

ACCLAIMED

— catering • events —

WEDDING CATERING

PACKAGES 2017/2018



Our Food Philosophy

Perth and South West Caterers specialising in real food made with heart, where flavour and presentation are deliciously balanced.

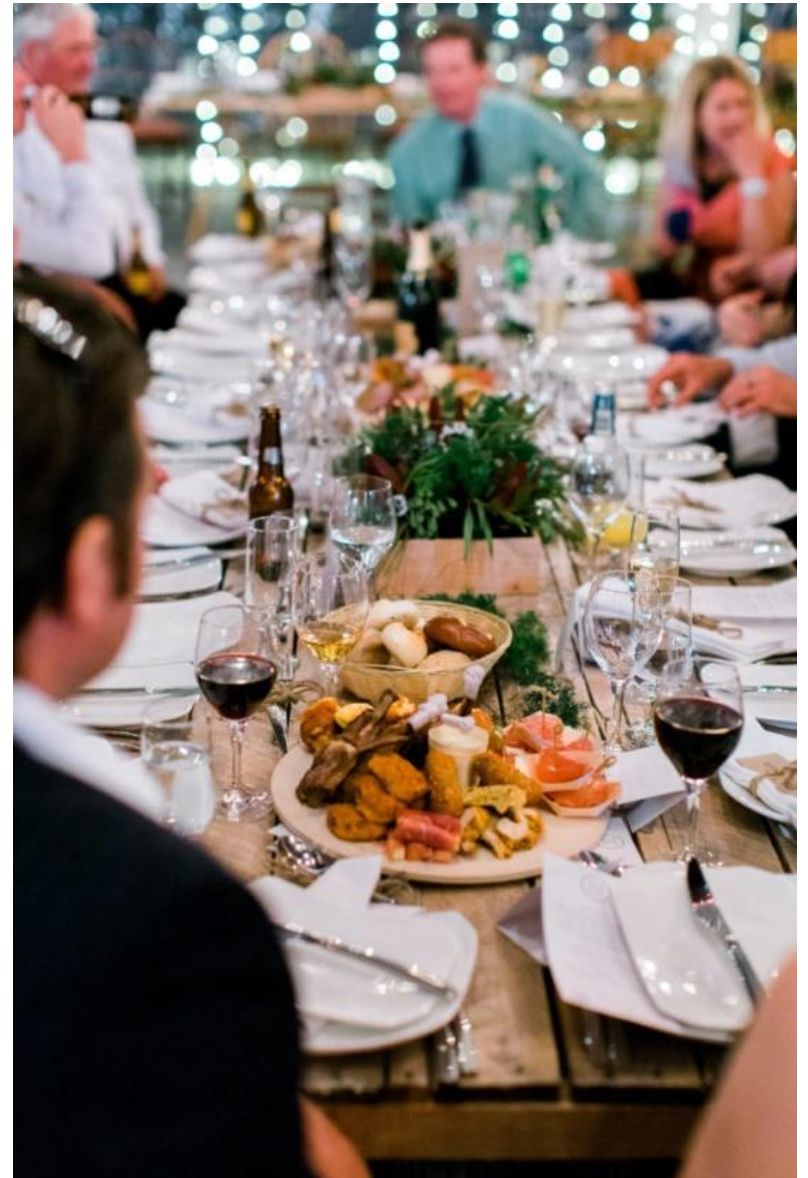
Acclaimed Catering have been providing fresh and personal catering services to Perth and surrounding areas for the past 20 years.

We are known for our personal approach- our food is tailored to you, your guests and your budget. We love discussing what you like to eat, so we can customise menus to your taste.

We are passionate foodies, who love nothing more than creating beautiful food for our friends and family- this food philosophy comes through in every event we do.

Our food is fresh, seasonal and wholesome- we cook food that is the perfect meld of homemade rustic goodness and professionalism.

We love working with you to create something a little different- picnic weddings, luscious grazing tables and leisurely long table lunches excite us!



