



ESSENCE

CATERING

At the heart of our catering is a commitment to fresh, locally sourced ingredients wherever possible. Every dish is crafted on site by our skilled team of chefs, with a focus on modern flavours and contemporary style. We believe great food should not only taste amazing but look exceptional—so we pride ourselves on delivering beautifully presented, creative cuisine every time.

Essence Catering Perth - Sample Menus

Canapés and Finger Food

The Garden (cold)

Fresh herb, hazelnut, cherry tomato jam & whipped feta crostini
Thyme mushroom pate, rocket, dark plum compote crostini
Eggplant baba ganoush, roast capsicum chilli caponata crostini
Basil spinach mousse, tomato confit tartlet
Zucchini, parmesan, mustard & tomato jam cocktail muffins
Sundried tomato, garden herb crème crepe roulade
Fresh asparagus, lemon zest cream, summer herb rolls (Seasonal)
Corn & coriander blini, avocado salsa

The Garden (Hot)

Caramelised shallot, goat cheese tartlet
Leek, gruyere & walnut tartlet
Blue cheese, peanut wontons dark berry dipping sauce
Pumpkin risotto cake, sundried tomato tapenade, shaved parmesan
Indian vegetable pakora, mango relish
Moroccan spiced falafel, tzatziki
Pesto, chilli cream, parmesan pastry scrolls
Italian mushroom & mozzarella arancini balls
Goats cheese frittata with fig jam

The Sea (Cold)

Contemporary sushi selection, wasabi aioli, ginger jam
Hot smoked salmon, lime mascarpone baby watercress spoons
Cold smoked salmon, lemon caper cream choux buns
Poached prawn, smoked salmon blanket, citrus mayo





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Cold smoked salmon, cucumber, citrus cream finger sandwich
Lobster, apple & fennel slaw
Prawn cocktail baby choux bun
Tuna tataki, pineapple, chilli salsa, black garlic aioli

The Sea (Hot)

Thai fish cake, mango jam, kaffir lime
Tempura salmon skewers, spiced soy glaze
Salt & pepper squid, lime aioli
WA scallop, Pernod cream & dill
Mussel, chilli & chervil fritters, citrus butter sauce
Teriyaki black & white sesame salmon
Prawn sesame toasts
Crab & chilli wonton

The Farm (Cold)

Chicken liver parfait, onion marmalade en croute
Honey glazed duck breast, brioche, mandarin marmalade
Rare beef fillet, horseradish cream, cress choux puffs
Summer herb lamb loin fillet, beetroot jam, sourdough crostini
Poached chicken, avocado & mango choux puff
BBQ pork, julienne vegetable & hoisin rice paper rolls
Chicken, apricot & almond petit finger sandwiches
New York deli sandwich with pastrami, swiss cheese, tomato relish & gherkin on rye
Smoked chicken, cranberry cream cheese, rocket triangles
Poached chicken, lemon mayo, watercress rolls

The Farm (Hot)

Potato, cheddar and smoked bacon pastry pinwheels
Chicken, tarragon & white wine cream tartlets
Star anise poached pork belly, date & capsicum chutney
Lamb tandoori, lime & turmeric brochettes
Chicken yakatori skewers
Sour cream and peanut chicken kebabs
Beef, ginger & sesame skewers
Baby beef fillet mignons, béarnaise cream





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Smoked paprika lamb cutlets, mint raita
Mini Angus beef pies

Bite Size Sweet Endings

Assorted sweet baby tartlets with various fillings
Dark chocolate & raspberry brownie squares
Old fashioned slice selection
Tiramisu chocolate cups
White & dark chocolate mousse spoons
Limoncello white chocolate truffles
Hazelnut dark chocolate & baileys truffles
Grand marnier chocolate mousse cups
White chocolate choux puffs
Baby meringues with passionfruit cream
Baby éclairs
Baby macarons





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Essence Catering Perth – Sample Menus

Buffet and Grazing

Our traditional buffet-style catering offers a generous variety of dishes and is ideal for feeding larger groups. Guests are invited to the buffet where they can either interact with one of our chef's at the carving station or simply serve themselves from a preset buffet. This format not only provides greater choice and flexibility but is also well suited to venues with limited kitchen facilities, making it a practical and engaging alternative to a formal sit-down meal.

