



Innovations catering
... Indulge

Christmas Menus 2017



Christmas is the time of year to celebrate.

A time to recognise a successful year,
acknowledge the support from your clients and
the contributions made by your staff.

Or it may be that you simply want to share a
special time with family and friends. Whatever
the occasion, Innovations Catering will ensure
that your event is a special one to remember.

Innovations Catering has designed delicious
Christmas menus to suit all occasions. These are
distinctly festive in flavour and ingredients.

We know that this is a busy and stressful time of
the year so let us take the hassle away by
organising all of your food, beverages, staffing
and hire equipment for your event.



Innovations catering

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Cocktail Food Menu

Minimum order 30 pieces per item

Hot Items	Price	Cold Items	Price
Pork, Apple and Cinnamon Pastry with Ginger Rhubarb Jam	\$3.00	Shaved Pastrami and Sauerkraut on Rye Crouton with Mustard Dressing.....	\$3.20
Turkey, Craisin and Liquid Camembert Arancini with Red Wine Pear Jam	\$3.00	Miso cured Beef Fillet on Sesame Rice Cake with Pickled Ginger	\$3.20
Torched Pancetta wrapped Prawn with Mango Salsa	\$3.50	Crisp Wonton Cone with Salmon Tartare, Sour Cream and Salmon Caviar	\$3.60
Roast Turkey Dinner Pie - Turkey, Vegetables, Sage Jus encased in Puff Pastry	\$3.20	Honey and Bourbon glazed Chicken Breast with Date Puree, Fig Biscotti and Chicken Crackling	\$3.50
Pancetta and Fremantle Sardine Skewer with Zucchini and Feta Dip	\$3.20	Greek Yogurt and Almond Sphere with Kashmir Spiced Oranges (Chinese spoon)	\$3.20
Crisp Duck, Celery and Chestnut Rice Paper Money Bag with Chili Hoisin.....	\$3.30	Flaked Smoked Rainbow Trout, Radish, Caper and Asparagus, Pickled Cucumber.....	\$3.20
Slow Cooked Pork Belly Croquette with Pickled White Cabbage and Apple Sauce (Chinese Spoon)	\$3.20	Rice Cakes with Tiger Prawn, Pork floss and Nouc Cham.....	\$3.50
Turkey, Ham and Lime Leaf Fritter with Pickled Cucumber Salad	\$3.00	Taco Shell with Shredded BBQ Duck, Creamed Corn, Red Onion Salsa.....	\$3.40
Prawn Scotch Egg with Coconut Sambal	\$3.30	Crab Mousse on Nori Pastry with Cucumber Caviar	\$3.30
Baby Mozzarella Cheese, Mushroom and Vine Leaf Tart with Truffled Grapes	\$3.20	Crisp Potato Cake topped with Fresh Salmon Gravlax and Lemon Dill Dressing	\$3.50
Liquid Pumpkin Sphere with Tomato Mushroom Broth (shooter glass)	\$3.30	Bruschetta topped with Piccalilli, Baked Brie and Caramelised Shallots.....	\$3.00
Baguette topped with Ham Brawn and Cornichons.....	\$3.00	Seared Scallop, Crisp Black Pudding with Cauliflower Cream and Ginger Caramel Dust (Chinese spoon)	\$3.60
Oyster Baked with Golden Cheese Crust.....	\$3.50	Yabby and Fennel Tart topped with Salmon Caviar	\$3.60
Lamb Kofta Kebab with Mint Yogurt	\$3.20	Anchovy and Onion Pastry with Tapenade, Beef Carpaccio and Shaved Parmesan.....	\$3.20

All prices are GST inclusive

Substantial Cocktail Menu

Meat

Quesadilla with Shredded BBQ Chicken, Buttered Corn, Beans and Bell Peppers.....	\$6.50
Shaved Honey Glazed Champagne Ham, Cider and Olive Oil braised Potato Bake, Caraway Carrot and Pineapple Salsa.....	\$8.50
Roast Pork Belly, Fondant Potato, Garden Vegetables and Baked Apple	\$9.50
Bao Bun with Slow Cooked Sticky Pork Belly, Asian slaw and Pickled Cucumber	\$5.50

Poultry

Turkey and Pancetta Boudin with Almond Roast Broccoli and Soubise Sauce	\$8.00
Crispy Duck Confit with Creamed Polenta, Confetti Vegetables and Sour Cherry Sauce	\$13.50

Seafood

Crispy Skinned Barramundi, Squid 'Risotto Squid Ink Cracker and Red Wine Sauce ...	\$13.00
Beetroot and Vodka marinated Tasmanian Salmon served with Quinoa, Almond and Snow Pea Salad	\$14.50
Smoked Rainbow Trout, Lebanese Cucumber, Red Onion and Cabbage Salad	\$8.50

Vegetarian

Goats Cheese, Roast Beetroot, Spinach and Walnut Salad	\$9.00
Roast Cauliflower, Puffed Pearl Barley, Pine Nut and Kale Salad	\$8.00
Moroccan Spiced Pumpkin, Okra, Chic Pea Braise with Cous Cous	\$8.50

