



MICHELINA LAWSON

bringing people together with food

Let's celebrate!

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.

CHOOSE YOUR STYLE OF CATERING

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.

Additional costs include staffing, equipment, and GST. We tailor the below packages according to your budget.

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.

Additional costs include staffing, equipment, and GST. We tailor the below packages according to your budget.

BRONZE PACKAGE

Recommended for a 4 hour reception
3 bites per item per guest

5 canapes (hot and cold)
2 fork dishes
1 dessert

SILVER PACKAGE

Recommended for a 5 hour reception
3 bites per item per guest

5 canapes (hot and cold)
3 fork dishes
1 dessert

GOLD PACKAGE

Recommended for a 6 hour reception
3 bites per item per guest

6 canapes (hot and cold)
3 fork dishes and or sliders
1 dessert

BRONZE PACKAGE

3 canapés

Artisan bread, butter and/or olive oil
Set entrée
Set main
Your wedding cake plated as dessert

SILVER PACKAGE

4 canapés

Artisan bread, butter and/or olive oil
Set entrée
Alternative main
Dessert or your wedding cake plated as dessert

GOLD PACKAGE

4 canapés

Artisan bread, butter and/or olive oil
Alternate entrée
Alternate main
Set dessert

CUSTOMISE YOUR MENU

Looking to create a bespoke menu? Let our chefs customise a special dish that you or your partner have in mind. Or create that special traditional wedding menu.

Canapes

COLD

Mexican tomato salsa on polenta toast (VG)
Local snapper ceviche, red chilli, onion, lime (GF)
Caramelised onion, bacon tarts
Sang choi bau of vegetables (VG, GF)
Almond bread, brie, strawberries (V)
Mille feuille, beef fillet, horseradish cream
Baked mussel, breadcrumbs, herbs, parmesan cheese, lemon dust
Super seed cracker, roast baba ghanoush, roast garlic, pomegranate (VG)
Crostini, saffron chicken, lime and mint mayonnaise
Wagu bresaola, pickled pear, candied walnuts
Buckwheat blinis, beetroot fetta, smoked salmon, caviar
Steak & fries – rare roast slice sirloin, potato straws, horseradish cream, beetroot salt (GF)

HOT

Potato rosti, cauliflower puree, Lawson's dukkha (VG)
Lamb skewers, marinated in lemon juice, parsley, olive oil (GF)
House made pork and beef sausage rolls, caramelised onion sauce
Glazed ginger, orange chicken drumettes, lemon dust, spring onions (GF)
Crispy pork belly, harissa, miso caramel, carrot peanut orange pickle (GF)
Fried bocconcini, gremolata, crumbs, lemon
Thai chicken cakes
Baked jacket potato, semi dried tomato cream, chives, crispy shallot (V, GF)
Grilled prawn chermoula (GF)
Potato, goats cheese, herb tortilla, roast capsicum mayonnaise (V, GF)
Seared snapper, parsnip creme, chimichurri (GF)
Satay chicken skewers (GF)
Sweetcorn and zucchini fritter, hot tomato chutney (VG)
Sesame seed scallops, pureed cauliflower, roast saffron apple, crispy prosciutto (GF)

FORK FOOD

Spinach and ricotta crepe cannelloni, napolitana sauce (V)
Corn halloumi zucchini fritters, pear and walnut salad (V)
Crispy skin barramundi, pineapple chilli mint salsa (GF)
Italian style mac and cheese (V)
Asian crispy duck salad (GF)
Mini beef steak, jacket potato, creamy spinach (GF)
Roast lamb, beetroot, pide rolls
Eggplant, mango, soba noodle salad (VG, GF)
Mini Lawson's beef cheese burger, onion rings, house made pickles
Lemon dust crusted market fish, house made tartare, chips
Korean chicken bao, pickled cucumber and carrot
Roasted capsicum, mushroom, eggplant, zucchini with farro (VG)
Mini pork sausage, cabbage and apple slaw dogs

