



GRIFFIN

*Catering & Events*

**COCKTAIL MENU**





# SEAFOOD

## FRESH SHUCKED OYSTERS

ALL \$3.50 each

Natural lemon, lime & Tabasco condiments

Pickled beetroot & Soy

Champagne vinegar shallot & chives

Kilpatrick infused sour cream

Chilled green gazpacho oyster shot

## SEAFOOD - COLD

White Anchovies, marinated fennel, apple, parmesan crostini	\$3.25
Chard Fremantle Octopus, avocado, tomato escabeche, tostada crisp	\$3.25
Smoked salmon, crispy capers, crème fraiche, herb crostini	\$3.50
Salmon tartare, avocado chili salsa, lime & coriander mayonnaise	\$3.50
Vietnamese rice paper roll tiger prawn & pork, pickled cucumber, Asian herbs	\$3.75
Char coal cone, beetroot cured salmon, green pea mousse	\$3.75
Smoked salmon on classic blini, whipped sour cream, fresh herbs	\$3.75
Cured Salmon Gravlax, horseradish yogurt, spiced beetroot, apple, dill	\$4.00
Tuna Takaki, sesame & ginger dressing, edamame beans	\$4.00
King fish ceviche, squid ink cracker, pickled chilli, aioli	\$4.00
Grilled prawn, chipotle, lime, tostada, charred corn, avocado	\$4.00
Blue swimmer crab & pork belly, pickled cucumber, sushi rice cake	\$4.00
King Prawn shooter, bloody Mary jelly, avocado mousse – shot glass	\$4.00

## SEAFOOD - WARM

Baked oyster Rockefeller or Kilpatrick	\$3.30
Salt & Sichuan pepper calamari, citrus dipper	\$3.00
Coconut & Kafka lime infused Snapper, panko crumbs, Siracha	\$3.00
Thai style fish & prawn cake, mango chilli salsa	\$3.00
Hot smoked trout, Indian spiced potato, peas, grilled roti, lime yogurt	\$3.75
Blue swimmer crab & sweet corn cake, avocado salsa, chilli mayonnaise	\$3.75
Sand whiting, crushed peas, fried potato	\$3.75
Barbeque Australian King Prawn chilli, fresh turmeric & coconut sauce	\$4.00
Tempura prawns, wasabi mayonnaise dipper	\$4.00
Seafood pie, fish, prawns, smoked bacon, butter puff pastry	\$4.00
Torched Miso Salmon, rice cake, apple salsa	\$4.25
King fish & salmon Nori tempura roll, ponzu sauce	\$4.25
Scallop, pineapple jam, tom yum dressing, toasted peanuts – cocktail spoon	\$4.25
Local prawn & chorizo skewers, fresh herbs & lemon	\$4.50
Prawn & bacon brochette, lemon butterreduction	\$4.50
Scallop, crispy pancetta, crushed pea, fried sage on a cocktail spoon	\$4.50

(gf) gluten free | (vg) vegan | (v) vegetarian



# MEAT

## MEAT - COLD

Tandoori spiced chicken, poppadum crisp, cucumber, young coconut, mint	\$3.00
Fragrant Thai chicken salad, ginger dressing, cucumber cup	\$3.00
Serrano Jamon (prosciutto ham) parmesan crostini, olive oil	\$3.50
Rare beef, Yorkshire pudding horseradish, caramelised onion	\$3.50
Duck tartlet, apple, walnuts, truffle aioli	\$3.75
Pork, Pistachio & Bacon terrine, spiced mango jam, cornichon	\$3.75
Beef Takaki, enoki mushrooms, sesame ginger dressing	\$3.75
Duck Parfait, Shiraz jelly, toasted brioche, micro herbs	\$4.00
Duck wonton crisp, spiced beetroot, pear, wasabi crème fraiche	\$4.00
Vietnamese rice paper roll, shredded duck, Asian herbs, peanut hoisin	\$4.00

