



# ACCLAIMED

*catering • events*

Wedding Brochure

2022/2023

# 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



# 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 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 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 organised...we can absolutely cater for later bookings, subject to our 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.



# Grazing Tables

## PRE -DINNER GRAZE, STAND ALONE OR CUSTOM GRAZE

Styled with native flowers and foliage on a selection of rustic timber stands and boards.

Selections include but are not limited to the following items:

Assorted cured meats including triple smoked ham, prosciutto & assorted salamis

Crispy Spanish chorizo

Tasmanian smoked salmon and caperberries

Smoked chicken breast (gf)

Wheels of assorted cheeses including brie, aged cheddar, blue, red leister and edam

Fresh baked artesian breads and gourmet crackers (gf options avail)

Marinated olives and chargrilled vegetables **v, gf**

Semi sundried tomatoes **v, gf**

Sliced vegetable platter and chunky homemade dips **v, gf**

Fresh seasonal berries and sliced fresh fruits **v, gf**

*\*Custom items can be selected from the canape menu, please refer to the pricing packages for more information.*



# Cocktail Menu

## HOT CANAPE SELECTIONS

Barramundi goujons with lime aioli

Snapper goujons with lime and dill aioli

Salt and pepper calamari with chili and lime aioli

BBQ bourbon pork belly bites with crunchy crackling **gf**

Beef tikka meatball with tzatziki **gf**

Cajun chicken, roasted corn & zucchini rosti **gf**

Char-grilled scallop atop with Spanish chorizo **gf**

Chargrilled chorizo and haloumi skewers **gf**

Chorizo and manchego croquette with chipotle dip

Satay Duo: Satay chicken & beef skewers **gf**

Coconut and sesame crusted NW prawns with wasabi infused mayo

Haloumi and rocket mini pizza **v**

Lamb and mint croquette with mint yoghurt

Mini cottage pie with a sweet potato mash

Mini angus beef burger with American jack cheese and caramelized onion

Pan fried scallops with chorizo and apple balsamic reduction **gf**

Pumpkin and pesto arancini **v, gf option**

Roast pork belly slider with maple mustard slaw

Ricotta and sweet corn fritter with whipped cream cheese and chives **v**

Spiced Rogan josh empanadas

Smoked chicken empanadas with chipotle mayo

Smoked salmon and dill bruschetta

Stuffed baby potatoes with pulled beef **gf**

Mac 'n cheese bites with sweet tomato relish **v**

Tempura vegetable kebabs with teriyaki dipping sauce **vg**

Vegetarian spring roll with tangy plum dipping sauce **v**

Mini stuffed naan bread with chicken korma filling

Sour cream and chives fritter **v**

Spinach and ricotta puff pastry triangles **v**

## COLD CANAPE SELECTIONS

Asian prawn spoons drizzled with sweet chili, lime & coriander **gf**

Chilled watermelon with torched goats' cheese and apple balsamic

Goat's cheese, caramelised onion and cherry tomato tartlet **v**

Miniature parmesan cones filled with smoked chicken and cream-cheese mousse **v**

Persian fetta and vine ripened tomato bruschetta **v**

Brie toast with Swan Valley honeycomb

Smoked salmon, lemon and dill pinwheels

Smoked salmon mousse with a poppy seed cone

*Add on an additional canape item for \$3.50 per piece (minimum of 20 per item).*



# Substantial's & Bowl Bites

For a more substantial meal, add this to your selection of pre-dinner canapes. These selections allow your guests to mingle whilst enjoying delicious food.

Sherry pepper meatballs in a tomato sauce **gf**

Indonesian chicken satay bowl with peanut sauce, steamed rice **gf**

Bao duo: Crispy chicken with slaw and pulled BBQ brisket with slaw (v option available)

Butter chicken with steamed jasmine rice and naan bread

Thai green chicken curry with steamed jasmine rice

Vegetable samosa with chickpea masala and chutney drizzle **v**

Crumbed spinach and ricotta ravioli with a caprese salad **v**

Duo of crispy chicken and pulled pork sliders

Loaded fries; bacon and caramelised onion, Mexican salsa and sour cream, chili con carne and sour cream (all served with mozzarella cheese)

Beer battered snapper or barramundi and crispy fries served with tartare sauce and a wedge of lemon

Lamb gyros

Tortilla taco bowl with black beans, cauliflower rice and Mexican salsa **v**

Patatas bravas (fierce potatoes) **v, gf**

# Festival Stalls

Served from our custom timber festival stalls or corrugated iron stall fronts for a more interactive food service. For a smaller venue, consider a roaming service of a mix of canapes and substantial options.