SWEETS

Madagascan Chocolate mousse, fresh raspberries
Mini lemon curd, fresh berries, tart shell
Mini Tiramisu chocolate cup
Mini torched lemon tart baked meringue
Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios
Sweet and salty deconstructed cheesecake, cherry compote
Strawberry Eton Mess
Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF)

Plated Dishes

ENTRÉE

- BBQ lamb shoulder skewers, salsa verde (GF)
- Traditional Italian beef meatballs, house made tomato salsa
- BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF)
- Prawn wonton, chilli broth
- Calamari frita, pineapple rocket salsa
- Eggplant parmigiana, roasted eggplant, tomato salsa, fresh mozzarella, parmesan cheese
- Sesame seed scallops, pureed cauliflower, roast saffron apple, crispy prosciutto (GF)
- Chermoula prawns (GF)
- Fennel, pomegranate, pink snapper crudo (GF)
- Lemon and goat's cheese ravioli, chili oil (V)
- Chilled carrot, hazelnut soup (VG GF)
- Grilled eggplant, goats curd, mint, pomegranate salad (V GF)
- Tomato, Persian feta, bread salad (V)
- Sang choi bau of vegetables (VG GF)
- Pea and ham salad (GF)
- Sicilian Caponata – sweet and sour eggplant, capsicum, pine nuts, sultanas (VG GF)
- Potato gaufrettes, vegetable tartare (GF VG)

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

MAIN

- Crispy pork belly, harissa, miso caramel, carrot peanut orange pickle, broccolini (GF)
- Grilled eye fillet, chimichurri, crushed baby potatoes, asparagus mustard dressing (GF)
- Chicken katsu curry, shaven green cabbage, ginger-sesame oil dressing, steamed rice
- Slow roast lamb, honey carrots, baby potatoes
- Roast chicken, saffron, hazelnut, honey, kipler potato, orange and fennel salad, jus (GF)
- Crispy skin barramundi, green papaya, mango coconut slaw (GF)
- Porcini mushroom risotto and truffle infused oil (V)
- Cod, cold corn bisque
- Pan fried duck breast, orange and cranberry sauce, parsnip puree, creamed cabbage
- Saltimbocca alla romana, veal, prosciutto, sautéed spinach, roasted potatoes
- House made spaghetti, mussels, pangrattato
- 8 hour slow cooked beef cheek, aligot mash, crispy leek, vegemite jus
- Chermoula snapper, lemon potatoes, tomato salad (GF)
- Lemon dust crusted market fish, hand cut potato, thyme salt, radicchio chicory orange salad
- Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)
- Roasted cauliflower, almonds, Israeli couscous, za'atar (VG GF)
- Caramelized onions, ricotta, chilli oil tarts (V)
- Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (V GF)

DESSERTS

- Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios
- Torched meringue, lemon curd, berries, shortbread, shaved chocolate
- Sweet and salty deconstructed cheesecake, cherries, blackberries, black sesame crumble, cherry compote
- Strawberry Eton Mess – strawberries, meringue, gingerbread, mint, yoghurt, cream
- Tiramisu cup, house made savoiardi biscuit, chocolate, espresso
- Caramel panna cotta, strawberries, hazelnut praline
- Madagascan Chocolate mousse, fresh raspberries
- Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG)

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. Additional costs may include staffing, equipment, and GST. We tailor the below packages according to your budget.

GRAZING TABLE

Equivalent of an entree | Min 30pax

Selection of antipasto displayed beautifully on a table.