How does it work?

We understand that every couple and every wedding is different. That's why our menus are designed to be a starting point from which we can customize a menu to perfectly suit your needs.

Take a look through our example menus and, if you like what you see, get in touch with one of our dedicated event coordinators. We love to chat all things wedding and get a good idea of the vibe and style you are trying to achieve. From here, using your feedback, we can mix and match menus to present you with an initial quote.

We believe our food speaks for itself, which is why we're more than happy to offer tastings. We hold quarterly group tastings where you can sample a range of dishes from several menus. If you would prefer something a little more private an individual tasting can be scheduled. The price depends on your menu, but once you decide to book your wedding with us, we credit this amount off your total bill.

We know you're going to love what you taste, but so do a lot of others, which is why we recommend paying a deposit around 12 months out to lock in your date (don't worry if you're not that organized...we can absolutely cater for later bookings, subject to availability).

We love working alongside some of Perth's best venues, coordinators and stylists to make your day a success. However, we are also more than happy to help with these aspects of the big day if you don't want to deal with multiple vendors. Chat to us about how we can help with sourcing hire equipment, on the day coordination or even the whole planning and styling process.



Canapé Menu

HOT CANAPÉS

Pan fried scallops with cauliflower cream – **GF**

Coconut and sesame crusted King prawn with wasabi infused mayo

Scallop, prawn and ginger wanton, ponzo dipping sauce

Spinach & Pumpkin Risotto Balls with Shaved Parmesan

Handmade Tortellini with Forest Mushrooms, Truffle and Porcini Cream-**V**

Kipfler Potato, Goats Cheese and Herb Tortilla –**GF, V**

Slow Roasted Lamb Shoulder Croquette, Onion Jam

Chorizo and haloumi skewers- **GF**

Asparagus and jamon spear- **GF**

Pork on a Fork – Crispy Pork Belly with poached pear- **GF**

Macadamia Crusted Chicken Wingettes with Mango Salsa

Mini pork and pear sliders

Mini roast beef sliders with caramelized onion and aged cheddar

Mini sticky balsamic beef slider with celeriac remoulade

COLD CANAPÉS

Asian Prawn Spoons drizzled with Sweet Chilli, Lime & Coriander -**GF**

Smoked Salmon Bruschetta -**GF option**

Chargrilled Scallop topped with Spanish Chorizo Apple Balsamic- **GF option**

Smoked Salmon Mousse in a Poppy Seed Cone

Chilled watermelon with torched goats cheese and apple balsamic- **GF, V**

Roasted beetroot, Persian fetta and orange tartlet-**V**

Goats cheese and cherry tomato tartlet-**V**

Chargrilled South West Asparagus Roulade with Tzatziki Dip-**V**

Char-grilled Mediterranean Terrine – **GF, V**

Miniature Parmesan Cones filled with Smoked Chicken and Cream Cheese Mousse-**V**

BOWL BITES

Baked mac 'n cheese- **V**

Pork belly with white truffle cauliflower puree and steamed fennel – **GF**

Pulled beef, chipotle, black bean and rice bowl

Beer battered whiting and crispy fries

Norwest tempura King prawns on an Asian noodle salad

Thai chicken in coconut cream with hokkien noodles

Salad of rare roast beef, vermicelli noodles and lemon grass

Southern fried chicken with slaw

Veal meatballs, tomato sugo

Bhuna Chicken Curry in a Garlic Naan, Cucumber Riatta



Set Dining

PACKAGE ONE

ENTRÉE

Heirloom tomato salad, jamón, goats cheese, olive whip, basil oil dressing

Wild mushroom tart , ricotta and truffle oil

Pillows of spinach, ricotta and nutmeg ravioli, traditional sugo and aged parmesan

Stuffed mushroom with herbed ricotta

Potato and leek soup, smoked trout and sourdough croutes

Char grilled Mediterranean chicken salad, roasted pumpkin, hazelnuts, snow pea tendrils and a chili and lime dressing

