

# MICHELINA LAWSON

## CATERING



**CATERING | EVENTS**

**WEDDING PACKAGE**

# CHOOSE YOUR STYLE OF CATERING

Whether you're planning a shared table feast, classic sit-down dinner or an elegant cocktail wedding, we can help you host the perfect celebration. We understand that your wedding is about more than food, it's about expressing love and joy to your friends and family.

We shall be there to help you along.

## COCKTAIL PACKAGE

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

All packages include wedding cake cut and served cocktail style.

Package price does not include staffing, equipment and GST.

## SIT DOWN PACKAGE

Our quality chefs provide a house made, fresh, seasonal and sustainable sit-down catering menus.

All packages include wedding cake cut and served cocktail style.

Package price does not include staffing, equipment and GST.

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## BRONZE PACKAGE \$50 / p

Recommended for a 3-4 hour reception  
10 items per guest

3 canapes (hot and cold)  
1 substantive dish  
1 sweet canape

## SILVER PACKAGE \$55 / p

Recommended for a 4-5 hour reception  
12 items per guest

3 canapes (hot and cold)  
2 substantive dishes  
1 sweet canape

## GOLD PACKAGE \$60 / p

Recommended for a 5+ hour reception  
14 bites per item per guest

4 canapes (hot and cold)  
2 substantive dishes  
1 sweet canape

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## BRONZE PACKAGE \$60 / p

3 canapés (9 items per guest)

Artisan bread, butter and/or olive oil

Set entrée

Set main

Dessert or your wedding cake plated as dessert

## SILVER PACKAGE \$70 / p

3 canapés (9 items per guest)

Artisan bread, butter and/or olive oil

Set entrée

Alternative main

Dessert or your wedding cake plated as dessert

## GOLD PACKAGE \$80 / p

3 canapés (9 items per guest)

Artisan bread, butter and/or olive oil

Alternate entrée

Alternate main

Set dessert

# Canapes

## COLD CANAPES

### OCEAN

Buckwheat blinis, beetroot fetta, smoked salmon, caviar (NF)  
Local snapper ceviche, mango, chilis, shallots, lime (GF, DF, NF)  
Mini lime muffins, smoked trout, wasabi caviar (NF)  
Huon smoked salmon, potato, leek vichyssoise soup (GF, NF)  
Tuna and olive crostini (NF, DF)

### LAND

Rockmelon, prosciutto, basil bites (GF, DF, NF)  
Rueben bite; cured corn beef, sauerkraut, Swiss cheese on rye bread (NF)  
Rare beef, horseradish cream, roasted capsicum baguette bites (NF)  
Crostini, saffron chicken, lime and mint mayonnaise (NF, DF)  
Beef tartare, quail egg on toast (NF, GF, DF)

### PLANT

Mixed mushroom, parsley, tart (V, NF)  
Super seed cracker, roast baba ghanoush, roast garlic, pomegranate (VN, GF, DF, NF)  
Balsamic roasted cherry tomato, pesto tart (V, NF)  
Roast capsicum bruschetta (VN, DF, NF)  
Watermelon gazpacho (VG, NF, DF, GF)

## HOT CANAPES

### OCEAN

Charred chimichurri prawns' skewers, lime juice (GF, DF, NF)  
Crispy skin pink snapper, pineapple chili salsa (GF, DF, NF)  
Grilled Shark Bay scallops, shallots, citrus dressing on spoons (GF, DF, NF)  
Salted cod fritters, paprika mayonnaise (DF, NF)  
Prawn croquettes (NF)

### LAND

Thai chicken patties, plum sauce (DF, NF) GF option available  
Mt Barker chicken satay, house made satay sauce (GF, DF)  
Grilled Amelia Park lamb kebabs, salsa verde (GF, DF, NF)  
Chili marmalade glazed Linley Valley pork belly squares (GF, DF, NF)  
Fried Nori chicken, wasabi mayonnaise (GF, DF, NF)  
Chorizo, quail egg, tabasco, thyme (GF, DF, NF)

### PLANT

Spiced chickpea patties, coconut and curry leaf paste (VN, NF, GF) Cauliflower, gochujang sauce (VN, GF, DF, NF)  
Sweetcorn, zucchini and halloumi fritter, spicy tomato chutney (V, GF, DF, NF)  
Baked jacket baby potato, cream cheese, chives, crispy shallot (V, GF, DF, NF)