Mini Burger & Rolls

Grilled Turkey Burger with Rocket and Cranberry Aioli	\$7.50
Mini Beef Burger with Pickled Vegetable Salad, Tomato Relish and Provolone Cheese	\$6.50
Popcorn Prawns, Avocado, Cos Lettuce, Jalapeno Mayo in Soft Finger Roll	\$9.50

All prices are GST inclusive

Christmas Treats

Minimum order 30 pieces per item

Handmade Fruit Mince Doughnuts Spheres	\$3.50
Gingerbread Brownie with Brandy Butter Icing	\$3.50
Raspberry and Mascarpone Coconut Ice	\$3.50
White Chocolate Rocky Road	\$3.50
Almond Shortbread with Brandy Sugar Glaze.....	\$3.50
Chocolate and Hazelnut Rumballs.....	\$3.50
Sour Cherry and Roast Almond White Christmas Slice	\$3.50
Toblerone dipped Profiteroles filled with Grand Marnier Cream	\$3.50
Plum and Almond Strudel	\$3.50

Buffet Menu

Minimum 30 People

Accompanied with Bread Rolls and Butter

Main Dishes

Spice rubbed Champagne Ham with Orange Bourbon Glaze and Pineapple Salsa

Pistachio and Craisin stuffed Turkey Breast with Green Vegetable Salad and Rocket

Coconut poached Snapper Fillet, Sweet Potato, Lime Crumb, Lychee and Red Onion

Roast Beef Striploin with Caraway Spiced Carrot Puree

Pork Fillet, Mango and Coconut Wellington with Spiced Mango Cream

Caramel Duck with Daikon, Mandarin and Sprout Salad

Olive Oil Confit Salmon with Baby Vegetables

Crispy Skinned Barramundi, Squid Ink Cracker, and Squid 'Risotto'

Pork and Prawn Eggnets - Palm Sugar, Ginger and Coriander Pork and Prawn Salad wrapped in Eggnets

Hot Side Dishes

Caraway and Honey Spiced Carrots

Cider and Olive Oil braised Potato Bake

Broccoli and Cauliflower Gratin

Steamed Garden Vegetables with Hollandaise Sauce

Cold Side Dishes

Cos Lettuce Leaves, Candied Bacon, toasted Almonds, Green Beans, Croutons and Dijon Balsamic Dressing

Roast Pumpkin, Chic Pea, Feta and Tomato Salad spiced with Cumin and Chilli

Quinoa, Almond and Snow Pea Salad

Roast Cauliflower, Puffed Pearl Barley, Pine Nut and Kale Salad

Roast Kumara and Potato Salad with Egg and Spring Onion dressed with Seeded Mustard Mayo

Bean Salad – Green, Kidney and Barlotti Beans with Roast Capsicum, Tomato and Basil Vinaigrette

Desserts

Cannoli Filled with Raspberry and White Chocolate Mousse

Coconut Pandan Tapioca, Lime Curd, Mango and Coconut Crumble

Steamed Xmas Pudding served with Cinnamon and Brandy Sabayon

Middle Eastern Fruit Cake, Turkish Delight and Orange Blossom Meringue

Almond and Glace Cherry Florentine Slice

Peach Melba Pavlova

Tipsy Raspberry Prosecco Trifle

Minted Pea Panacotta, Chocolate Hazelnut Crumb and Eggnog

Double Chocolate Cherry Mousse Tart topped with Shaved White Chocolate

Seasonal Tiramisu – Macerated Fruitcake layered with Mascarpone Cheese and Coffee infused Sponge Fingers

Pre-select 3 main dishes, 3 side dishes & 2 desserts

\$40.00 per person

All prices are GST inclusive

Sit Down Menu

Minimum 20 People

Accompanied with Bread Rolls and Butter finished with Tea & Coffee

Entrees

Crumbed Asparagus, Prosciutto, Rocket on Goats Curd Bruschetta

Prawn Tortellini with creamed Leek and Champagne Cream

Cured Salmon Tartare, Avocado Mousse, Pickled Cucumber and Garlic Crisp Bread

Torched Pancetta wrapped Prawn, Asparagus and Leek Terrine, Goats Curd and Herb Vinaigrette

Mains

Crispy Skinned Barramundi, Squid Ink Cracker and Squid 'Risotto'

Caramel Duck Leg, Giant Duck Ravioli on Orange Witlof with Sour Cherry Sauce

Pork Fillet, Mango and Coconut Wellington with spiced Mango Cream

Roast Turkey Breast stuffed with Craisin and Pistachio Mousse, Cider and Olive Oil Potato Bake and Steamed Vegetables

Chargrilled Beef Fillet served with Mushroom Ragout, Crumbed Asparagus, Rocket and Creamed Parsnip