## *OLE', OLE', OLE'*

Chicken and chorizo paella **gf** (v option available)

Seafood paella **gf**

Patatas bravas (fierce potatoes) **v, gf**

Sherry pepper meatball in tomato sauce **gf**

Salt and pepper calamari with lime dressing

## *HAWKER CART*

Crispy chicken wings with sticky sweet and sour sauce

Indonesian chicken satay bowl with peanut sauce, steamed rice **gf**

Bao duo: Crispy chicken and slaw & pulled BBQ brisket and slaw (v option available)

Satay Duo: Satay chicken & beef skewers **gf**

## *CURRY UP*

Vegetable samosa with chickpea masala and chutney drizzle

Butter chicken with steamed jasmine rice and naan bread

Thai green chicken curry with steamed jasmine rice

Vegan sweet potato and chickpea curry, steamed rice **vg, gf**

Chicken 65 with coriander chutney

## *TASTE OF ITALY*

Individual chicken parmigiana served with caprese salad

Tomato, goats cheese and torn basil bruschetta with balsamic glaze **v**

Pumpkin and feta arancini with parmesan crumble **v** (gf option available)

## *BY THE SEA*

Beer battered snapper or barramundi and crispy fries (gf option available)

Smoked salmon and avocado bruschetta with lime and coriander

BBQ prawns with watermelon, cucumber, and mint salad **gf**

Lemon pepper calamari with aioli

## *TEX MEX*

Mexican pulled beef and black bean rice bowl with sour cream **gf** (v option available)

Pulled pork taco bowl topped with sour cream and refried beans

Duo of crispy chicken and pulled pork slaw sliders served with jalapeno poppers

Soft tortilla fish tacos with aioli, coriander and lime (v option available)

Vegetarian Mexican stuffed peppers **vg, gf**

## *GREEK FLAVOURS*

Chicken gyros

Lamb souvlaki with Greek salad

Grilled oregano and preserved lemon calamari

Saganaki (seared Greek cheese topped with honey)

Spanakopita (traditional Greek spinach and fetta pie)



# Plated Menu

## ENTREE

Trio tasting plate - Lamb croquette, goats' cheese and thyme filo tartlet; pork belly bite with chili jam

Pork belly, duo of pea and cauliflower puree with a grilled apple wedge

Wild mushroom tart, ricotta, truffle oil **v**

Jarrah smoked salmon with NW king prawns and julienne salad

Pillows of spinach, ricotta and nutmeg tortellini, traditional sugo and aged parmesan **v**

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

Chargrilled lamb fillet with chickpea and pea hummus

Cream of leek and potato soup

Roasted butternut pumpkin and sour cream soup

## MAIN

Tuscan vegetable ragout, soft polenta, garden thyme **v**

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

Parmesan encrusted chicken medallions with a sage and onion stuffing, dauphinoise potatoes, tri-coloured carrots and baby broccolini with a rich pan gravy jus

Chargrilled chicken breast with crisp prosciutto chard, roasted cherry tomato, garlic compote, sauteed potatoes, baby carrots and broccolini

Sumac marinated snapper, chickpea coriander salsa, grilled potatoes

Chateaubriand fillet steak, dauphinoise potato, baby carrots & broccolini, peppercorn jus

Linley Valley pork loin, pork belly wellington and calvados cream sauce

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

Lamb two ways: rack and pressed shoulder with dauphinoise potato and seasonal vegetables

Beef sirloin, grilled mushroom, creamy sweet potato baby carrots & broccolini with a shiraz jus

Pulled wagyu beef cheek lasagne, rocket and shaved parmesan

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

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

Slow cooked beef cheek, creamy polenta and wild mushroom ragout

French onion dusted supreme of chicken with apricot nectar sauce, pumpkin and potato mash and seasonal vegetables

Chargrilled scotch fillet topped with NW king prawns and roasted garlic sauce

Panko crumbed fillet mushroom with roasted sweet potato, chickpea and Mediterranean inspired spices

Savoury stuffed cabbage rolls with wild black rice



# Dessert

Sweet treats served on a communal table for your guests to help themselves, styled and presented on wooden risers and boards. Select three individual mini desserts for a trio, or a singular dessert for a plated style. Complete the table with your wedding cake, sliced and served, at no additional charge.

