

MICHELINA LAWSON

CATERING



CATERING | EVENTS

WEDDING PACKAGE

CHOOSE YOUR STYLE OF CATERING

Whether you're planning a shared table feast, classic sit-down dinner or an elegant cocktail wedding, we can help you host the perfect celebration. We understand that your wedding is about more than food, it's about expressing love and joy to your friends and family.

We shall be there to help you along.

COCKTAIL PACKAGE

Our cocktail wedding packages are a great alternative to your traditional sit-down dining. We can assure your guests will not leave hungry.

All packages include wedding cake cut and served cocktail style.

Package price does not include staffing, equipment and GST.

BRONZE PACKAGE \$53pp

9 items per guest

4 canapes (hot or cold) (2 per person)
1 sweet canape (1 per person)

SILVER PACKAGE \$60pp

10 items per guest

4 canapes (hot or cold) (2 per person)
1 substantive canape (1 per person)
1 sweet canape (1 per person)

GOLD PACKAGE \$68pp

11 items per guest

4 canapes (hot or cold) (2 per person)
2 substantive canapes (1 per person)
1 sweet canape (1 per person)

SIT DOWN PACKAGE

Our quality chefs provide a house made, fresh, seasonal, and sustainable sit-down catering menus.

All packages include wedding cake cut and served cocktail style.

Package price does not include staffing, equipment and GST.

BRONZE PACKAGE \$73pp

3 canapés (6 items per guest)

Artisan bread, butter or olive oil

Set entrée

Set main

Dessert or your wedding cake plated as dessert

SILVER PACKAGE \$84pp

3 canapés (6 items per guest)

Artisan bread, butter or olive oil

Set entrée

Alternative main

Dessert or your wedding cake plated as dessert

GOLD PACKAGE \$94pp

3 canapés (6 canapes per person)

Artisan bread, butter or olive oil

Alternate entrée

Alternate main

Set dessert

Canapes

COLD CANAPES

OCEAN

Buckwheat blinis, beetroot fetta, smoked salmon, caviar (GFO, NF)
Kingfish ceviche, mango, chili, shallots, lime on spoon (GF, DF, NF)
Exmouth prawns, mango, chili salsa tarts (GFO, DF, NF)
Crab, lime and chili toast (GFO, DF, NF)

LAND

Rockmelon, prosciutto, basil bites (GF, DF, NF)
Rare beef, horseradish cream crostini (GFO, NF)
Thai mint chicken, wonton cups (NF, DF)
Roast chicken, Dijon mustard tarts (GFO, NF)

PLANT

Roast tomato, goats' cheese tart (V, VNO, GFO)
Vegetable and fresh herb rice paper rolls, nam jam (VN, DF, NF)
Roast capsicum bruschetta (VN, DF, NF)
Watermelon gazpacho (soup) (VG, NF, DF, GF)

HOT CANAPES

OCEAN

Charred chimichurri prawns' skewers, citrus juice (GF, DF, NF)
Grilled Shark Bay scallops, shallots, citrus dressing on spoons (GF, DF, NF)
Flame-seared teriyaki salmon sashimi, sticky rice, pickled ginger on spoons (GF, NF)
Crab and potato rosti, salmon roe (GF, NF)
Tostadas with paprika prawns and guacamole (GF, NF, DF)

LAND

Thai chicken patties, plum sauce (DF, GFO, NF)
Mt Barker chicken satay, house made satay sauce (GF, DF)
Grilled lamb shoulder skewers, salsa verde (GF, DF, NF)
Lamb shepherd's pie, truffle potato cheddar on spoons (GF, NF)
Chili marmalade glazed pork belly squares, crackle on spoons (GF, DF, NF)

PLANT

Vegetarian sang choi boa, plum sauce (VN, GF)
Cauliflower popcorn, gochujang sauce on spoon (VN, GF, GFO, DF, NF)
Sweetcorn, zucchini and halloumi fritter, spicy tomato chutney (V, VNO, GF, NF)
Baked jacket baby potato, sour cream, crispy shallots (V, VGO, GF, NF)

SUBSTANTIVE CANAPES

OCEAN

Snapper fish curry, basmati rice (GF, DF)

