

MICHELINA LAWSON

CATERING

CATERING | EVENTS

COCKTAIL PACKAGE

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Bringing people together with food

Our cocktail menus are a great alternative to your traditional sit-down dining. We can assure your guests will not leave hungry.

Michelina Lawson Catering caters throughout Western Australia with our flexible cocktail catering menu. Our fresh, seasonal, and creative party catering menus are a tribute to flavour and texture.

Our delectable canapes can be accompanied by our more substantial roving entrees. These are a great way to ensure your cocktail party guests do not go home hungry.

We have canapes for everyone with any budget. Design your own cocktail party catering menu or ask us for some suggestions.

Feed your imagination!



SUNDOWNER PACKAGES

Minimum of 30 people

SUNDOWNER CANAPE PACKAGE 1 \$28pp

6 canapes per person

Choose 3 canapes from the menu below only

OCEAN

Smoked salmon, cream cheese blini (NF)

Prawn salad in wonton (NF)

Tuna and olive crostini (DF)

Prawn toast, brioche bread, sesame seeds, fish roe, kewpie mayo

LAND

House made veal and pork sausage roll (DF, NF)

Lamb shepherd's pie, truffle potato cheddar on spoons (GF, NF)

Chicken satay skewers (GF, NF)

Bacon and caramelised onion tarts (NF)

PLANT

Roast vegetables, goats' cheese, chive tarts (V, VNO, NF)

Roast capsicum bruschetta (VN, DF, NF)

Vegetable and fresh herb rice paper rolls, nam jam (VN, DF, NF)

Vegetable spring roll, chili sauce, roe coriander, on spoon (V, VNO, NF)

Package price does not include staffing, equipment and GST

PREMIUM CANAPE PACKAGE

BRONZE PACKAGE \$50pp

9 bites per guest

Choice of:

- 4 canapes (hot or cold)
- 1 sweet canape

(8 hot or cold canapes per person; 1 sweet canape per person)

SILVER PACKAGE \$58pp

10 bites per guest

Choice of:

- 4 canapes (hot or cold)
- 1 substantive canape
- 1 sweet canape

(8 hot or cold canapes per person; 1 substantive canape per person; 1 sweet canape per person)

GOLD PACKAGE \$65pp

11 bites per guest

Choice of:

- 4 canapes (hot or cold)
- 2 substantive canapes
- 1 sweet canape

(8 hot or cold canapes per person; 2 substantive canapes per person; 1 sweet canape per person)

Package prices do not include staffing, equipment and GST

COLD CANAPES

OCEAN

Buckwheat blinis, beetroot fetta, Huon smoked salmon, caviar (GFO, NF)

Kingfish ceviche, mango, chili, shallots, lime on spoon (GF, DF, NF)

Exmouth prawns, mango, chili salsa tarts (GF, DF, NF)

Crab and potato rosti, salmon roe (GF, NF)

LAND

Rockmelon, prosciutto, basil bites (GF, DF, NF)

Rare beef, horseradish cream crostini (NF)

Thai mint chicken, wonton cups (NF, DF)

Roast chicken, dijon mustard tarts (NF)

PLANT

Roast vegetables, goats' cheese, chives tart (V, VNO, NF)

Vegetable and fresh herb rice paper rolls, nam jam (VN, DF, NF)

Roast capsicum bruschetta (VN, DF, NF)

Watermelon gazpacho (soup) (VG, NF, DF, GF)

HOT CANAPES

OCEAN

Charred chimichurri prawns' skewers, citrus juice (GF, DF, NF)

Grilled Shark Bay scallops, shallots, citrus dressing on spoons (GF, DF, NF)

Flame-seared teriyaki salmon sashimi, sticky rice, pickled ginger on spoons (GF, NF)

Crab and potato rosti, salmon roe (GF, NF)

Tostadas with paprika prawns and guacamole (GF, NF, DF)

LAND

Thai chicken patties, plum sauce (DF, GFO, NF)

Mt Barker chicken satay, house made satay sauce (GF, DF)

Grilled lamb shoulder skewers, salsa verde (GF, DF, NF)

Lamb shepherd's pie, truffle potato cheddar on spoons (GF, NF)

Chili marmalade glazed pork belly squares, crackle on spoons (GF, DF, NF)

PLANT

Vegetarian sang choi boa, plum sauce (VN, GF)

Cauliflower popcorn, gochujang sauce on spoon (V, VNO, GF, DF, NF)