MAIN

Field mushroom schnitzel, goats cheese and basil crumb, Sicilian eggplant caponata (V)

Tuscan vegetable ragout, soft polenta, garden thyme

Crispy skinned ocean trout, warm bean & grape tomato salad, verjuice

Crispy snapper, snake beans, lemon cucumber riata, coriander radish salad

Prosciutto wrapped chicken breast stuffed with spinach and ricotta, pumpkin and fennel rosti, chargrilled asparagus (GF option)

Roast chicken with a sage and onion stuffing, cranberry jus, duck fat roasted chateau potatoes, heirloom carrots and broccolini

Seared breast of chicken, green pea risotto and chargrilled asparagus

Linley Valley pork loin, pork belly wellington and calvados sauce

Linley Valley pork loin, lentil and sage cassoulet.

Braised French trimmed 8hr lamb shank, creamy pumpkin and potato, crispy sage leaves, petite pois peas

Slow roasted lamb shoulder, creamy sweet potato and pumpkin, grilled truss tomatoes

Beef sirloin, grilled mushroom, creamy sweet potato and pink peppercorn jus

Seared beef, white bean puree, roasted truss cherry tomatoes, pistou

Pulled waygu beef cheek lasagna, rocket and shaved parmesan



Set Dining

PACKAGE TWO

ENTRÉE

Pork belly, bacon and mozzarella croquette, pea and cauliflower puree

Wild mushroom tart, ricotta, truffle oil

Smoked salmon and prawn terrine, pickled cucumber, salted capers

Herb crusted lamb saganaki, black current glaze

Smoked salmon ribbons, avocado, beetroot and tomato salsa, dill and champagne vinaigrette

Caramelized fennel tart, salad of pickled fennel and summer leaves, fig vincotto

Boned quail in sourdough crumbs, shaved prosciutto, melted raccette cheese dressing

MAIN

Wild mushroom ragout with creamy polenta

Crispy skin salmon, star anise broth, caramelized leek and Asian greens

Crispy skin ocean trout, warm bean and grape tomato salad with verjuice

Roast barramundi fillet, cauliflower puree, roast cauliflower salad, raisin, pine nut and caper vinaigrette, parsley oil

Sumac marinated snapper, chickpea coriander salsa, grilled potatoes



Chicken breast saltimbocca, pea risotto, braised leek butter

Supreme of chicken filled with mascarpone and wilted spinach, Thai pumpkin sauce

Breast of free range chicken, white bean and smoked ham hock cassoulet

Slow cooked fennel and rosemary pork belly, roasted potatoes, pears, sage with buttery spinach and beans

Linley Valley pork loin, lentil and sage cassoulet.

Braised French timed 8hr lamb shank, creamy pumpkin and potato, crispy sage leaves, petite pois peas

South west lamb rack, pulled shoulder, minted pea puree

Veal rib eye steak, chimichurri sauce, watercress and potato salad

Pulled waygu beef cheek lasagna, rocket and shaved parmesan

Slow cooked beef cheek, creamy polenta and wild mushroom ragout

South West beef, sweet baby beets, heirloom carrots, shiraz jus

DESSERT

For packages one and two

Lemon meringue tart with raspberry crumb

Layered white, milk and dark couverture chocolate mousse on a crunchy biscuit base

Salted caramel St Honore'

Tangy raspberry mousse with a lemon curd center, topped with shiny white chocolate glaze

Flourless chocolate cake dipped in crunchy salted caramel glaze, topped with truffle cream and salted caramel pearls

Cinnamon spiced caramelized white chocolate mousse and an apple gelee insert on a brown sugar sable base.



Buffet Menu

ENTRÉE

A CHOICE OF ONE OF THE FOLLOWING;

Antipasto grazing board consisting of Spanish jamon, smoked chicken breast, Hungarian salami, chorizo, prosciutto, chilli salami, Swan Valley olives, local fetta, chargrilled eggplant and zucchini, choice of crusty bread or toasted lavosh.

