

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.

BRONZE PACKAGE \$40 / p

Recommended for a 4 hour reception
15 items per guest

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

SILVER PACKAGE \$45 / p

Recommended for a 5 hour reception
18 items per guest

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

GOLD PACKAGE \$50 / p

Recommended for a 6 hour reception
21 bites per item per guest

4 canapes (hot and cold)
2 fork dishes and or sliders
1 sweet canape

BRONZE PACKAGE \$50 / 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 \$60 / 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 \$70 / 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)
Mille feuille, smoked trout, horseradish cream (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
Rare beef, horseradish cream, roasted capsicum baguette bites (NF)
Crostini, saffron chicken, lime and mint mayonnaise (NF, 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 vegetable bruschetta (VN, DF, NF)

HOT CANAPES

OCEAN

Charred chimichurri prawns on skewers, lime juice (GF, DF, NF)
Grilled Shark Bay scallops, shallots, citrus dressing on spoons (GF, DF, NF)
Crispy skin pink snapper, pineapple chili salsa (GF, DF, NF)
Mini fish tacos, tomato salsa, guacamole, limes (GF, DF, NF)

LAND

Thai chicken patties, plum sauce (DF, NF) GF option available
Chicken satay, house made satay sauce (GF, DF)
Grilled lamb kebabs, salsa verde (GF, DF, NF)
Chili marmalade glazed pork belly squares (GF, DF, NF)

PLANT

Popcorn cauliflower, gochujang sauce (VN, GF, DF, NF)
Sweetcorn, zucchini and halloumi fritter, hot tomato chutney (V, GF, DF, NF)
Baked jacket baby potato, cream cheese, chives, crispy shallot (V, GF, DF, NF)
Yakitori-glazed mushroom skewers (VN, GF, DF, NF)

SUBSTANTIVE CANAPES

OCEAN

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

Singaporean prawn noodles (DF, NF)

Seafood risotto (GF, NF)

Prawn, mango, apple, citrus dressing salad (GF, DF)

LAND

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

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

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

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

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

PLANT

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

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

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

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

SWEET CANAPES

Mini macaron collection (GF)

Chocolate Mousse (GF)

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

Mini torched lemon tart, meringue (NF)

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

ENTRÉE

OCEAN

Rockmelon, lime, poppyseed prawn cocktail (NF)

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

Blue swimmer crab on toast (NF)

Sashimi of kingfish with finger lime, mint, sesame seeds and chilli (GF, DF)

Mexican-style tuna salad, grapefruit, avocado, fennel (GF, NF, DF)

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

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V)
Vegan option available

House made linguine, trapanese pesto (tomato, almond, basil pesto) (VN, DF)

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

Creamy roast pumpkin risotto, crispy sage, toasted hazelnuts (V, GF)

MAIN

OCEAN

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

Traditional Abruzzese "brodetto" fish stew (GF, NF, DF)

Pappardelle pasta with prawns, peas and parmesan (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

Mediterranean roast beef, papas arrugadas (salted potatoes), herb mayonnaise (GF, DF, NF)

Pan fried duck breast, orange and cranberry sauce, parsnip puree, creamed cabbage (GF, NF)

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

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

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

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

Vincigassi (wild mushroom and prosciutto lasagne)

PLANT

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

Roast cauliflower, almonds, za'atar (VG GF)

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

Gnudi (spinach and ricotta dumplings), brown butter sauce (V, NF)

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

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
2 x shared sides/salads
2 x desserts

ENTREES

TO START

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

SHARE TABLE ENTRÉE

Sticky smoked BBQ short ribs (GF, DF, NF)
Mussels in white wine, crusty bread (GF, DF, NF)
Grilled lamb shoulder skewers, rocket and pear salad (GF, DF, NF)
Mexican-style tuna salad, grapefruit, avocado, fennel (GF, NF, DF)
Traditional Italian beef meatballs, house made tomato salsa (NF, DF)
Mushrooms, garlic cream (V, GF, NF)
Grilled kingfish skewers, borlotti bean and celery heart salad (GF, NF, DF)
Beetroot-cured salmon with fennel, capers and kipfler potatoes (GF, DF, NF)
Sweet corn, zucchini, halloumi fritters, rocket, pear and walnut salad (V)
Char grilled capsicum, eggplant, zucchini, in oregano, lemon, EVOO dressing (VN, DF, GF, NF)
Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, GF)
BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)
House made linguine, trapanese pesto (tomato, almond, basil sauce) (VN, DF)

SHARE TABLE MAINS

Crispy skin barramundi, pineapple salsa (GF, DF, NF)
Traditional Abruzzese "brodetto" fish stew (GF, NF, DF)
Snapper escabèche with charred scallions (GF, NF, DF)
Garlic and oregano chicken, smashed cucumbers (GF, DF, NF)
Crispy pork belly, miso caramel sauce, orange carrot pickle (GF, NF)
Veal cotoletta, cabbage, mint, apple and dill salad (DF, NF)
Slow roast lamb, honey carrots, baby potatoes (GF, DF, NF)

SHARE TABLE MAINS continue...

Porchetta, Italian style roast pork, stuffed with herbs and nuts (DF)
Mediterranean roast beef, papa arrugadas (salted potatoes), herb mayo (GF, DF, NF)
Vincigassi (wild mushroom and prosciutto lasagne) (NF)
Pumpkin gnocchi, butter and sage sauce (V, NF)
Veal and ricotta cannelloni, meat ragu (GF, DF, NF)

SHARE TABLE SIDES

Cauliflower cream (V, NF)
Roast cauliflower, almonds, pomegranate, za'atar (VN GF, DF, NF)
Crispy crushed roast baby potatoes, lemon, crispy shallot (VN GF, NF, DF)
Baby carrots, sherry dressing (V GF, DF)
Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)
Carrots vichy, thyme butter (VN GF, NF, DF)
Sicilian Caponata; sweet and sour eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF)

SHARE TABLE SALADS

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)
Zucchini and sugar snap salad, macadamia pesto, pecorino romano (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)

Sweets

(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 \$55 pp

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

BUFFET – GOLD

8 dish selection \$65 pp

Choice of: 3 x sides; 3 x Mains; 2 sweets

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

SIDES

- Potato salad with house made mayonnaise (V, GF, DF, NF)
- Roasted honey carrots, sesame seeds (V, GF, NF, DF)
- Beetroot, orange, pomegranate, black olives salad (VN, GF, NF, DF)
- Greek salad (V, GF, NF)
- Roast cauliflower, almonds, pomegranate, za'atar (VN GF, DF, NF)
- Cornslaw – corn, cabbage, carrot salad with Dijon mustard mayonnaise (VG GF)
- Tomato, cucumber, capsicum, basil salad (VN GF, DF, NF)
- Waldorf salad (VN GF, DF)
- Pea and ham salad (VN GF, DF, NF)
- Coconut, capsicum, almond, mint rice salad (DF)
- Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

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)
- Roast beef with English mustard and horseradish (GF, DF, NF)
- Crispy skin barramundi, pineapple, chilli mint salad (GF, DF, NF)
- Mac and cheese (V, NF)
- Chicken Schnitzel and traditional German sautéed cabbage
- Rigatoni pasta bake – large macaroni with rich tomato Bolognese sauce (NF)
- Eggplant parmigiana (V, GF, NF)

SWEETS

- 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)

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 \$13 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 | variety of eclairs | macarons | mini carrot cakes | mini tiramisu chocolate cups | mini lemon curd, fresh berries tart shell

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

A variety of seasonal fruit | berries | nuts

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 what 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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