



CRAFTED

CATERING & EVENTS

CANAPE MENU

# CATERING PACKAGES

Crafted Catering + Events are experts in serving exquisite cuisine.

We are award-winning event specialists with a proven track record of delivering exceptional service and value.

We are distinct from other caterers as we specialise in custom-designed tailor-made menu creations, meaning your event is truly one-off and a unique experience.

Our professional staff can deliver in any private and corporate setting, whatever your theme or occasion.

When you hire Crafted to provide your catering needs, talented chefs, professional service staff, and elegant service ware are all part of the package.

You are in good hands with Crafted and can trust that your event will be delivered professionally and exceed your expectations.

## STRICTLY CANAPÉS

From \$50 per person, 2-hour service - 30 guest minimum

Select 6 canapés (3 hot, 3 cold) from our menu and our talented kitchen team and professional wait staff will do all the hard work for you! This package is all inclusive of staff, kitchen equipment and service-ware.

Pair this package with a Beverage Package from only \$30pp

## ENTERTAINER PACKAGE\*

From \$65 per person, 3-hour package - 30 GUEST MINIMUM

Our most popular package - Your choice of four Canapés (or a Grazing Table) and two standing substantials, what more could you ask for?

This package is all inclusive of staff, kitchen equipment and service-ware.

Pair this package with a Beverage Package from only \$30pp

## STANDING WALK + FORK

From \$80 per person - 50 guest minimum

Our most popular food and beverage package!

This a grazing table, 4 canapés and 2 substantial meals!

This package also includes all kitchen equipment, Qualified Chefs, all service staff and service- wear.

Add a 6-hour drinks package from \$40pp. Includes a welcome cocktail for your guests, 6-hour of drink service, service staff, glassware and beverage equipment.

ALL INCLUSIVE PACKAGES

Additional hours of service can be arranged via request.  
All pricing excludes GST.



# CANAPÉ MENU

## SERVED COLD

Beef Crostini, whipped fetta, salsa verde  
King Fish Ceviche, coconut, lime, chilli tortilla GF DF  
BBQ'd Honeydew Melon, baby bocconcini prosciutto skewers GF  
Beetroot hummus & asparagus tartlet V  
Charred Eggplant & Haloumi Roll, basil pistou GF V  
Vietnamese rice paper rolls + hoisin sauce GF DF V  
Five Spice Duck, blood orange, enoki salad GF  
Smoked Salmon cucumber stack, avocado puree, crispy onions GF DF  
Cantonese Chicken, papaya and coconut canoe GF DF  
Spinach Flatbread, chorizo, cauliflower & turmeric cream  
Beef Tartare, wholegrain mustard, lavosh, soft herbs DF

## SERVED HOT

Thai fishcakes, pickled cucumber, nam jim dressing DF  
Wild mushroom & goats cheese tartlet V  
Handmade cheddar + bacon rolls, tomato relish  
Beef tostada, pica de gallo, pickled onion DF  
Grilled scallops + pancetta, preserved lemon DF  
Duck & plum spring rolls, plum sauce  
Mac + cheese bites, cranberry chutney V  
Zucchini dill fritters, fetta whip GF V  
Fried Chicken & Waffle bites, Canadian maple GF DF  
Chicken Yakitori Skewers, sesame kewpie mayo GF DF  
Tomato and basil arancini, herb pesto V  
Pork belly, pineapple salsa, soy caramel GF DF  
Satay lamb skewers, mint yoghurt GF  
Stone-fired garlic prawns, rocket, lemon GF DF

Additional canapés are charged at \$4.50 each  
(additional labour may apply).  
Includes disposable crockery and cutlery  
All pricing excludes GST

CANAPÉS



# SUBSTANTIAL MENU

## SIGNATURE BOWLS

### PRESSED LAMB SHOULDER

12-hour braise, roasted potatoes, snow peas, jus GF DF

### NONNA'S GNOCCHI

Hand-made potato gnocchi, cherry tomatoes, spinach, sundried tomato pesto & parmesan V

### RISK IT FOR THE BRISKET

Wood-fired beef brisket, charred broccolini & piccalilli GF DF

### PERI PERI CHICKEN

Bomba rice & corn salsa GF DF

### CIDER-BRIASED PORK BELLY

Crisp potatoes, fennel, apple & celeriac slaw GF DF

### SPICY SALMON DRUNKEN NOODLES

Hokkien noodles, red peppers, wombok greens, prawn crackers DF

### CHICKEN CHAR KWEY TEOW

With pumpkin, snake beans, tofu, hofun noodles, sweet soy sauce GF DF

### CHAR SIU CHICKEN

Chinese BBQ chicken, bok choy, pickled daikon, crispy shallots GF DF

### SMOKEY EGGPLANT + LENTIL BOWL

Braised du puy lentils, crispy chickpea, romesco sauce GF DF VE

### RED WINE BRAISED BEEF CHEEKS

Creamed potato, heirloom tomato & herb salad GF

### MISO GLAZED SNAPPER

Quinoa, sugar snap peas, radish, orange + pickled ginger GF DF

### FOREST MUSHROOM FRICASEE

Wet polenta, pecorino crisp, parsley oil GF V

### AUTHENTIC PAELLA

Succulent seafood, roast chicken & Spanish pork GF DF  
(Vegetarian option available)

Additional substantials are charged at \$17 each  
(additional labour may apply).  
Includes disposable crockery and cutlery  
30 guests minimum applies.  
All pricing excludes GST

SIGNATURE BOWLS



## BUNS & BAOS

### KARAAGE CHICKEN BAO

Karaage chicken, green cabbage, cucumbers & bulldog sauce DF

### COCA COLA PORK BAO

Ginger, carrot, pickled daikon, sweet chilli & lime aioli DF

### TEXAN BEEF BRISKET BAO

Beef brisket, peach relish, bok choy, crispy onions DF

### VEGGIE NINJA BAO

Pulled Jackfruit, pickled cabbage, cucumber, hoisin sauce VE DF

### MINI PORK BELLY BAHN MI

Crisp pork belly, cucumber, carrot, chilli, mayo & hoisin sauce DF

### ROYALE WITH CHEESE SLIDER

Beef patty, McClure pickles, white onion, tomato relish

### GREEN GODDESS SLIDER

Spent grain falafel, pickled beetroot, rocket, fetta V

## PIZZA

### MARGARITA

Tomato sugo, buffalo mozzarella & torn basil V

### NEW YORKER

Pepperoni, mozzarella, oregano

### BIANCI

Sour cream & garlic base, thinly sliced potato, pancetta + Rosemary

### FUNGHI Pizza

Forest mushrooms, parmesan, ricotta + parsley V

### TROPICANA

Ham, pineapple + napolitana sauce

Additional Buns and Baos are charged at \$8.50 each

Additional Pizzas are charged at \$17 each.

(additional labour may apply)

30 guests minimum applies.

All pricing excludes GST

BUNS, BAOS & PIZZA





CRAFTED

(08) 9443 9072

[craftedevents.com.au](http://craftedevents.com.au)

@CraftedEventsWA