Sweetcorn, zucchini and halloumi fritter, spicy tomato chutney (V, VNO, GF, NF)

Baked jacket baby potato, sour cream, crispy shallots (V, VGO, GF, NF)



SUBSTANTIVE CANAPES

OCEAN

Snapper fish curry, basmati rice (GF, DF)

Beer battered WA fish and chips, house made tartare (DF, NF)

Crispy skin pink snapper, pineapple chili salsa (GF, DF, NF)

Mini fish tacos, tomato salsa, guacamole, lime juice (DF, GFO, NF)

LAND

Beef burger, cheese, house made relish slider (NF)

Buttermilk fried chicken, crunch slaw, ranch dressing slider (NF)

Slow cooked beef cheeks, mash, crispy leek, vegemite jus (GF)

Steamed bao bun, shredded pork, crackle, Korean sauce, slaw (NF)

PLANT

Roasted capsicums, mushrooms, eggplant, zucchini with farro (VN, DF, NF)

Vegetable curry, basmati rice (VN, GF, NF)

Grilled vegetable skewers, chimichurri sauce (VN, GF, NF)

Mixed mushroom tacos (VG, GFO, NF)



SWEET CANAPES

Mini torched lemon tart, meringue (NF)

Mini tiramisu cups (NF)

Hummingbird slice (VN, GF)

Chocolate mud cake (VN, GF)

Mini macaron collection

Mini peanut butter mousse cups (GF)

Mini traditional Sicilian ricotta cannoli

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, GF)



GRAZING

GRAZING BOATS \$14pp

Show-stopping grazing boats to elevate your next event. Each boat is portioned for one.

(Min of 10)

Grazing boats include:

- Two types of artisan salumi
- Two types of cheeses
- Olives
- Crackers
- Seasonal fresh and dried fruits
- Nuts
- Pretzels



GRAZING CUPS \$18pp

Our single-serve, graze cups are styled to perfection.

Perfect for any occasion. Tailored to any dietary or allergy requirements

Grazing cups include:

- Three types of artisan salumi
- Two types of cheeses
- Olives
- Crackers
- Seasonal fresh and dried fruits
- Nuts
- Pretzels



SPICE UP YOUR PARTY

SLIDER STATION **\$13pp**

Gourmet sliders barbecued fresh in front of your guests.

(Min of 20pax)

2 sliders per person

Choice of:

- Beef pattie, cheese, pickle, relish, brioche bun
- Portobello mushroom, brie, balsamic cranberry jam, brioche bun (V)
- Chicken 'parmi' slider; crumbed chicken, Napoli sauce, cheese, mayo, bun

MEXICAN TACOS **\$12pp**

Ola! Add some Mexican zing to your party. Enjoy a variety of house made tacos

(Min of 20pax)

2 tacos per person

Choice of:

- Roasted pork belly taco – pork belly, apple salsa chipotle, salsa(GFO, DF, NF)
- Beef brisket taco – slow cooked beef brisket, avocado, chargrilled salsa, lime (GFO, DF, NF)
- Fish taco – battered market fish, chunky fresh salsa, lettuce, sour cream, juice (GFO, NF)
- Spicy mushroom tacos – mixture of mushrooms, chargrilled salsa, mixed leaves (VN, GFO, NF)

PIEROGI (POLISH DUMPLINGS) **\$10pp**

Pierogi are Polish dumplings made by wrapping unleavened dough around a savoury filling.

(Min of 20pax)

2 pierogi per person

Choice of:

- porcini mushrooms and sauerkraut (VN, GFO, NF)
- Cheese and potato (GFO, NF)
- Beef and vegetables (GFO, NF)

Served with sour cream, fried onions and bacon bits

SPICE UP YOUR PARTY

NACHOS & SALSA \$9pp

Add some zest to your event with a beautifully presented nachos & salsa station.
(Min of 20pax)

Crispy corn chips (GF) | Beef chilli con carne | Mixed Mexican beans

With selection of: Tomato salsa | burnt corn | sour cream | guacamole | coriander

LOADED CHIPS \$9pp

(Min of 20pax)

Choice of:

- Gravy
- Chili con carne
- Masala
- Parmesan cheese and truffle

WHAT YOU NEED TO KNOW

COCKTAIL STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For a cocktail menu, you will require qualified chef/s to prepare and plate your cocktail menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

COCKTAIL EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

Equipment is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

Cutlery, crockery and napkins are included in the price.