

# Fresh COCKTAIL

CATERING & EVENTS

The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



Relaxed & casual to professional & suited or glamorous & fantastic - each event defines itself.

Cocktail events are the vehicle to connect, interact and nourish yourself with conversation as well as delicious food prepared by our highly professional team at the Fresh Catering and Events kitchen.

Beautiful food served in a stunning venue with professional, connected staff are the foundation of a great event. Let us design your event with you.

*Please let us know how we can serve you.*



## COCKTAIL PACKAGES

*Prices exclude GST.*

### STANDARD

Approx. 1 hour of food \$30pp [min. 25 people]

3 cold canapés

2 hot canapés

1 sweet

### PREMIUM

Approx. 3 hours of food \$45pp [min. 25 people]

3 cold canapés

3 hot canapés

1 substantial canapé

1 sweet

### DELUXE

Approx. 4 Hours of food \$55pp [min. 25 people]

3 cold canapés

3 warm canapés

2 substantial

2 sweet

### DESIGN YOUR OWN

Build & design your own food journey for your guests - we can support you to tailor to your exact requirements. The fun bit is the eating.

*Please let us know how we can serve you.*





# CANAPÉS

## COOL

*gluten free available*

|  |      |
|--|------|
| Tasmanian smoked salmon - crème fraiche – caviar – dill .....            | 4.00 |
| Chickpea panisse - red onion caramel – lemon myrtle pearls [vegan] ..... | 4.00 |
| Olive tapenade - coconut feta – chives [vegan] .....                     | 4.00 |
| Mushroom tartlet - Swiss brown duxelles - goats curd .....               | 4.00 |
| Melon - prosciutto - evoo chilli - dukkah .....                          | 6.00 |
| Tuna ceviche – squid ink crisp - tropical relish .....                   | 5.00 |
| Classic prawn cocktail – WA prawn – avocado .....                        | 6.00 |
| Oysters – classic mignonette .....                                       | 5.00 |

## HOT

*gluten free available*

|  |      |
|--|------|
| Arancini – Napoli sauce .....  | 4.00 |
| Pork belly – spicy & sticky glaze - pickled cucumber .....                   | 5.00 |
| Seared WA beef – horseradish cream – rocket Dijon pesto – fried capers ..... | 4.00 |
| Chicken – spicy tangy Peri Peri .....  | 5.00 |
| Chicken croquette - sauce gribiche - dill pickle .....                       | 5.00 |
| Classic sausage roll – tomato relish .....                                   | 4.00 |
| Lamb kofta – tortilla crisp - tzatziki .....                                 | 4.00 |
| Pan seared scallop – smoked chorizo – wasabi mayo .....                      | 6.00 |
| Pea & Parmesan croquette – tahini aioli .....                                | 4.00 |
| Pumpkin & white bean sausage roll - tomato relish [vegan] .....              | 4.00 |
| NT Barramundi goujons, lime aioli & finger lime caviar .....                 | 6.00 |
| Moroccan style falafel - tahini aioli [vegan] .....                          | 4.00 |
| Spiced lamb sausage roll - tomato relish .....                               | 4.00 |



# SUBSTANTIAL

## SUBSTANTIAL / BOWLS

*gluten free available*

|   |       |
|---|-------|
| Nacho bowl – black bean – tomato lime salsa – avocado – sour cream .....  | 8.00  |
| Chicken taco - guacamole - 'slaw - chilli sauce .....                     | 8.00  |
| Bao bun – pork belly – hoisin – sweet pickled cucumber .....              | 8.00  |
| Slider - vegetarian slide - spinach - hummus .....                        | 8.00  |
| Crispy snapper - caramelised harissa - smashed golden chats .....         | 9.00  |
| Thai green curry – steamed rice – coriander – shallot .....               | 8.00  |
| Slider – WA beef – American cheese – rocket – aioli – burger sauce .....  | 8.00  |
| Beef cheeks – roast garlic mash – heirloom carrot – rich tomato jus ..... | 9.00  |
| Lobster roll - mini bagel - light mustard mayo - cress .....              | 13.00 |
| Slider – beef brisket – 'slaw – rocket .....                              | 7.00  |
| Spicy lamb meatballs - Napolitana sauce - gremolata .....                 | 8.00  |
| Harissa lamb cutlet - coconut feta .....                                  | 9.00  |
| Pumpkin risotto - crisp sage .....  | 8.00  |

## DESSERT

*gluten free available*

|  |      |
|--|------|
| Passionfruit tartlet .....                     | 6.00 |
| Opera cake .....                               | 6.00 |
| Orange & coconut [vegan] .....                 | 6.00 |
| Raspberry & chocolate entremete [vegan] .....  | 6.00 |
| Coconut Swiss lamington .....                  | 6.00 |
| Lemon meringue .....                           | 6.00 |
| Passionfruit & raspberry smashed pavlova ..... | 6.00 |
| French macaron .....                           | 3.00 |



# SERVING YOU

## GENERAL

[gf] **gluten free** [gf df] **gluten free dairy free**  
[v] **vegetarian** [vn] **vegan**

The availability of all items and their prices are subject to change without notice.

For full service receptions and events, please email our team at **info@freshcateringandevents.com.au**

## HOURS

Event management can be discussed with our catering team Monday through Friday.

For more information, please contact us at (08) 9387 3156 or **info@freshcateringandevents.com.au**

## PRICING

All pricing is exclusive of GST.

*Please let us know how we can serve you.*

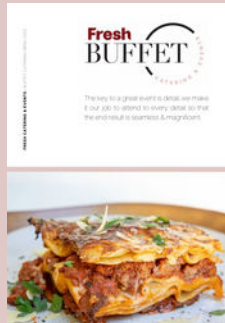
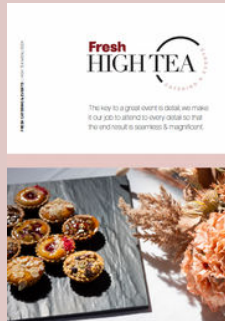
With you we design & take care  
of every detail.

**DIAMOND STANDARD**  
CATERING & EVENTS  
Integrity, Quality & Care  
2025



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ESPRESSO



To review the full catering catalogue go to  
[www.freshcateringandevents.com.au](http://www.freshcateringandevents.com.au)



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