Or

Caramelised onion and fetta tartlet on a rocket salad

Or

Soup of the day served with fresh baked bread and whipped French butter

MAINS

CHOOSE ANY FOUR OF THE FOLLOWING;

Roasted point end of rump with a pepper crust on a bed of caramelised onions

Moroccan chicken with olive and preserved lemons, and seasoned couscous.

Confit duck with creamy lentils

Middle Eastern slow roasted lamb leg, on sumac and white beans with pomegranate and mint jus

Oven basted South West beef with garlic, thyme and rosemary, with crispy roast potatoes

Roasted pork loin with red wine, honey and spice jus

Butter basted herb and parmesan crusted chicken breast
Rosemary roasted lamb rack with crushed potatoes and baby tomatoes
Crispy belly pork with an apple and pear ragout
Herb stuffed pork belly with braised sweet onions
Rosemary roasted chicken supreme with roasted garlic and wild mushroom ragout
Darne of Tasmanian salmon with a chilli mussel ragout
Red duck and lychee curry with onion roti
Green fish curry with baby eggplant, Thai basil and fried shallots
Vegetarian moussaka with layers of roasted Mediterranean vegetables
Thai chicken curry with lemongrass and lychees, served with coconut rice
Seafood pasta tossed with chilli and parsley
Beef bourguignon
Spinach and ricotta ravioli with sundried tomato cream
Tagliatelle with wild mushrooms
Slow cooked beef Ragù
Spicy wok fried noodles with seared mushrooms and tofu

CHOOSE TWO OF THE FOLLOWING;

Lashings of chargrilled Mediterranean chargrilled vegetable deglazed with a mushroom and truffle balsamic
Duo of broccoli and broccolini with chorizo and pecorino crumb
Oven roasted potatoes
Panache of roasted vegetables
Parisian potatoes



CHOOSE THREE OF THE FOLLOWING;

English spinach and mango salad with shaved parmesan and crispy pancetta

Raddicho, pear, red onion and nero tomatoes

Garden salad

Tomato and bocconcini salad with apple balsamic dressing

Swan Valley olives, fetta, Romany tomatoes, red onion & baby cucumber

Caesar salad with garlic croutons

Green bean salad with egg, croutons, crisp bacon pieces & shaved parmesan

DESSERT

CHOOSE FROM FOUR OF THE FOLLOWING;

Mini lemon meringue tarts

Almond raspberry tarts

Individual vanilla bean panna cotta with raspberry coulis

Individual tiramisu

Chocolate tart

Triple chocolate brownie

Fresh fruit platter

Festival Menu

Served from styled stalls, our festival menu allows guests to choose from a variety of cuisines at a time that suits them... and it perfect for weddings wanting to achieve a laid back vibe.

Ole', Ole',Ole'

Paella

Choice of chicken and chorizo; seafood; vegetarian

(Choice of any two tapas)

Patatas Bravas(fierce potatoes)

Chorizo Croquetas

Smoked Chorizo, Chickpea and Chili

Spanish Meatballs

Rockemellon wrapped in finely shaved jamon

Vegetable Tortill

Hawker Cart

Crispy chicken wings with egg noodles and crispy shallots

Salad of rare roast beef, vermicelli noodles and lemon grass

Assorted bao buns and steamed pork buns

South of the Border

(Choice of any three)

Pulled beef, chipotle, black bean and rice bowl.