GRAZER INCLUSIONS

Selection of 4 continental meats

Selection of 4 cheeses: Blue cheese | double cream brie | cheddar | feta

Marinated olives | mixed nuts | mixed dried fruits | house made gourmet dips

Berries | fresh fruit | nougat | quince paste

Fresh bread | grissini | almond bread | lavosh | crostini | garnishes

GRAZING TABLE

Equivalent of a main | Min 30pax

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 2 cheeses | double cream brie | cheddar

Marinated olives | mixed nuts | mixed dried fruits | gourmet dips

Berries | fresh fruit | quince paste
Fresh bread | grissini | almond bread | lavosh | garnishes | fruit

Selection of 2 meat or (mix of) fish, chicken dishes | beef burgers | mini pork sausage, cabbage and apple slaw dogs | roast lamb, beetroot, pide rolls | Thai chicken cakes | rice,

genmaicha salt, crab fritters | fish and chips with house made tartare | Singapore noodles with chicken or prawn | Korean chicken bao, pickled cucumber.

Selection of 2 vegetable dishes | sang choi bau of vegetables | eggplant, mango soba noodles | potato rosti, cauliflower puree with Lawson's dukkha | spinach and ricotta crepes cannoli with napolitana sauce.

DIY Pavlova Grazing Table

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

A variety of seasonal fruit | berries | nuts | mint

Dessert Grazing Table

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 | variety of eclairs | macarons | mini carrot cakes | mini tiramisu chocolate cups | mini lemon curd, fresh berries tart shell

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

A variety of seasonal fruit | berries | nuts

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.

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. Additional costs include staffing, equipment, and GST. We tailor the below packages according to your budget.

BUFFET – BRONZE

7 dish selection

- 2 x sides
- 3 x hot dishes or carvery
- 2 sweets

BUFFET – SILVER

9 dish selection

- 3 x sides
- 4 x hot/carvery
- 2 sweets

SIDES

- Potato salad with house made mayonnaise (V, GF)
- Roasted honey carrots, almonds
- Sang choi bau of vegetables (VG GF)
- Beetroot, orange, pomegranate, black olives salad (VG GF)
- Greek salad (VG GF)
- Cornslaw – corn, cabbage, carrot salad with Dijon mustard mayonnaise (VG GF)
- Tomato and roasted lemon salad (VG GF)
- Green papaya salad with prawn and pork
- Waldorf salad
- Pea and ham salad
- Baked mint rice w pomegranate and olive salsa

MAINS

All roast selections are served with roast potatoes, roast pumpkins and seasonal vegetables

- Roast lamb with homemade mint sauce and gravy (GF)
- Roast pork with homemade apple sauce and seeded mustard (GF)
- Roast beef with English mustard and horseradish (GF)
- Crispy skin barramundi, pineapple, chilli mint salad (GF)
- Traditional Italian beef meatballs with homemade tomato salsa
- Mac and cheese (V)
- Chicken Schnitzel, traditional German sautéed cabbage and potato salad
- Carbonara pasta bake - penne pasta with bacon in a creamy garlic and parmesan cheese sauce
- Grilled eggplant, mango, soba noodle salad (GF, VG)
- Singapore noodles with vegetables / chicken / prawn

All buffet menus are served with complimentary bread baskets, butter and condiments

SWEETS

- Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios
- Torched meringue, lemon curd, berries, shortbread, shaved chocolate
- Sweet and salty deconstructed cheesecake, cherries, blackberries, black sesame crumble, cherry compote
- Strawberry Eton Mess – strawberries, meringue, gingerbread, mint, yoghurt, cream
- Tiramisu cup, house made savoiardi biscuit. chocolate, espresso
- Caramel panna cotta, strawberries, hazelnut praline
- Madagascan Chocolate mousse, fresh raspberries
- Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG)

V – Vegetarian VG – Vegan GF – Gluten Free

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. Additional costs include staffing, equipment, and GST. We tailor the below packages according to your budget.