Beer battered WA fish and chips, house made tartare (DF, NF)

Crispy skin pink snapper, pineapple chili salsa (GF, DF, NF)

Mini fish tacos, aioli, mango chutney, lettuce, lime juice (DF, GFO, NF)

LAND

Cheese burger and relish slider (NF)

Buttermilk fried chicken, crunch slaw, ranch dressing slider (NF)

Slow cooked beef cheeks, mash, crispy leek, vegemite jus (GF)

Steamed bao bun, shredded pork, crackle, Korean sauce, slaw (NF)

PLANT

Roasted capsicums, mushrooms, eggplant, zucchini with farro (VN, DF, NF)

Vegetable curry, basmati rice (VN, GF, NF)

Grilled vegetable skewers, chimichurri sauce (VN, GF, NF)

Mixed mushroom tacos (VG, GFO, NF)

SWEET CANAPES

Mini torched lemon tart, meringue (NF)

Mini tiramisu cups (NF)

Mini chocolate profiteroles

Mini traditional Sicilian ricotta cannoli

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, GF)

Hummingbird slice (VN, GF)

Chocolate mud cake (VN, GF)

Plated Dishes

ENTREE

OCEAN

Seafood salad, herb dressing (GF, NF, DF)

Soy, mirin and yuzu marinated salmon, radish, cucumber and apple salad (GF, DF)

Cuttlefish, fennel, potato salad (GF, NF, DF)

Grilled scallops, pureed cauliflower, saffron apples, crispy pancetta, sesame seeds (GF, NF)

Snapper escabeche, charred scallions (GF, NF, DF)

LAND

Beef carpaccio, Sicilian vegetable caponata (GF, DF)

Grilled lamb shoulder skewers, salsa verde (GF, DF, NF)

BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)

Traditional house made fettuccine, meat ragu (NF)

Roast pork loin, radicchio, almonds, sherry, parsnip mash (GF)

PLANT

Spiced chickpea patties, coconut and curry leaf paste (VN, NF, GF)

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, VGO)

Zucchini, haloumi skewers, mint and pine nut dressing (V, GF, DF)

Tomato tart with goat's cheese (V, NF)

Pumpkin gnocchi, burnt butter, crispy sage, toasted walnuts (V, GFO)

MAIN

OCEAN

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Pan seared salmon, succotash, smashed potatoes and greens, lemon aioli (GF, NF, DF)

Cod, white wine mussel broth (GF, NF)

Snapper curry, green beans, coriander, basmati rice (GF)

Herb and bread crusted King George whiting, mussel vinaigrette, saffron leek puree

LAND

Crispy pork belly, miso caramel sauce, orange carrot pickle, potato pave, broccolini (GF, NF)

Herb marinated slow-cooked roast lamb, pan fried orange honey baby carrots, potato pave, lemon and crispy shallots (GF, DF, NF)

Garlic and rosemary grilled spatchcock with smashed miso cucumber (GF, NF, DF)

Porchetta (Italian roast pork), with roast baby beetroot, fennel, radicchio, walnut salad (GF)

Slow cooked beef cheeks, aligot potato mash, vegemite jus (GF, NF)

PLANT

Five spiced tofu, steam eggplant, cardamon passata (VN, GF, NF)

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, VNO, GF, NF)

Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)

Carrot schnitzel, cucumber, sunflower seed hummus (VN, DF)

DESSERTS

Lemon tart, torched meringue, passionfruit macaron

Chocolate mousse, Chantilly cream

Deconstructed sweet and salty cheesecake, cherries, blackberries, black sesame seed crumble, cherry compote

Tiramisu, savoiardi biscuit, chocolate, espresso

Hazelnut semifreddo with gianduja sauce

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, GF, NF)

Ricotta semolina cake, sandalwood cream

BANQUETS & SHARED MEALS

Banquets and shared meals are a great way to create a relaxed and informal atmosphere to encourage guests to socialise. We can tailor to all dietary requirements and allergies.