## **SUBSTANTIVE CANAPES**

### **OCEAN**

Singaporean prawn noodles (DF, NF)

Snapper fish curry, basmati rice (GF, DF)

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

Mini fish tacos, tomato salsa, guacamole, limes (DF, NF) GF option available

### **LAND**

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

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

Thai beef, glass noodles, crushed peanut, nuoc cham (GF, DF)

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

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

### **PLANT**

Grilled eggplant, mango, mint, soba noodle salad (VN, GF, DF, NF)

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

House made penne pasta, tomato salsa, parmesan (V, GF, DF, NF) Vegan option available

Roast pumpkin, pomegranate, quinoa, goat's cheese salad (V, GF, DF, NF) Vegan option available

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

Mixed mushroom tacos (VG, NF) GF option available

### **SWEET CANAPES**

Chocolate mousse, Chantilly cream (GF)

Mixed berry trifle; classic sponge, Chantilly cream, berry jam, fresh berries

Mini torched lemon tart, meringue (NF)

Mini traditional Sicilian ricotta cannoli

Mini tiramisu cups (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF, DF, NF)

Chocolate mud cake (VG, GF)

Hummingbird slice (VG, GF)

# Plated Dishes

## ENTREE

### OCEAN

Rockmelon, lime, poppyseed prawn cocktail (NF)

Soy, mirin and yuzu marinated salmon, radish, cucumber and apple salad (GF, DF)

Crudo tuna, horseradish, caviar (GF, NF, DF)

Grilled scallops, pureed cauliflower, saffron apples, crispy pancetta, sesame seeds

Marinated Fremantle sardines in white vermouth, orange and pickled celery hearts (GF, DF, NF)

### LAND

Beef carpaccio with vegetable caponata (GF, DF, NF)

Grilled lamb shoulder skewers, rocket salad (GF, DF, NF)

BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)

Traditional house made fettuccine al Bolognese (NF)

Traditional Italian beef meatballs, house made tomato salsa (NF)

### PLANT

Spiced chickpea patties, coconut and curry leaf paste (VN, NF, GF)

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, GF) (

Tomato tart with goat's cheese (V, NF)

Pumpkin gnocchi, burnt butter, crispy sage, toasted hazelnuts (V, GF)

## MAIN

### OCEAN

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Fish marinara, chili, garlic spaghettini (DF, NF)

Snapper curry, green beans, coriander, basmati rice (GF)

Grilled kingfish skewers, borlotti bean and celery heart salad (GF, NF, DF)

Fresh WA fish on a bed of pea and lemon risotto, salsa verde dressing (GF)

### LAND

Chicken schnitzel with Italian coleslaw (DF, NF)

Roast chicken, saffron, hazelnut, honey, kipler potato, orange and fennel salad, jus (GF)

Porchetta (Italian roast pork), roast baby beetroot, fennel, radicchio, walnut, ricotta salad

Crispy pork belly, miso caramel sauce, orange carrot pickle, broccolini (GF, NF)

Slow cooked beef cheeks, aligot potato mash, vegemite jus (GF, NF)

Herb marinated slow-cooked roast lamb, pan fried honey baby carrots, lemon and crispy shallot baby potatoes (GF, DF, NF)

## **PLANT**

Five spiced tofu, steam eggplant, cardamon passata (VN, GF, NF)

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, NF)

Roast cauliflower, almonds, Israeli couscous, za'atar (VN GF)

Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)

Glazed baby carrots, barley pilaf (V, GF, NF, DF)

Cacio e Peppe risotto (V, GF, NF)

All meals are served with artesian ciabatta, Lawson's dukkha, olive oil

## **DESSERTS**

Sweet and salty cheesecake, cherries, blackberries, black sesame seed crumble, cherry compote

Chocolate mousse, chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Torched lemon tart, meringue (NF)

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

# BANQUETS & SHARED MEALS

Banquets and shared meals are a great way to create a relaxed and informal atmosphere to encourage guests to socialise. We can tailor to all dietary requirements and allergies.