BRONZE

5 dish selection

1 x Entrée or 3 canapes
3 x Mains
1 Dessert

GOLD

9 dish selection

3 x Entrees or 2 entrees and 3 canapes
4 x Mains
2 Desserts

SILVER

7 dish selection

2 x Entrees or 1 entrée and 3 canapes
3 x Mains
2 x Desserts

ENTREES

- Rare roasted sliced sirloin potato straws, horseradish cream, thyme salt (GF)
- Lamb shoulder skewers, lemon, parsley, olive oil (GF)
- Traditional Italian beef meatballs, Napolitana sauce
- BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF)
- Prawn wonton, chilli broth
- Calamari frita, pineapple rocket salsa
- Roast scallop, avocado puree, seaweed (GF)
- Chermoula prawns (GF)
- Fennel, pomegranate, pink snapper crudo (GF)
- Chilled carrot, hazelnut soup (VG GF)
- Lemon cheese ravioli, chili oil (V)
- Grilled eggplant, goats curd, mint, pomegranate salad (V GF)
- Tomato, Persian feta, bread salad (V)
- Sang choi bau of vegetables (VG GF)
- Pea and ham salad (GF)
- Sicilian Caponata – sweet and sour eggplant, capsicum, pine nuts, sultanas (VG GF)
- Potato gaufrettes, vegetable tartare (GF VG)

MAIN

- Crispy pork belly, harissa, miso caramel, carrot peanut orange pickle (GF)
- Grilled eye fillet, chimichurri, crushed baby potatoes, asparagus mustard dressing (GF)
- Chicken katsu curry, shaven green cabbage, ginger-sesame oil dressing, steamed rice
- Slow roast lamb, honey carrots, baby potatoes
- Roast chicken, saffron, hazelnut, honey (GF)
- Crispy skin barramundi, green papaya, mango coconut slaw (GF)
- House made spaghetti, mussels, pangrattato
- Chermoula snapper, lemon potatoes, tomato salad (GF)
- Lemon dust crusted market fish, hand cut potato, thyme salt, radicchio chicory orange salad
- Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)
- Roasted cauliflower, almonds, Israeli couscous, za'atar (VG GF)
- Caramelized onions, ricotta, chilli oil tarts (V)
- Grilled eggplant, mango, soba noodle salad (GF VG)
- Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (V GF)
- Pomegranate, pumpkin, ashed goats cheese, quinoa salad (V)

DESSERTS

- Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios
- Torched meringue, lemon curd, berries, shortbread, shaved chocolate
- Sweet and salty deconstructed cheesecake, cherries, blackberries, black sesame crumble, cherry compote
- Strawberry Eton Mess – strawberries, meringue, gingerbread, mint, yoghurt, cream
- Tiramisu cup, house made savoiardi biscuit, chocolate, espresso
- Caramel panna cotta, strawberries, hazelnut praline
- Madagascan Chocolate mousse, fresh raspberries
- Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG)

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.

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. Additional costs may include staffing, equipment, and GST. We tailor the below packages according to your budget.

RISOTTO STATION

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

- Seafood, white wine risotto
- Mushroom, leek and zucchini risotto
- Parmesan, saffron risotto with truffle oil

PAELLA STATION

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

- Seafood, chicken paella
- Vegetable paella
- Rabbit paella

SPAGHETTI MEZZANOTTE (Midnight Spaghetti)

Enjoy the traditional Italian midnight spaghetti of “aglio e olio” garlic and oil. If you like the heat add some chili.

NACHOS & SALSA

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

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

SLIDER STATION

Add some beautiful sliders, barbecued in front of your guests. Choice of 2 flavours:

- Ground beef pattie, cheese, tomato, pickle, tomato sauce, brioche bun
- Portobello mushroom, brie, balsamic cranberry jam, brioche bun (V)
- Chicken ‘parmi’ slider; crumbed chicken, Napoli sauce, cheese, mayo, bun
- Peking duck bao bun, hoi sin cucumber, radish, coriander, spring onion, pickled ginger
- Corned beef sauerkraut, sweet mustard mayo, bun

MIX ‘N’ MATCH

We are all about flexibility and ensuring you get want 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.

Michelina Lawson Catering
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