Three cheese stuffed peppers

Chorizo and cheese quesadillas

Pork and lime empanadas

Star Spangled Banner

(Choice of any three)

Assorted sliders including pork belly sliders with pickled cabbage and maple mustard, roast beef with caramelized onion and aged cheddar, Cajun spiced

chicken and bacon

Southern fried chicken

Molasses BBQ ribs

Mac 'n cheese

By the Sea

(Choice of any three)

Beer battered whiting and crispy fries

Tempura prawns on Asian slaw

Chilli mussels served with crusty bread

Smoked salmon, prawn and avocado crostini with lime and coriander

Salad Stall*

English spinach and mango salad with shaved parmesan and crispy pancetta

Watermelon, feta and ripped mint with spinach and apple balsamic

Raddicho, pear, red onion and nero tomatoes

Caprese salad of buffalo mozzarella, roma tomato and ripped basil

Bon Appetite

(Choice of any three)

Pan fried ravioli with tomato sugo

Italian meatballs with sugo and sage

Individual chicken parmigiana

Caprese salad

Assorted bruschetta including traditional tomato and basil and mixed mushroom

Aussie BBQ

Gourmet lamb and rosemary sausages

Burger bar consisting of beef, vegetarian and chicken burgers, grilled pineapple, sautéed onion, beetroot and assorted salad and condiment options.

Donuts and Gelato

Donut balls filled with your choice of; Cherry jam, nutella, custard, caramel sauce or lime curd

Assorted gelato served in waffle cones

Jar-licious

(Choice of any four)

Vanilla bean panna cotta with berry coulis

Double chocolate mousse with coffee bean praline

Coconut, mango and macadamia trifle

Banoffee pie

Apple, pear and walnut crumble with custard

Banquet / Share Plate Menu

CHOOSE TWO FROM THE FOLLOWING

Meat

Middle Eastern slow roasted lamb leg, on sumac and white beans with pomegranate and mint jus

Crispy belly pork with an apple and pear ragout

Slow cooked pulled brisket of beef with a bourbon and barbeque sauce

French trimmed Karridale Lamb racks on a bed of mint and broad bean puree

Poultry

Red duck and lychee curry with onion roti

Whole corn fed chicken bellentine with a sage and pan jus gravy

Rosemary roasted chicken supreme with roasted garlic and wild mushroom ragout

Parmesan crusted chicken medallions

Deboned quail with roasted tomato, baby English spinach and aged parmigiana

Seafood

Green fish curry with baby eggplant, Thai basil and fried shallots

Asian steamed Cone Bay barramundi with ginger, coriander and egg noodle and peanut pesto

Darling of Tasmanian salmon with a chilli mussel ragout

North West chilli King prawns with a prawn head bisque

CHOOSE ONE FROM EACH OF THE FOLLOWING

Sides

Duck fat potatoes with garlic and rosemary

Indonesian fried rice

Mac and Cheese

Turkish cous cous with caramelized apricots and coriander

Vegetables

Middle Eastern spiced cauliflower with cauliflower rice with pomegranate molasses.

Duo of broccoli and broccolini with chorizo and pecorino crumb

French brown lentils braised in turmeric stock and caramelized dried shallots

Cumin roasted chickpea with shaved fennel

Lashings of chargrilled Mediterranean chargrilled vegetable deglazed with a mushroom and truffle balsamic

Salads

Shaved cabbage, fennel, brussel spout salad with a chili and aniseed yoghurt

English spinach and mango salad with shaved parmesan and crispy pancetta

Watermelon, feta and ripped mint with spinach and apple balsamic

Raddicho, pear, red onion and nero tomato

Dessert

Individual vanilla pavlova with Chantilly cream and seasonal berries

Salted caramel mousse waffle cups

Triple chocolate brownie with whipped white chocolate ganache and hazelnut praline

Lemon meringue tarts



Catering Packages

CANAPE PACKAGE

PER GUEST

Selection of six canapes	\$28.50
Selection of six canapes plus two bowl selections	\$50
Selection of eight canapes	\$36.50
Selection of ten canapes	\$47.50
Bowl Bites (per item)	\$12.50

*standard service time is one and a half hours for six canapés, but can be customized

SET DINING

PACKAGE ONE

PACKAGE TWO

Alternating drop, three course	\$65	\$80
Choice of entrée and main, alternate drop dessert	\$78	\$96
3 canapés, alternate drop entrée, main, dessert	\$75	\$90
4 canapés, alternate drop main, dessert	\$65	\$80
Alternate drop entrée, main, your wedding cake plated for dessert	\$57	\$72

BUFFET

PER GUEST

Plated entrée, buffet main and dessert

\$75

4 canapés, buffet main and dessert

\$75

Plated entrée, buffet main, wedding cake served as dessert buffet style

\$63

FESTIVAL STALL

Each main stall, minimum of two stalls

\$15

Salad stall

\$10

*minimum guest numbers apply.