## MINI DESSERT TABLE

(Selection of three)

Mini cannoli – vanilla, chocolate, ricotta, hazelnut, pistachio,  
strawberry

Mini eclairs – chocolate, toffee crunch, coffee

Glazed fruit tarts

Lemon meringue tarts

Blueberry and almond frangipane tarts

Tiramisu cups

Chocolate mousse cups

Passionfruit panna cotta cups

Flourless orange and almond cake (GF)

Salted caramel chocolate tarts

Fresh fruit platter v

## PLATED DESSERTS

Lemon meringue tart

Flourless orange and almond cake **gf**

Salted caramel tart

Tiramisu

Caramel slice

Lemon and coconut slice

Chocolate mud cake

Individual cheesecake; strawberry, blueberry, passionfruit,  
cookies and cream

# Buffet Menu

## ENTRÉE

*Choose one*

Shared antipasto grazing boards consisting of triple smoked ham, Hungarian salami, prosciutto, marinated olives, chargrilled eggplant

and roasted zucchini, and fresh grapes and artisan crackers

Caramelised onion and fetta tartlet on a rocket salad v

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

## MAINS

*Choose three 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

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

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

BBQ bourbon pulled beef brisket

*Continued...*

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

Vegetarian moussaka with layers of roasted Mediterranean vegetables **v**

Thai chicken curry with lemongrass and lychees, served with coconut rice Seafood pasta tossed with chili and parsley

Spinach and ricotta ravioli with sundried tomato cream **v**

Tagliatelle with wild mushroom **v**

## VEGETABLES

*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 **v**

Panache of roasted vegetables **v**

Parisian potatoes **v**

Roasted honey and orange baby carrots **v**

## SALADS

*Choose three of the following*

English spinach and mango salad with shaved parmesan and crispy pancetta

Garden salad **v, gf**

Traditional creamy coleslaw **v, gf**

Tomato and bocconcini salad with apple balsamic dressing **v, gf**

Kalamata olives, fetta, Romany tomatoes, red onion & baby cucumber **v, gf**

Classic Caesar salad with garlic croutons and crisp prosciutto

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

Chargrilled pumpkin and couscous **v**

Green pea and mint with apple balsamic **v**



# Banquet / Share Plate Menu

*Choose two of 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 & rich caramel sauce

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

French trimmed lamb racks on a bed of mint and broad bean puree (surcharge)

Whole roasted and sliced scotch fillet with salsa verde and truffle mustard

## POULTRY

Prosciutto wrapped chicken breast medallions with wilted spinach and ricotta filling, creamy fennel seed sauce

Rosemary roasted chicken pieces with roasted garlic and wild mushroom ragout

Parmesan & herb crusted chicken medallions with pan gravy jus

Santa Fe chicken skillet, black bean salsa with fresh lime and coriander

## SEAFOOD

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

Baked barramundi with ginger, coriander on a bed of Asian greens

Roasted Tasmanian salmon fillets with a chili mussel ragout

North West chili garlic king prawns, charred corn, tomato, fetta and lime salad

*Choose one from each of the following*

## SIDES

Duck fat potatoes with garlic and rosemary

Herby roasted potato salad with crispy prosciutto

Turkish cous cous with caramelized apricots and coriander

## VEGETABLES

Middle Eastern spiced cauliflower and broccoli florets with pomegranate molasses, pine nuts and almonds **v**

Duo of broccoli and broccolini with chorizo and pecorino crumb **gf**

French brown lentils braised in turmeric stock and caramelized dried shallots

Honeyed tri-coloured roasted baby carrots **v**

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

Grilled garlic and parmesan asparagus spears in burnt butter **v**

Classic roast vegetable medley; Baby carrots, pumpkin, sweet potato and beetroot and red onion **v**

## SALADS

English spinach and mango salad with shaved parmesan and crispy pancetta, balsamic dressing **v**

Watermelon, feta and ripped mint with spinach and apple balsamic **v**

Green bean & fetta salad, cherry tomatoes, lemon garlic dressing **v**

Roasted sweet potato, wild rice, cranberries & rocket salad, maple mustard dressing **v**

Goat's cheese, beetroot, rocket, walnuts, nashi pear, white balsamic dressing **v**

Moroccan chickpea and pumpkin, verjuice dressing **v**





# Something More

## BRIDAL PARTY BOX

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

Our bridal party box can be collected from us

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

## CHEESE PLEASE

There is nothing better than finishing the night off with some delicious cheeses, pastes and gourmet crackers. Our cheese boards served to the table start at \$10 per person.



## DESSERT TABLE

\$15 PP

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. Styled with a selection of marble timber risers and boards, dressed with florals, to create a decadent display. To top it off our chef will slice and serve your wedding cake and include it among the delights – complimentary.

## GRAZING TABLES

FROM \$15 PP

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. \*minimum numbers apply



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# 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.

In order to give you an accurate quote please provide us with the following information:

- 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

## ACCLAIMED CATERING

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