## MEAT AND POULTRY - WARM

Beef herb & onion sausage roll, tomato chutney	\$2.50
Pork & fennel sausage roll, apple ketchup	\$2.50
Sticky Thai pork skewers, Siracha sauce	\$2.80
Indo chicken skewers, roasted peanut & coconut	\$3.00
Pork gonzo dumplings, black vinegar, sesame & soy	\$3.25
Indian lamb roti, spiced potato, peas, minted raita	\$3.50
Lamb skewers, Middle Eastern spices, coriander pesto	\$3.80
Candied beef brisket bite, house BBQ sauce	\$3.80
Roast pork belly bite, five spices, crackle, Nam Jim dipper	\$3.80
Club roll crispy fried pastry stuffed with chicken, avocado, smoked bacon	\$3.80
Duck bao bun, char Siu sauce, pickled vegetables, Asian herbs	\$4.00
Roast pork bao bun, spiced pineapple, Kim Chee	\$4.00
Dukkha crusted lamb, sweet potato, pomegranate, tahini yogurt	\$4.00
Maple slab bacon, corn bread, jalapeno cream cheese	\$4.00
Peking duck pancakes, chilli hoisin	\$4.00
Lamb, pea & Rosemary Pie, red wine gravy	\$4.00
Angus beef butter puff pie, fig jam	\$4.00
Chicken & truffle mushroom Pie	\$4.00
Mini beef fillet, pancetta, potato roti, béarnaise	\$5.00
Surf & turf skewers, (beef & Prawn) lemon hollandaise	\$5.00
Moroccan lamb cutlet, tahini & coriander yogurt	\$MP



# SLIDERS | VEGETARIAN

## THREE BITE BURGER SLIDERS & THINGS

Barra burger, beer battered barramundi, tartare sauce, ice burg	\$4.50
Cheese burger, beef, cheese, onion, aioli, tomato relish	\$4.50
Roo burger, kangaroo, bush pepper, cheese, Sriracha, beetroot jam	\$4.50
Mini hot dog, Bratwurst sausage, onion, sauerkraut, mustard	\$4.50
Pulled beef brisket burger, apple slaw, housesmoked barbeque sauce	\$4.50
Pulled Pork Soft Tacos, pineapple salsa, slaw, jalapenos, aioli	\$4.50

## VEGETARIAN - COLD

Californian roll, soy, pickled ginger	\$2.50
Smoked eggplant, bruschetta, dukkha nut spice	\$2.50
Tomato & bocconcini skewer, basil pesto	\$3.25
Cherry tomato & onion tartlet, goats curd, balsamic	\$3.25
Vegetarian Vietnamese rice roll, chilli ginger dipping sauce	\$3.25
Frittata, roasted peppers, zucchini, sweet potato, whipped fetta, beetroot jam	\$3.50
Yarra valley goats cheese, truffle and beetroot tart	\$3.75
Fig, blue cheese, local honey, char coal cone	\$3.75

## VEGETARIAN WARM

Roasted pumpkin, spinach & parmesan arancini ball, herb mayo	\$3.00
Traditional samosas, spiced potato & pea, chilli ginger tamarind sauce	\$3.00
Zucchini, pumpkin & quinoa fritter, citrus yogurt	\$3.00
Tomato, ricotta & spinach tartlet, basil pesto	\$3.00
Chickpea falafel, hummus, dukkha nut spice, pomegranate reduction	\$3.00
Crumbed three cheese mac n cheese, tomato relish	\$3.00
Baked brie Cheese & cranberry en croute	\$3.50
Roasted capsicum, red onion & zucchini skewers, basil pesto	\$3.50
Indian roti, spiced carrot, kale, fetta, yogurt	\$3.50
Gorgonzola cheese & fig tartlet, vincotto glaze	\$3.75

# MINI MEALS

## ROAMING MINI MEALS

SERVED ON SMALL PLATES, BOWLS,  
BAMBOO BOATS, BOXES

Slow cooked beef cheeks, master stock, paris mash, onions, jus (gf)	\$8.00
Pork belly, crackle, sweet potato puree, chilli macadamia nut caramel (gf)	\$8.00
Chilli pork, Asian vegetable, egg noodle stir fry, crispy shallots	\$8.00
Prawn & pork belly, green paw paw salad, glass noodles, Asian herbs	\$8.00
Beer battered flat head fillet fish & chips cone	\$8.00
Beef massaman curry, lemon grass rice, poppadums (gf)	\$8.00
Seafood & chorizo paella, saffron and smoked paprika (gf)	\$8.00
Mini beef fillet, pepper crust, potato fondant, jus, béarnaise sauce	\$10.00
Nasi goreng fried wild rice, crispy chicken, prawn cracker	\$8.00
Sichuan peppered squid, watermelon, Vietnamese mint, nam jim	\$8.00
Duck and pomegranate san choy bow, toasted rice, coriander	\$8.00
Seared line caught tuna nicoise salad, citrus dressing (gf)	\$8.00
Gado gado tempeh salad, tofu, long beans and peanut sauce (v)	\$8.00
Local snapper taco with lime, salsa, spring onion, smashed avocado	\$8.00
Bombay biryani, basmati indian spices, chicken, raita (gf)	\$8.00
12-Hour beef brisket, apple slaw, ranch dressing, pickled onion (gf)	\$8.00
Miso seared salmon fillet, wild rice, Asian greens, coconut & turmeric	\$9.00
Scallops, smoked eggplant, pomegranate, tabbouleh, lemon preserve	\$11.00

