

PLATED SIT DOWN

AN INTIMATE FEAST,
BEAUTIFULLY SERVED



FROM GRAZING TO GLOWING MOMENTS AROUND THE TABLE...

WE RECOMMEND

YOUR CHOICE OF CANAPES FROM \$40PP
2 COURSE SIT DOWN MENU FROM \$85PP
3 COURSE SIT DOWN MENU FROM \$120PP

beamazed@craftedevents.com.au

TO START

BEGIN WITH A BITE, BUILD TO A FEAST!
GRAZING TABLES & CANAPÉS TO TEMPT
EVERY TASTE.



ANTIPASTO GRAZING \$25 PER PERSON

Selection of cold cuts with cornichons, relishes, mustard, olives, grilled vegetables and dried tomato

House made dips; spiced carrot and cashew, smoked eggplant and chickpea (vegan, gf, df)

Blue cheese, vintage cheddar & brie cheese with nuts, dried fruits & fresh seasonal fruit

Fresh breads including gluten free, water crackers & grissini sticks

EXPLORE OUR RANGE OF PREMIUM CANAPES & ROAMING FOOD

Bite sized snacks designed to be eaten in one bite while guests can still move around and mingle. Tasty and visually appealing.

WE RECOMMEND

FROM 4 CANAPES - \$40 PER PERSON
EXTRA CANAPE +\$10 PP



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CANAPES

INDULGE IN OUR SELECTION OF PREMIUM
CANAPES... ONE PERFECT BITE AT A TIME!



OUR COLD SELECTION

Mini Poppy seed bagels
smoked chicken, avocado,
dried tomato

~

Mini sesame Bagels,
smoked salmon, avocado,
dried tomato, horseradish
cream

~

Mini black sesame bagels
Bocconcini, pesto, spinach,
dried tomato (veg)

~

Potato rosti topped with
smoked salmon, pickled
onion & caper horseradish
cream (gf)

~

Roasted pumpkin basil &
almond tart, red peppers,
spinach (gf,df,vegan)

~

Roasted beef, smoked
eggplant puree, salsa verde
on garlic bruschetta (df)

Szechuan duck, radish
green onion salad, crispy
rice (gf, df)

~

Chicken & mushroom tart
hazelnut crumb
(gf, df)

~

Beetroot hummus pickled
radish on cucumber, black
sesame
(gf, vegan, df)

~

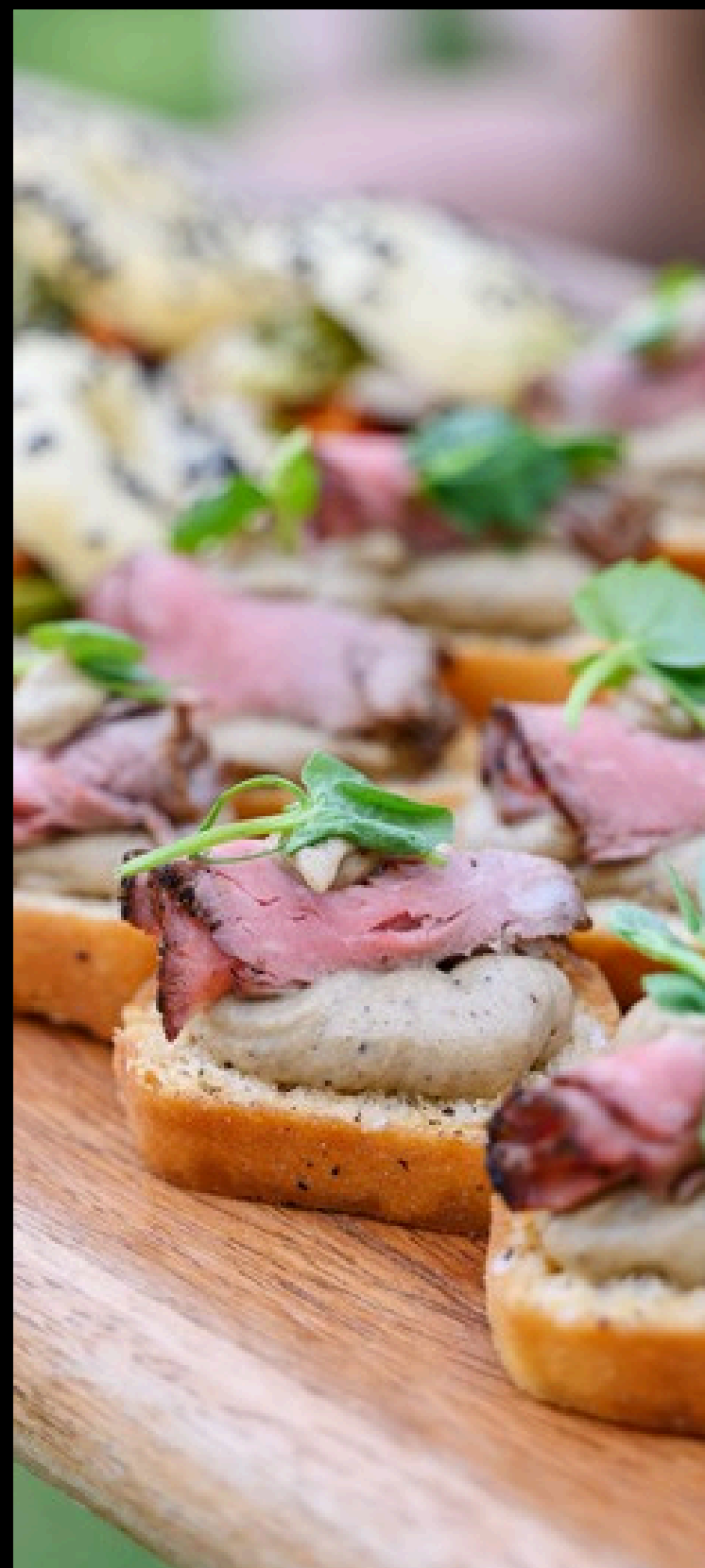
Nori roll, pickled daikon,
cucumber, avocado,
miso & green onion
(gf, df, vegan)

~

Prawn avocado norimaki,
pickled ginger & toasted
sesame (gf, df)

~

Smoked slow cooked
octopus, miso mayonnaise,
green pea seaweed
custard



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CANAPES... ONE PERFECT BITE AT A TIME!