BANQUET

Two course shared table feast

\$67

3 canapes, main and dessert banquet style

\$77

*Your wedding cake sliced and served on platters is a complimentary service

** Price does not include wait staff or specialized equipment as these vary depending on your specific requirements and venue. Kitchen staff, standard cutlery and crockery and standard catering equipment is included in the price per head.

***All of menus are designed to be used as a starting point upon which we can build a customized menu that perfectly suits your needs. Do not hesitate to contact us to discuss further- a quick chat regarding your venue and specifics of the day will allow us to quote on any specialized equipment needs and wait / bar staff.

Something More

PRE-RECEPTION CANAPES \$10PP

A selection of three canape options from our standard canape menu is the perfect way to welcome your guests to the reception (and prevent bellies rumbling before the main affair is served!).

BRIDAL PARTY HAMPER \$15PP

The most important people shouldn't go hungry while their guests enjoyed the aforementioned canape selection!

Our bridal party hamper can be dropped to you or collected the morning of the wedding, and will be stocked full of beautiful cheeses, antipasto, shaved meats, pate and house made pastries.

We're also happy to provide lunch for the guys and gals as they're getting ready- contact us to chat about different packages.

*Minimum of four people

GRAZING TABLE \$10PP

Our grazing tables are not only delicious and abundant, they're a beautiful visual feature as guests enter the reception. Piled high with local and imported cheeses, cured meat, antipasto, house made dips, pates, breads and seasonal fruits, they're a lovely communal feast for guests to enjoy with pre-dinner drinks.

We also offer more substantial grazing packages starting at \$17pp, where your table will be refreshed throughout the night with heartier offerings. Contact us to discuss possible menus.

LATE NIGHT EATS \$12PP

It's been a big day, you've hit the dancefloor hard... everyone would love some late-night munchies. Surprise your guests with a supper – gourmet sliders, loaded fries, slow cooked beef and gravy rolls...we've a selection of stall items that are sure to hit the spot.

DESSERT BAR \$12PP

Don't want to waste another second in your seat when you'd rather be on the dance floor? Dessert bars are a fun way to give guests a variety of sweet options, to be picked at over a period. Our in-house pastry chef loves to dream up bite size treats to perfectly suit your wedding, and well style the table to match.

CHEESE, PLEASE \$10PP

There is nothing better than finishing the night off with some delicious cheeses, pastes and hard breads. Our cheese boards served to the table start at \$10 per person, but talk to us about putting together cheese towers as a fun alternative to the traditional cake.

THE MORNING AFTER \$20PP

Depending on your reception venue, you may find yourself with a whole lot of guests feeling a little worse for wear the next morning. Never fear, our chefs will be up and at 'em to prep a post wedding breakfast feast. From bacon and egg rolls to full barbeque fry ups, talk to us about the options.

*Minimum numbers apply.

Contact Us

Have questions or want to discuss your specific requirements?

Our event coordinators LOVE chatting all things wedding. We also know that it is hard to budget for your big day, so we're more than happy to take the time to talk through your options before you make any decisions.

So that we can give you an accurate quote it is handy to have the following information available;

Bride and Groom name and contact details

Date of the wedding

Venue

(or what you are looking for in a venue if you'd like our suggestions)

Number of guests

Service style

(canape, sit down etc.)

Approximate budget

TAHNEE UPTON

Wedding and Event Coordinator

0430 021 817

info@acclaimedcatering.com.au

