - \$45 per person

three hours - \$55 per person

four hours - \$65 per person

add coffee station for \$3 per person

upgrade to include rtd products for \$8 per person

upgrade to include a selection of premium wines for \$6 per head