Fresh Baked

Selection of breads, fresh rolls & butter

Carvery

Bourbon & maple glazed ham on the bone with tarragon mustard
Roasted prime ribeye or sirloin of beef with horseradish cream
Boneless leg of lamb with rosemary & garlic served with mint jelly
Rolled roasted loin of pork with apple & cider jam
Lemon & thyme baked breast of turkey with cranberry sauce

All carvery items are served with homemade gravy

Side Dish & Salad Selection

HOT

Steamed garden vegetable medley with butter glaze
Garlic & rosemary roasted gourmet potatoes
Potato & onion creamy bake
Steamed baby potatoes with mint butter
Roasted vegetable medley with café Paris butter

COLD

Roasted vegetable salad with honey mustard dressing
Mediterranean vegetable salad with light basil dressing
Gourmet potato salad with chives & herb sour cream
Classic Greek salad with tomatoes, cucumber, shallots, olives, feta, lemon & parsley
Rice salad with toasted peanuts, pineapple, spring onions with a soy dressing
Garden green salad with julienne vegetables, spring onions, herbs, cherry tomatoes with honey mustard dressing
Cypriot grain salad with brown rice, dried apricots, almonds, coriander & lemon
Grilled green goddess salad with asparagus, snow peas, spinach, capsicum & zucchini with herb dressing





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Hot Dish Selection

Thai green chicken curry with kaffir, lime & coconut milk served with jasmine rice
Moroccan chicken or lamb tagine with dried apricots, almonds & fresh coriander
served with herb cous cous
Beef Massaman curry, mildly spiced with peanuts & potato served with basmati rice
Chicken and vegetable fricassee in a white wine and tarragon cream sauce served
with steamed rice
Beef & ale goulash with caramelised shallots, bacon, tomatoes & Italian parsley
served with white rice
White fish yellow curry, in a mild light curry & coconut sauce with capsicums and
cherry tomatoes served with jasmine rice
Beef stroganoff with mushrooms, onions & parsley in a brandy cream sauce
Homemade beef lasagne with tomato concasse, béchamel & herb pesto
Baked Mediterranean chicken with tomatoes, fresh herbs & vegetable ratatouille
Pumpkin, spinach & parmesan risotto (V)
Homemade baked vegetarian lasagne with tomato concasse, béchamel & herb
pesto (V)
Roasted vegetable gratin with aged cheddar (V)
Thai style vegetable curry in mild coconut cream sauce with jasmine rice (V)
Baked spinach, ricotta & nutmeg cannelloni (V)

Dessert

Fresh fruit salad with passionfruit glaze
Traditional pavlova with cream
Fresh summer berries (Seasonal)
Homemade trifle with sponge, custard, fruits and jelly
Baked lemon tarts
Baked chocolate tarts
Baked New York cheesecake
Homemade chocolate éclairs with cream

Cheeseboard

Cheese selection with crackers, fresh fruit





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French Provincial/Platter Style Menu

Our French Provincial and platter-style menus feature beautifully curated shared dishes, served down the centre of each table to create a warm, communal dining experience. Each platter includes a complete main dish, complemented by thoughtful garnishes and sauces. This style encourages guest interaction as dishes are passed and enjoyed together creating a relaxed, social atmosphere without the need to leave the table.

To Begin

Handcrafted breads with herb butter, assorted handcrafted dips

Main Course

Whole Fillet of Beef

On a bed of Lyonnais potatoes, caramelised onion and freshly chopped parsley.
Accompanied by a rich red wine jus, béarnaise and horseradish cream

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Pistachio & Date Stuffed Chicken

Served on a bed of rosemary roasted vegetables, slow roasted cherry tomatoes and drizzled with brandy mustard cream

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Wood Roasted Whole Salmon Fillet

Served accompanied by a citrus crème fraîche, wedges of lime and watercress, fennel and orange salad

Side Dish

Cos lettuce salad with sliced pear, toasted seeds, caramelised walnuts, shaved parmesan and balsamic vinaigrette

Dessert

Selection of sweet treat platters with petit baby tartlets, slices, chocolate dipped strawberries & petit fours





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Sit Down Plated Menus

Our plated menu offers a refined dining experience, with each course individually prepared and served to guests just as you'd expect in a restaurant setting. This option requires access to a well-equipped commercial or marquee kitchen and is ideal for more formal occasions. Elegant and structured, it's the perfect choice when presentation and sophistication are key.

