



CRAFTED

CATERING & EVENTS

SIT DOWN 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.

SEATED LONG TABLE FEAST

From \$100 per person - 30 guest minimum

Are you ready to FEAST!

This package includes a choice of entrée or 4 canapés, three main dishes and three sides to be placed in the middle of your table to feast! This package also includes all kitchen equipment, Qualified Chefs, all service staff, service-wear, cutlery and crockery! 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.

SIGNATURE PLATED DINNER

From \$115 per person - 50 guest minimum

Indulge in our premium signature plated offering.

This package includes a welcome grazing table, choice of plated alternate drop entrée or 4 canapés, plated alternate drop main and a choice of a plated dessert or dessert grazing table!

This package also includes all kitchen equipment, Qualified Chefs, all service staff, service-wear, cutlery and crockery!

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



LONG TABLE FEAST

SALAD

Your dinner includes 3 side dishes as well as bread and butter.

Please choose 1 salad and 2 sides and 3 main dishes from the options below.

GREEN SALAD

Asparagus, peas, broccoli, kale, lemon, whipped feta + hazelnut dressing

FARMER'S SALAD

Pumpkin & sweet potato, spinach, white onion, almonds + wholegrain mustard dressing

MIXED GREEN

Confit tomato, Spanish onion, cucumber, beetroot + balsamic reduction

ITALIAN SALAD

Rocket, poached pear, parmesan

SIDES

Fresh bread rolls and butter (already included)

Spring beans, fetta, toasted almonds

Grilled asparagus, olive oil, lemon & parmesan

Roast beetroot, garlic confit & thyme

Jap pumpkin, harissa yoghurt drizzle

Charred broccolini, chickpeas, orange dressing

Spiced cauliflower, pomegranate, sunflower seeds

Bbq Mexican street corn, paprika butter

Harrissa baby carrots, toasted hazelnut crumble

Marinated field mushroom, grilled haloumi, balsamic drizzle

Creamed potato mash

Baby potatoes, wilted kale, sauce vierge

Biriyani rice, Indian spices, coriander

Additional Sides @ \$4.50pp*

All sides are vegetarian and gluten free.

All pricing excludes GST

LONG TABLE FEAST



LONG TABLE FEAST

MAIN DISHES

Char siu Pork Belly, carrot & ginger relish

Cider Braised Pork Belly, sweet potato puree

Beef Sirloin sous vide, zucchini gremolata

Linley Valley Pork sausage w fennel & apple

Rockling Cod, turmeric & galangal sauce

Wood-fired Chicken supreme, honey mustard dressing

Pork Tenderloin w rosemary, garlic & honey

Charcoal Beef Striploin, rosemary & mustard

Beef Brisket w bourbon peaches, mint

Authentic Paella, chorizo, roast chicken, seafood, bomba rice

Butterflied Leg of Lamb, roasted onions, thyme

Chicken Maryland, soy, honey & ginger

BBQ Salmon, cucumber yoghurt

Thai Chicken Maryland, sweet chilli dressing

Best Lamb Cutlets w special basil sauce

Piri Piri King Island Prawns

Additional Mains @ \$15pp*

All sides are vegetarian and gluten free.

All pricing excludes GST

LONG TABLE FEAST



PLATED SIT DOWN

COLD ENTREE

HIRAMASA KING FISH

Ceviche style with tiger's milk, red chilli, finger lime pearls, baby herbs GF DF

BEETROOT TEXTURES

With puffed quinoa, whipped feta, candied walnuts, baby basil GF V

HANDCUT TARTARE

Black Angus beef, baby capers, smoked yolk, lavosh DF

PORK & PISTACHIO TERRINE

With Cranberry Relish, Cornichons on a Fig & Ginger Crisp DF

FIVE SPICED DUCK

Seared duck breast, orange, foraged herbs, crispy enoki GF DF

HOT ENTREE

SHARK BAY KING PRAWNS

BBQ local prawns, romesco, burnt leek GF DF

SCALLOPS MORNAY

Torched and served with Pedro Ximénez mushrooms, chorizo crumb GF

GOATS CHEESE TORTELLONI

Broad beans, snow pea tendrils, thyme, butter & wine emulsion V

WOMBOK PORK

Braised Berkshire pork parcel, tempura crab, umami broth, wasabi foam GF DF

AMELIA PARK LAMB MEDALLIONS

Pressed and rolled with sweet potato puree, mint and black garlic sauce GF DF

Additional Mains @ \$15pp*

All sides are vegetarian and gluten free.

All pricing excludes GST

ENTREE



PLATED SIT DOWN

MAINS

HAY INFUSED BEEF SIRLOIN

Stirling Ranger's beef, smoked onion purée, wilted spinach, burnt onions, jus GF DF

JUNIPER DUCK CONFIT

Crispy Maryland duck, cauliflower purée, crispy carrot, orange & shiso warm dressing GF

JAMON PORK FILLET

Roasted and served with black pudding, grilled romaine, compressed apple, potato foam GF

PAN FRIED SNAPPER

Gold band snapper, calverno, white bean cassoulet GF DF

FIRE ROASTED CHICKEN BREAST

With Potato galette honey baby carrots and tarragon jus. GF

PUMPKIN RAVIOLI

Confit fennel, grape tomatoes, parmesan & nut butter sauce V

PROVENÇAL BEEF FRANCAIS

Served medium with potato galette, asparagus, bearnaise GF

WILD FOREST RISOTTO

Wild mushroom and barley risotto, hazelnut, rocket, lemon oil GF V

BEEF STRIPLOIN

Served medium with pomme puree, asparagus, bearnaise GF

STICKY CHILLI GLAZED CHICKEN

Capsicum, Radish cake, Bok choy in a ginger & lemongrass broth topped with crispy noodles. DF

PESTO CRUSTED SALMON

Warm zucchini, mint pistachio salad & sweet potato puree DF

Additional Mains @ \$15pp*

All sides are vegetarian and gluten free.

All pricing excludes GST

MAIN COURSE



PLATED SIT DOWN

DESSERT

COCONUT PANACOTTA

Mango & mint salad, toasted sesame tuille V

CHOCOLATE OVERLOAD

Hot chocolate fondant, chocolate soil, white chocolate ice cream, mint V

ORCHARD TART

Filled with baked pears & apples, vanilla gelato, compressed apple salsa V

SIGNATURE PAVLOVA

Seasonal Fruit, White Chocolate and a Raspberry Gelato

STRAWBERRY PARFAIT

White Chocolate Mouse, Fresh Berries and Honeycomb

Additional Mains @ \$15pp*

All sides are vegetarian and gluten free.

All pricing excludes GST

DESSERT





(08) 9443 9072 craftedevents.com.au @CraftedEventsWA