OUR WARM SELECTION

Southern crispy chicken,
onion jam, on corn bread
(gf,df)

~

Tomato, rosemary arancini
pumpkin puree
(vegan, df,gf)

~

Crispy pork belly sweet
ginger soy, toasted
coconut sambal (gf,df)

~

Teriyaki chicken
mushroom skewers,
toasted sesame, green
onion (gf,df)

~

Lamb rosemary pie flaky
pastry

~

Smoky garlic prawn with
lemon parsley (gf, df)

Chicken and ginger
dumpling, spicy dipping
sauce (df)

~

Southern style crab
cake red pepper relish
(gf, df)

~

Zucchini parmesan &
sweet potato fritters,
tomato relish (gf, veg)

~

Thai lemongrass chili
fish balls, sour spicy
sauce

~

Pumpkin sweet potato
pakora, mango chutney

~

Duck miso croquette,
hazelnut & sesame
crumb (gf, df)



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PLATED SIT DOWN

A MULTI-COURSE FEAST, MADE WITH LOVE
AND SERVED WITH CARE.



ALTERNATIVE DROP FOR ENTREE, MAINS
& DESSERT.

CHOICE OF 2 FOR EACH COURSE.

WE RECOMMEND

3 COURSES - \$120 PER PERSON

2 COURSES - \$85 PER PERSON

Inclusive of warm bread rolls for each guest
& butter on the table

OTHER OPTIONS TO THINK ABOUT...

3 CANAPES + ALT. MAIN DROP - \$70 PER PERSON

2 CANAPES + ALT. MAIN DROP + ALT. DESSERT
\$105 PER PERSON



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ENTREES - CHOICE OF 2

Roasted beetroot, candied almonds, frizzle
lettuce, pickled red onion, mustard dressing
(gf,df,vegan)

~

Prawn and squid salad, red pepper, goats cheese,
pesto & dill (gf)

~

Rare roasted beef sliced thin with fried capers,
smoked ricotta & honey reduction (gf)

~

Pressed pork & raisin terrine, truffle aioli,
garlic wafer (df)

~

Apple wood smoked octopus, fennel salad, miso
dressing & crispy rice noodle (gf,df)

~

Soy roasted butternut pumpkin, spiced quinoa
salad, pickled ginger & sesame wafers
(df,gf,vegan)

~

Poached Szechuan chicken, avocado, kimchi &
sweet soy (gf,df)



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MAINS - CHOICE OF 2

Southwest sirloin of beef, seasonal greens,
truffle parsnip puree, roasted onion jus (gf, df)

~

Slow cooked pork belly in master stock,
forest of mushrooms, pac choy, ginger glaze
(gf, df)

~

Middle eastern lamb roulade slow cooked, carrot orange
puree, braised lentils, lemon chickpea dressing (gf, df)

~

Pan seared duck breast, sweet pepper, red cabbage,
crispy potato cake, wine sauce (gf, df)

~

Smoked Maryland of chicken, miso baby onions,
wok fried womboc, green onions & water chestnuts
(gf,df)

~

Coconut and sweet potato curry, snake beans
& garlic rice (gf,df,vegan)

~

Pan fried snapper fillet, herb chat potato,
broccolini, red pepper lemon caper dressing
(gf,df)

~

Braised beef cheeks in onion and red wine,
soft goats cheese polenta, tomato salsa &
spinach (gf)



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DESSERTS - CHOICE OF 2

Dark chocolate fondant, praline cream &
strawberry mint compote

~

Coconut and white chocolate panna cotta,
burnt mango chutney, peanut brittle (vegan, df,gf)

Orange and hazelnut tort, orange curd,
balsamic strawberries (gf)

Pink grapefruit tart, watermelon compote,
sherry syrup

Armagnac filled choux buns, chocolate
hazelnut crumb

Seasonal fruit tart, coconut sauce & walnut praline
(gf,df,vegan)

Coffee custard, pear jelly, chocolate mousse,
sambuca cream (gf)

Apple and Pedro Ximenez pudding, vanilla bean
ice cream, apple wafer



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CHOOSE YOUR OWN ADVENTURE

OUR MENU IS CRAFTED TO LET YOU TAKE THE
LEAD –THERE'S NO FIXED SELECTION, SO
YOU CHOOSE THE DISHES THAT TRULY MAKE
YOUR MOUTH WATER.

WHETHER YOU'RE CRAVING BOLD FLAVORS,
COMFORTING CLASSICS, OR SOMETHING
TOTALLY UNEXPECTED, WE'RE HERE TO
GUIDE YOU THROUGH THE OPTIONS AND
HELP CREATE A MENU THAT LEAVES BOTH
YOU AND YOUR GUESTS FEELING SATISFIED,
DELIGHTED, AND THOROUGHLY AMAZED!

Minimum of 30 guests for canapes and roaming food.

Prices are exclusive of GST.

Cutlery, crockery, service wear and staff are included.

Feel free to ask for changes, we will be happy to
customize dishes to your requirements.

All dietary requirements can be catered for, separate
meals will incur a 10% surcharge.

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