BRONZE

5 dish selection \$60 pp

Bread with EVOO
1 x shared entrée or 3 canapes
2 x mains
2 x shared sides/salads

SILVER

6 dish selection \$70 pp

Bread with EVOO
1 x shared entrée or 3 canapes
2 x mains
2 x shared sides/salads
1 x dessert

GOLD

8 dish selection \$83pp

Bread with EVOO
1 x shared entrée or 3 canapes
3 x mains
3 x shared sides/salads
1 x dessert

Would like canapes and an entrée?

Add \$15 per person.

ENTREES

TO START

Freshly baked ciabatta bread, extra virgin olive oil

SHARE TABLE ENTRÉE

OCEAN

Fried calamari, house made aioli (GF, GFO, DF, NF)
Kingfish tataki, sesame dressing (GF, DF, NF)
Snapper escabeche, charred scallions (GF, NF, DF)
Seafood salad, herb dressing (GF, NF, DF)

LAND

Balinese pork belly satay (GF, DF, NF)
BBQ beef tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)
Grilled lamb skewers, salsa verde (GF, DF, NF)
Veal and ricotta ravioli, ragu (NF)

PLANT

Roast root vegetables, sumac dressing (VN, DF, GF, NF)
Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, VNO, GF)
Fived spiced tofu, steamed eggplant, cardamon passata (VN, GF, DF, NF)
Spiced chickpea patties, coconut and curry leaf paste (VN, NF, GF)

SHARE TABLE MAINS

OCEAN

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Traditional Italian mixed fish stew (GF, NF, DF)

Snapper escabèche with charred scallions (GF, NF, DF)

Whiting fillet, turmeric, coconut fish curry, basmati rice (GF, NF, DF)

LAND

Saffron, honey, hazelnut, chicken, smashed miso cucumbers (GF, DF)

Saffron risotto, grilled chicken breast (GF, NF)

Crispy pork belly, miso caramel sauce, orange carrot pickle (GF, NF)

Porchetta, Italian style roast pork, stuffed with herbs and nuts

Slow roast lamb, honey carrots, baby potatoes

Veal schnitzel, cabbage, mint, apple and dill salad (DF, NF)

Veal and ricotta cannelloni, meat ragu (GF, DF, NF)

PLANT

Pumpkin gnocchi, butter and sage sauce (V, GFO)

Rigatoni pasta with mushroom and herb breadcrumbs (VN, DF, NF)

Spinach and ricotta cannelloni crepe, fresh tomato salsa (V, NF)

Vegan paella (VN, GF, DF, NF)

SHARE TABLE SIDES

Cauliflower cream (V, NF)

Roast cauliflower, almonds, pomegranate, za'atar (VN GF, DF)

Crispy crushed roast baby potatoes, lemon, crispy shallot (VN GF, NF, DF)

Pan fried baby carrots, sherry dressing (VN GF, DF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Sicilian Caponata – sweet and sour eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF)

Roast butternut, ginger, tomato, lime coconut yoghurt (VN, GF, DF, NF)

Carrot schnitzel with sunflower seed hummus (VN, DF)

SHARE TABLE SALADS

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, VNO, GF)

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

Roast beetroot, orange, black olive onion salad (VN, GF, NF, DF)

Waldorf salad, endive, apples, pecan (V, GF, NF)

Desserts

(Served individually)

Chocolate mousse, Chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Mini torched lemon tart, meringue (NF)

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF)

Sweet and salty cheesecake, cherries, blackberries, black sesame seed crumble, cherry compote

All meals are served with artesian ciabatta, Lawson's dukkha, olive oil.

Western Australia on a plate

Let our chefs present local produce at its seasonal best. Guests will enjoy three tastes of local delicacies sourced from the very best producers WA has to offer.

BUFFETS

Buffets creates a relaxed and informal atmosphere to encourage guests to talk and mingle.

We can tailor buffets to all dietary requirements and allergies.