## BRONZE

### 5 dish selection \$50 pp

Bread with EVOO  
1 x shared entrée or 3 canapes  
2 x mains  
2 x shared sides/salads

## SILVER

### 6 dish selection \$60 pp

Bread with EVOO  
1 x shared entrée or 3 canapes  
2 x mains  
2 x shared sides/salads  
1 x dessert

## GOLD

### 8 dish selection \$70pp

Bread with EVOO  
1 x shared entrée or 3 canapes  
3 x mains  
3 x shared sides/salads  
1 x desserts

## ENTREES

### TO START

Freshly baked bread, extra virgin olive oil and house made dukkah

### SHARE TABLE ENTRÉE

## OCEAN

Mussels in white wine, crusty bread (GF, DF, NF)  
Mexican-style tuna salad, grapefruit, avocado, fennel (GF, NF, DF)  
Grilled kingfish skewers, borlotti bean and celery heart salad (GF, NF, DF)  
Soy and mirin cured salmon, radish, apple, horseradish, cucumber (GF, DF, NF)  
Crudo tuna, horseradish, caviar (GF, NF, DF)

## LAND

Sticky smoked BBQ short ribs (GF, DF, NF)  
BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)  
Traditional Italian beef meatballs, house made tomato salsa (NF)  
Grilled lamb shoulder skewers, rocket salad (GF, DF, NF)  
Veal and ricotta ravioli, beef and pork ragu (NF)

## PLANT

Sweet corn, zucchini, halloumi fritters, rocket, pear and walnut salad (V, NF)  
Char grilled capsicum, eggplant, zucchini, oregano, lemon, EVOO (VN, DF, GF, NF)  
Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, GF)  
Fived spiced tofu, steamed eggplant, cardamon passata (VN, GF, DF, NF)  
Spiced chickpea patties, coconut and curry leaf paste (VN, GF, DF, NF)

## **SHARE TABLE MAINS**

### **OCEAN**

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Traditional Italian mixed fish stew (GF, NF, DF)

Snapper escabèche with charred scallions (GF, NF, DF)

Whiting fillet, turmeric, coconut fish curry, basmati rice (GF, NF, DF)

### **LAND**

Saffron, honey, hazelnut, chicken, smashed miso cucumbers (GF, DF)

Saffron risotto, grilled chicken breast (GF, NF)

Crispy pork belly, miso caramel sauce, orange carrot pickle (GF, NF)

Porchetta, Italian style roast pork, stuffed with herbs and nuts

Slow roast lamb, honey carrots, baby potatoes

Veal schnitzel, cabbage, mint, apple and dill salad (DF, NF)

Veal and ricotta cannelloni, meat ragu (GF, DF, NF)

### **PLANT**

Pumpkin gnocchi, butter and sage sauce (V)

Rigatoni pasta with mushroom and herb breadcrumbs (VN, DF, NF)

Spinach and ricotta cannelloni crepe, fresh tomato salsa (V, NF)

Vegan paella (VN, GF, DF, NF)

## **SHARE TABLE SIDES**

Cauliflower cream (V, NF)

Roast cauliflower, almonds, pomegranate, za'atar (VN GF, DF)

Crispy crushed roast baby potatoes, lemon, crispy shallot (VN GF, NF, DF)

Baby carrots, sherry dressing (VN GF, DF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Sicilian Caponata – sweet and sour eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF, NF)

Roast butternut, ginger, tomato, lime coconut yoghurt (VN, GF, DF, NF)

Carrot schnitzel with sunflower seed hummus (VN, DF)

## **SHARE TABLE SALADS**

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, GF)

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

Roast beetroot, orange, black olive onion salad (VN, GF, NF, DF)

Waldorf salad, endive, apples, pecan (V, GF, NF, DF)

Three citrus salad, green chili, ginger, crunchy salad (VN, GF, DF, NF)



## **Desserts**

### **(Served individually)**

Chocolate mousse, chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Mini torched lemon tart, meringue (NF)

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

Sweet and salty cheesecake, cherries, blackberries, black sesame seed crumble, cherry compote

All meals are served with artesian ciabatta, Lawson's dukkha, olive oil.

### ***Western Australia on a plate***

*Let our chefs present local produce at its seasonal best. Guests will enjoy three tastes of local delicacies sourced from the very best producers WA has to offer.*

V – Vegetarian VN – Vegan GF – Gluten Free DF – Dairy Free NF – Nut Free

# BUFFETS

Buffets creates a relaxed and informal atmosphere to encourage guests to talk and mingle.

We can tailor buffets to all dietary requirements and allergies.