Starter / Entree

Seafood

Roulade of hot & cold smoked salmon, caper, salmon & lemon mousse, cress and cucumber salad, roasted red pepper coulis

Or

Sesame crusted tuna, pineapple & coriander salsa, micro herb salad, palm sugar lime and chilli dressing

Or

Grilled snapper, mussel beignet, clam broth, chervil oil, butter sauce

White Meat

Confit chicken leg, spiced carrot, sherry jus

Or

Tea smoked chicken salad, wild rocket, honey roasted hazelnuts, strawberry dressing

Or

Spiced confit duck parcel, beetroot leaves, plum paste, fennel & orange

Or

Cider braised pork belly, fennel apple slaw, pear compote, pomegranate dressing

Red Meat

Spice crusted lamb carpaccio, micro greens, sour cherry relish, avocado oil, vincotto glaze

Or

Beef Tataki, fresh herb beef fillet, tamarind and soy marinade, red onion marmalade, herb salad, black garlic emulsion, herb oil





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Vegetarian

Caramelised shallot and goat's cheese tartlet, rocket and walnut salad, balsamic & borage honey vinaigrette

Or

Roasted spiced cauliflower, pumpkin, garden herbs, crispy chickpeas, baba ganoush, tomato chilli jam

Main Course

Red Meat

Fillet mignon, potato torte, beetroot confit, cabernet jus

Or

Beef fillet, potato torte, caramelised shallot jus, horseradish cream

Or

Ribeye of beef, potato puree, slow roasted vine tomato, béarnaise, cress

Or

Herb crusted rack of lamb, sweet potato torte, grilled broccolini, Paloise sauce, red wine jus

Or

Summer herb rubbed rump of lamb, sweet potato puree, caponata, red current jus, mint & pea gremolata

White Meat

Chicken supreme, lemon herb paste, glazed baby vegetables, tarragon and white wine cream

Or

Stuffed chicken ballotine, date, ricotta & pistachio farce, vegetable rosti, wilted greens, mustard & brandy jus

Or

Slow roasted pork belly, sweet potato galette, date & lemon chutney, roasted fennel & baby tomato, cider jus, crisp crackling

Fish Options

Grilled King Salmon, herb crumble, mascarpone polenta, wilted greens, citrus hollandaise

Or

Pan seared snapper, whipped rocket potato, julienne vegetables, caper dill sauce





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Or

Teriyaki glazed salmon fillet, spiced ginger, Riesling & shitake broth, wilted greens,
pickled cucumber, crisp shallots

Or

Grilled King fish, buckwheat risotto, exotic mushroom medley, crispy kale, tarragon
butter sauce

Vegetarian Options

Pumpkin saffron risotto cake, charred vegetables, creamed spinach, smoked
tomato, salsa Verde

Or

Layered vegetable and three cheese torte, sweet tomato concasse, basil pesto,
Parmesan shard

Dessert Options

Selection of sweet treats and petit four platters for the table to share

Or

Tart au citron, curd syrup, summer fruit salsa, glass biscuit

Or

Dark chocolate mousse layered torte, berry compote, mascarpone cream

Or

Baked white chocolate and blueberry flan, berry compote

Or

Vanilla Crème Brûlée, poached summer fruit, crisp tuile

Or

Citrus celebration, orange almond cake, lemon curd, lime sorbet, meringue shard

Or

Summer berry pudding, raspberry coulis, vanilla cream





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Menu Pricing

Please note that all menus provided are sample options, and final pricing will be tailored to suit the specific needs of your event. We aim to provide a detailed and accurate quote within **48 hours** of discussing your event requirements.

Once all necessary information is received, we will issue a confirmed quote. Pricing can only be guaranteed for events scheduled **within six months** of booking. For events beyond that timeframe, pricing may be subject to adjustment due to potential increases in operational costs. However, we will confirm final pricing **at least six months prior to your event date**.

Staffing

Staffing is charged separately and calculated based on your event's individual requirements, including set-up, service, and pack-down times. All current staffing rates are subject to **GST** and carry a **minimum 3-hour charge per staff member**. There is also a 20% loading for Sunday requirements and 100% loading for Public Holiday requirements.

- **Wait Staff / Basic Bar Staff**
\$45.00 per hour + GST
 - Buffet or platter-style service: allow **1 staff per 20–25 guests**
 - Sit-down service: allow **1 staff per 10–15 guests**
- **Maitre D' / Cocktail Bar Staff**
\$55.00 per hour + GST
- **Chefs**
\$60.00 per hour + GST
Chefs available upon request.

Equipment Hire

Clients are responsible for the hire of all required equipment not already available at the venue. This includes, but is not limited to:

- Chillers and kitchen equipment
- Tables and chairs
- Linen
- Crockery, cutlery, and glassware

Essence will provide serving platters and service ware for cocktail, buffet or platter-style menus. Any additional equipment required will be hired on your behalf and





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charged accordingly. Essence can provide full quotes for all additional equipment requirements.

Please note: **Essence reserves the right to review and adjust equipment requirements** if venue-supplied items are deemed unsuitable for professional service standards. Any such adjustments will be made in consultation with the client and at their expense.