BUFFET – BRONZE

4 dish selection \$47 pp

Choice of: 2 x Mains; 2 x Sides

BUFFET – SILVER

6 dish selection \$68 pp

Choice of: 3 x Mains; 2 x Sides;
1 x Sweet

BUFFET – GOLD

8 dish selection \$88 pp

Choice of: 3 x sides; 4 x Mains; 1
Sweet

Bread rolls and butter are included in all buffets

MAINS

All roast selections are served with roast potatoes, roast carrots and peas

Roast lamb with homemade mint sauce and gravy (GF, DF, NF)

Roast beef with Yorkshire pudding, English mustard and horseradish (DF, NF)

Roast pork with homemade apple cider sauce and seeded mustard (GF, DF, NF)

Porchetta – Italian piglet roast, herbs, crackling (GF, DF, NF)

Rigatoni pasta bake – large macaroni with rich tomato Bolognese sauce (NF)

Chicken tortellini, creamy mushroom sauce (NF)

Vegetable curry with basmati rice (VN, DF, NF)

SIDES

Potato salad with house made mayonnaise (V, GF, DF, NF)

Roast pumpkin, honey and almonds (V, VGO, GF, DF)

Beetroot, orange, pomegranate, black olives salad (VN, GF, NF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Mac and Cheese (V, NF)

Roast cauliflower, pomegranate, za'atar (VN GF, DF)

Greek salad (V, GF, NF)

Cornslaw – corn, cabbage, carrot salad with Dijon mustard mayonnaise (V, DF, GF)

Waldorf salad (V GF, DF)

Coconut, capsicum, almond, mint rice salad (GF, DF)

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, VGO, GF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, VGO, GF)

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

DESSERTS

Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios

Torched meringue, lemon curd, berries, shortbread, shaved chocolate

Strawberry Eton Mess – strawberries, meringue, mint, yoghurt, cream

Profiteroles with chocolate sauce

Tiramisu cup, house made savoiardi biscuit. chocolate, espresso

Chocolate mousse, fresh raspberries

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, DF, NF, GF)

GRAZING TABLES

Treat your guests to a touch of theatre with interactive stations that will impress. Grazing tables creates a relaxed and informal atmosphere to encourage guests to mingle.

Grazing tables tailors to all dietary requirements and allergies.

GRAZING TABLE \$28 pp

Equivalent of an entree | Min 20pax

Selection of antipasto displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of 3 continental meats

Selection of 3 local cheeses

Marinated olives | pickled vegetables house made gourmet dips

Fresh bread | grissini | crostini | lavosh | variety of crackers

Seasonal fresh fruit | mixed house made dried fruits

GRAZING TABLE \$40 pp

Equivalent of a main | Min 20pax

Selection of antipasto and substantial dishes (both hot and cold) which tailors for all dietary requirements.

GRAZER INCLUSIONS

Selection of 2 continental meats

Selection of two (2) continental meats

Selection of two (2) local cheeses

Marinated olives | pickled vegetables | house made gourmet dips

Fresh bread | grissini | crostini | lavosh | variety of crackers | quince paste

Seasonal fresh fruit and berries | mixed house made dried fruits

Cheeseburger sliders (NF) | roast capsicum bruschetta (VN, GFO, NF) | Thai chicken patties, plum sauce (GF, NF, DF) | grilled eggplant, mango soba noodles (VN, NF, DF) | Bolognese pasta cups (NF, VNO) | Thai beef, glass noodles, crushed peanut, nuoc cham (GF, DF) | traditional beef Italian meatballs, sugo (NF, GFO) | Bacon and onion tarts, caramelised onions (NF) | variety of finger sandwiches (GFO, VNO)

DIY Pavlova Grazing Table \$28 pp

Min 20 pax

Move over the cheese board the pavlova grazing table is here! A fun and delicious way to enjoy the quintessential Aussie dessert

GRAZER INCLUSIONS

Mini meringues | cream

Selection of sauces | chocolate | caramel | lemon curd | salted caramel | passionfruit

Variety of seasonal fruit | berries | nuts | mint

Dessert Grazing Table \$38 pp

Min 20 pax

A great way to have the last meal of the night!

GRAZER INCLUSIONS

Mini pavlovas | variety of fruit tarts with berries | Sicilian cannoli | macarons | mini carrot cakes | mini tiramisu chocolate cups | mini lemon curd | fresh berries tart shell

A variety of seasonal fruit | berries

Our grazing tables can be adapted to suit a particular theme or taste. If you have a particular theme for your event, or style in mind, be sure to describe this when planning your Grazing Table with us.