## **BUFFET – BRONZE**

**4 dish selection \$45 pp**

Choice of: 2 x Sides; 2 x Mains

## **BUFFET – SILVER**

**6 dish selection \$60 pp**

Choice of: 2 x Sides; 3 x Mains;  
1 x Sweet

## **BUFFET – GOLD**

**8 dish selection \$75 pp**

Choice of: 4 x sides; 4 x Mains; 2  
sweets

All buffets include: Charcuterie boards, gourmet deli meats, house pickles, cheeses, dips assorted breads and condiments.

## **MAINS**

*All roast selections are served with roast potatoes, roast pumpkin and seasonal vegetables*

Roast lamb with homemade mint sauce and gravy (GF, DF, NF)

Roast pork with homemade apple sauce and seeded mustard (GF, DF, NF)

Porchetta – Italian piglet roast, herbs, crackling (GF, DF, NF)

Roast beef with English mustard and horseradish (GF, DF, NF)

Crispy skin barramundi, pineapple, chilli mint salad (GF, DF, NF)

Chicken Schnitzel with Italian coleslaw (GF, DF, NF)

Rigatoni pasta bake – large macaroni with rich tomato Bolognese sauce (NF)

Eggplant parmigiana (V, GF, NF)

Vegetable curry with basmati rice (VN, DF, NF)

## **SIDES**

Potato salad with house made mayonnaise (V, GF, DF, NF)

Roast honey carrots, sesame seeds (V, GF, NF, DF)

Beetroot, orange, pomegranate, black olives salad (VN, GF, NF, DF)

Greek salad (V, GF, NF)

Mac and Cheese (V, GF, NF)

Roast cauliflower, pomegranate, za'atar (VN GF, DF, NF)

Cornslaw – corn, cabbage, carrot salad with Dijon mustard mayonnaise (V, DF, GF)

Waldorf salad (V GF, DF)

Coconut, capsicum, almond, mint rice salad (DF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, GF)

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

Roast beetroot, orange, black olive onion salad (VN, GF, NF, DF)

## **DESSERTS**

Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios

Torched meringue, lemon curd, berries, shortbread, shaved chocolate

Strawberry Eton Mess – strawberries, meringue, mint, yoghurt, cream

Tiramisu cup, house made savoiardi biscuit. chocolate, espresso

Chocolate mousse, fresh raspberries

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

V – Vegetarian VN – Vegan GF – Gluten Free DF – Dairy Free NF – Nut Free

# GRAZING TABLES

Treat your guests to a touch of theatre with interactive stations that will impress. Grazing tables creates a relaxed and informal atmosphere to encourage guests to mingle.

Grazing tables tailors to all dietary requirements and allergies.

## **GRAZING TABLE \$18 pp**

Equivalent of an entree | Min 30pax

Selection of antipasto displayed beautifully on a table.

### **GRAZER INCLUSIONS**

Selection of 4 continental meats

Selection of 4 cheeses: Blue cheese | double cream brie | cheddar | feta

Marinated olives | mixed nuts | mixed dried fruits | house made gourmet dips

Berries | fresh fruit | nougat | quince paste

Fresh bread | grissini | almond bread | lavosh | crostini | garnishes

## **GRAZING TABLE \$27 pp**

Equivalent of a main | Min 30pax

Selection of antipasto and substantial dishes (both hot and cold) which tailors for all dietary requirements.

### **GRAZER INCLUSIONS**

Selection of 2 continental meats

Selection of 2 cheeses | double cream brie | cheddar

Marinated olives | mixed nuts | mixed dried fruits | gourmet dips

Berries | fresh fruit | quince paste  
Fresh bread | grissini | almond bread | lavosh | garnishes | fruit

Selection of 2 dishes: beef burgers | roast lamb, beetroot slaw rolls | Thai chicken cakes | Singapore noodles with chicken or prawn | Korean crispy pork bao | Eggplant, mango soba noodles | roast vegetable bruschetta | house made penne pasta tomato salsa.

## **DIY Pavlova Grazing Table \$13 pp**

Min 20 pax

Move over the cheese board the pavlova grazing table is here! A fun and delicious way to enjoy the quintessential Aussie dessert

### **GRAZER INCLUSIONS**

Mini meringues | cream

Selection of sauces | chocolate | caramel | lemon curd | salted caramel | passionfruit

A variety of seasonal fruit | berries | nuts | mint

## **Dessert Grazing Table \$20 pp**

Min 20 pax

A great way to have the last meal of the night!