## ROAMING COCKTAIL DESSERTS

Vanilla bean panna cotta, berry compote – mini cups	\$2.80
Dark chocolate mousse, vanilla mascarpone mini cups	\$2.80
Profiteroles, crème patisserie, chocolate	\$2.80
Seasonal fruit cocktail skewers, passionfruit glaze	\$2.80
Chocolate & walnut brownie, double cream	\$2.80
Salted caramel, banana, peanut, pavlova	\$2.80
Lemon curd tartlet, Italian meringue	\$3.25
70% dark chocolate tartlet, raspberries	\$3.25
Pear & fig tartlet maple glaze	\$3.25
Mini ice cream cones – Pastry Chefs choice	\$3.25



# SANDWICHES

## COCKTAIL SANDWICHES

Minimum order 20 portions

Flat leaf parsley, tomato, hummus	\$3.25
Leg ham, mustard, cornichon, rocket	\$3.75
Eggs, curried mayonnaise, cucumber, ice burg lettuce	\$3.75
Rare roast beef, horseradish, semi dried tomato, alfalfa sprouts	\$3.75
Chicken, bacon, avocado, parmesan, lettuce, herb mayonnaise	\$3.75
Smoked salmon, capers, dill crème fraiche, radish	\$4.00
Prawns, Marie rose, ice burg lettuce	\$4.00

## COCKTAIL PACKAGES

### 2 Hour Package \$42.00 pp

Select 7 canapes

Select 1 bowl item

### 3 Hour Package \$65.00 pp

Select 7 canapes

Select 2 bowl items

Select 1 supper item

### 4 Hour Package \$82.00 pp

Select 10 canapes

Select 2 bowls

Select 3 sweets

Select 1 supper item

Package price includes delivery, chefs on-site to cook and present food onto platters and boards.

Price excludes wait staff, additional hire equipment and GST.

Cocktail menu package prices are based on 50 guests.

# FURTHER INFORMATION

## Minim Order

We have a minim order of 40 individual pieces of food per selection or minim of 40 guests for menu packages. Need help on what to select - simply call us we are more than happy to talk you through some suggestions and ensure you get the right menu to suit your requirements.

## Hire Equipment

Griffin Catering will help guide you through your options for event furniture, lighting, mobile bars, audio equipment and marquees, we works directly with a number of Perth's leading suppliers and is happy to recommend them to you or alternative we can book them on your behalf.

## Uniformed Food Service Staff

All cocktail events must be worked by Griffin Catering & Events' staff, a minimum of 3 hours per event staff member is required.

## Current Rates

Mon – Friday \$42.00 per hour / Sat – Sunday \$45.00 per hour / Public holiday \$55.00 per hour.

## Number Of Staff Required For Food Service

40 – 50 guests: 1 chef & 1 wait staff  
50 – 100 guests: 2 chefs & 2 wait staff  
100 – 150 guests: 2 chefs & 3 wait staff  
150 guests plus: 3 chefs & 4 wait staff  
Priced on application for larger events

\*Please note for larger events additional management service charge may apply based on event logistics priced on application will be stated prior to your confirmed booking. GST is not included in this menu range.

## Mobile Kitchen Hire

If you are holding your event in an offsite location with limited or no kitchen facilities, Griffin Catering and Events offer a range of solutions to ensure your event is fully operational.

## Menu Key

(v) Vegetarian (may contain egg, dairy products and/or honey)  
(vg) Vegan (contains no animal products)  
(gf) Gluten-free product



LEMON CURD  
TARTLET



**(gf)** gluten free | **(vg)** vegan | **(v)** vegetarian

## **CONTACT INFORMATION**

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