Normally we shall come about an hour and half earlier to set up. Depending on the type of grazing table will depend the number of staff and the length of time we shall stay. Normally it will be one or two chefs.

Package price does not include staffing, equipment and GST.

SOMETHING EXTRA & SPECIAL

Our add-ons are designed to create flexibility and allow our couples to choose exactly what you want for your special day.

PAELLA STATION \$12 pp

To be cooked theatre style OR finished back of house with service. Choose from one of the two flavours:

- Seafood, chicken paella
- Vegetable paella

PIEROGI

(POLISH DUMPLINGS) \$12 pp

(2 per person)

Pierogi are Polish dumplings made by wrapping unleavened dough around a savoury filling.

Choice of:

- porcini mushrooms and sauerkraut (VN, NF)
- Cheese and potato (V, NF)
- Beef and vegetables (NF)

Served with sour cream, fried onions and bacon bits

LOADED CHIPS \$9 pp

Enjoy a bowl of hot chips with the choice of your favourite topping.

Choice of:

- Gravy
- Chili con carne
- Masala
- Parmesan cheese and truffle

NACHOS & SALSA \$10 pp

Add some zest to your event with a beautifully presented nachos & salsa station.

Crispy corn chips (GF) | Beef chilli con carne | Mixed mexi beans (V)

With selection of:

Tomato salsa | burnt corn | capsicum salsa
salsa verde | sour cream | guacamole | coriander

MEXICAN TACOS \$10 pp

(2 per person)

Ola! Add some late-night Mexican zing to your party. Enjoy a variety of house made tacos.

Choose two tacos from the below:

- Roasted Pork belly taco – pork belly, apple salsa chipotle s salsa
- Beef brisket taco - slow cooked beef brisket | avocado | chargrilled salsa | lime juice
- Fish Taco – Battered market fish | chunky fresh salsa | lettuce | mayonnaise | lime juice
- Spicy mushroom tacos – mixture of mushrooms | chunky fresh salsa | mixed salad leaves (VN, GFO, DF, NF)

SLIDER STATION \$13 pp

(2 per person)

Add some beautiful sliders. Choice of:

- Beef pattie, cheese, pickle, relish, brioche bun
- Portobello mushroom, brie, balsamic cranberry jam, brioche bun (V)
- Chicken 'parmi' slider; crumbed chicken, Napoli sauce, cheese, mayo, bun

MIX 'N' MATCH

We are all about flexibility and ensuring you get what you want. We are more than happy if you want to mix the packages. Just let us know and we can cost it for you.

WEDDING TASTING

Once you have selected items that appeal to you, we can organise a tasting session with our coordinator or chef to guide you through your wedding menu selections and assist in making a final decision

STAFFING & EQUIPMENT

STAFFING

Your staffing requirements are dependent on your menu and guest numbers.

All events will have a qualified chef at the event. We do not charge for our prepping time. We only charge for the hours our chefs are at the event (minimum of 4 hours).

Depending on what style of menu you have will require the length of time our waitperson and barperson will be working.

Standard set up time is approximately 1.5 to 2.5 hours and to be ready for early guest arrivals and one hour to pack down and ensure all the food and equipment is taken off site, leaving the venue as it was on arrival.

WEDDING COORDINATOR

Don't know where to start? Trying to coordinate your wedding can be hard work, so let us do it for you. We have a dedicated wedding coordinator who will guide couples through every step of the way. Simply choose your theme and style of wedding catering from our menus. If you have a special vision tell us about it and we can make it happen.

Our experienced team will listen carefully to your ideas and create a highly individual experience that reflects your personalities, through the choice of venue, a custom menu and great service.

We will suggest delicious menu items, table settings to suit your theme and all things wedding catering. We cater to all weddings, from classic sit downs or buffet catering to elegant cocktail weddings.

EQUIPMENT

Not all events require additional equipment. Though if it is required then it can be an additional cost. Your requirements are dependent on your menu and guest numbers.

If you require plates, cutlery, glasses and tableware, we can certainly assist you.