### **GRAZER INCLUSIONS**

Mini pavlovas | variety of fruit tarts with berries | Sicilian cannoli | macarons | mini carrot cakes | mini tiramisu chocolate cups | mini lemon curd, fresh berries tart shell

A variety of seasonal fruit | berries

Our grazing tables can be adapted to suit a particular theme or taste. If you have a particular theme for your event, or style in mind, be sure to describe this when planning your Grazing Table with us.

Normally we shall come about an hour and half earlier to set up. Depending on the type of grazing table will depend the number of staff and the length of time we shall stay. Normally it will be one or two chefs.

Package price does not include staffing, equipment and GST.

# SOMETHING EXTRA & SPECIAL

Our add ons are designed to create flexibility and allow our couples to choose exactly what you want for your special day.

## **RISOTTO STATION \$10 pp**

To be cooked theatre style OR finished back of house with service. Choose from one of the two flavours:

- Seafood, white wine risotto
- Mushroom, leek and zucchini risotto
- Parmesan, saffron risotto with truffle oil

## **PAELLA STATION \$10 pp**

To be cooked theatre style OR finished back of house with service. Choose from one of the two flavours:

- Seafood, chicken paella
- Vegetable paella
- Rabbit paella

## **SPAGHETTI MEZZANOTTE (Midnight Spaghetti) \$10 pp**

Enjoy the traditional Italian midnight spaghetti of “aglio e olio” garlic and oil. If you like the heat add some chili.

## **NACHOS & SALSA \$10 ppp**

Add some zest to your event with a beautifully presented nachos & salsa station.

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

With selection of:

Tomato salsa | burnt corn | capsicum salsa salsa verde | sour cream | guacamole | coriander

## **MEXICAN TACOS \$10 pp**

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

Choose two tacos from the below:

- Roasted Pork belly taco – pork belly, apple salsa chipotle s salsa
- Beef brisket taco - slow cooked beef brisket| avocado | chargrilled salsa | lime juice
- Fish Taco – Battered market fish | chunky fresh salsa | lettuce | mayonnaise | lime juice
- Spicy mushroom tacos – mixture of mushrooms | chunky fresh salsa | mixed salad leaves

## **SLIDER STATION \$7 pp**

Add some beautiful sliders, barbecued in front of your guests. Choice of:

- Ground beef pattie, cheese, tomato, pickle, tomato sauce, brioche bun
- Portobello mushroom, brie, balsamic cranberry jam, brioche bun (V)
- Chicken ‘parmi’ slider; crumbed chicken, Napoli sauce, cheese, mayo, bun
- Peking duck bao bun, hoi sin cucumber, radish, coriander, spring onion, pickled ginger
- Corned beef sauerkraut, sweet mustard mayo, bun
- Pulled BBQ lamb, gremolata, bun

## **MIX ‘N’ MATCH**

We are all about flexibility and ensuring you get want you want. We are more than happy if you want to mix the packages. Just let us know and we can cost it for you.

## **WEDDING TASTING**

Once you have selected items that appeal to you, we can organise a tasting session with our coordinator or chef to guide you through your wedding menu selections and assist in making a final decision

# **STAFFING & EQUIPMENT**

## **STAFFING**

Your staffing requirements are dependent on your menu and guest numbers.

All events will have a qualified chef at the event. We do not charge for our prepping time. We only charge for the hours our chefs are at the event (minimum of 4 hours).

Depending on what style of menu you have will require the length of time our waitperson and barperson will be working.

Standard set up time is approximately 1.5 to 2.5 hours and to be ready for early guest arrivals and one hour to pack down and ensure all the food and equipment is taken off site, leaving the venue as it was on arrival.

## **WEDDING COORDINATOR**

Don't know where to start? Trying to coordinate your wedding can be hard work, so let us do it for you. We have a dedicated wedding coordinator who will guide couples through every step of the way. Simply choose your theme and style of wedding catering from our menus. If you have a special vision tell us about it and we can make it happen.

Our experienced team will listen carefully to your ideas and create a highly individual experience that reflects your personalities, through the choice of venue, a custom menu and great service.

We will suggest delicious menu items, table settings to suit your theme and all things wedding catering. We cater to all weddings, from classic sit downs or buffet catering to elegant cocktail weddings.

## **EQUIPMENT**

Not all events require additional equipment. Though if it is required then it can be an additional cost. Your requirements are dependent on your menu and guest numbers.

If you require plates, cutlery, glasses and tableware, we can certainly assist you.

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