Desserts

Coconut Pandan Tapioca, Lime Curd, Mango and Coconut Crumble

Middle Eastern Fruit Cake, Turkish Delight and Orange Blossom Meringue

Chocolate Marquis with Raspberry Jelly and Orange Cream

Minted Pea Panacotta, Chocolate Hazelnut Crumb, Eggnog

Double Chocolate Cherry Mousse Tart topped with Shaved White Chocolate

Steamed Xmas Pudding served with a Cinnamon and Brandy Sabayon

Mango and Passionfruit Cheesecake

Peach Melba Pavlova –Pavlova, Vanilla Cream, grilled fresh Peach, Raspberry Coulis and Toasted Almonds

Individual seasonal Tiramisu - Macerated Fruitcake layered with Mascarpone Cheese and Coffee infused Sponge Fingers

Pre-select 1 choice from each course

2 course - \$40.00 per person

3 course - \$52.00 per person

All prices are GST inclusive

BBQ Menus

Minimum 30 People

All BBQ's are served with Condiments to include a variety of Mustards, Horseradish & Sauces

Option 1 \$19.00 per person

Assorted Bread Rolls and Butter

From the BBQ

Pig 'n' Fig Sausages / Chicken Spinach Sausages

Beef, Sundried Tomato and Feta Burger

Lamb Kofta Kebab with Mint Yoghurt

Cold Creations

Gourmet Garden Salad with Tomato, Avocado and a Creamy Herb Dressing

To Finish

Presentation Platter of Seasonal Fresh Fruits

Option 2 \$32.00 per person

Assorted Bread Rolls and Butter

From the BBQ

Basil and Sun Dried Tomato Marinated Scotch Fillet with Pesto Mayo

Pig 'n' Fig Sausages / Chicken Spinach Sausages

Barramundi Fillets with Tomato Herb Salsa

Cold Creations

Roast Kumara and Potato Salad with Egg and Spring Onion dressed with Seeded Mustard Mayo

Bean Salad - Green, Kidney and Barlotti Beans served with a Roast Capsicum, Tomato and Basil Vinaigrette

To Finish

Selection of Christmas treats (x3)

Presentation Platter of Seasonal Fresh Fruits

Option 3 \$45.00 per person

Assorted Bread Rolls and Butter

From the BBQ

Cajun spiced Chicken Breast, Sweet Corn Salsa

Seared Tasmanian Salmon, shaved Asparagus and Cucumber Salad

Peppered Eye Fillet, Tomato, Tarragon Hollandaise

Lamb, Capsicum and Mushroom Kebab

Cold Creations

Traditional Greek Salad

Roast Cauliflower, Puffed Pearl Barley, Pine Nut and Kale Salad

Roast Kumara and Potato Salad with Egg and Spring Onion dressed with Seeded Mustard Mayo

To Finish

Seasonal Tiramisu - Macerated Fruitcake layered with Mascarpone Cheese and Coffee infused Sponge Fingers

Selection of Christmas treats (x3)

Fresh Fruit Salad

All prices are GST inclusive

Venues

Innovations Catering has listed a range of venues to assist you with organising your End of Year / Christmas events. Book early to secure your chosen venue or have us cater in your own office or selected venue.

The Boulevard Centre, Floreat - 9383 8900

www.theboulevardcentre.com.au

Modern, functional facilities and neutral palette allow clients to make their event truly their own.

Capacity: 260 (max)

Cambridge Bowling Club, Floreat - 0409 889 362

www.cambridgebowlingclub.com.au

This venue is perfect for any style of function located 15 minutes from both the city and the beach. Why not take advantage of the facilities and organise a fun bowls night.

Capacity: 300 (max)

Floreat Surf Live Saving Club - 9385 9370

www.floreatslsc.com

A beautiful upstairs function room and balcony with spectacular sea views along with a large dance floor and stage area.

Capacity: Seated – 110 Cocktail – 200

Kidogo Art House, Fremantle - 9335 9636

www.kidogo.com.au

Exquisite beachfront location perfect for something refreshingly different.

Capacity: Seated – 100 Cocktail – 150

Leederville Sporting Club - 9381 2544

www.leedervillesportingclub.com

With a spacious function hall, this is the perfect venue with a fully licensed bar ideally located close to Leederville train station.

Capacity: Seated – 60 Cocktail – 100

Mosman Park Bowling Club - 9384 7951

www.mosmanparkbowlingclub.com.au

The club has one of the best vantage points in Perth that allows you to take in the magnificent views of the beautiful Swan River back-dropped by the Perth city skyline.

Capacity: Seated – 120 Cocktail – 150

Mosman Park Golf Club - 9384 6312

www.mosmanparkgolfclub.com.au

A stunning setting situated high above the Swan River at Chidley Point. The room opens onto a deck that looks over the river from Fremantle to Perth.

Capacity: Seated – 100 Cocktail – 150

Mounts Bay Sailing Club - 9386 5839

www.mbsc.com.au

Three different function areas with two bars and a fantastic balcony offer guests an unobstructed view of the city skyline across picturesque Matilda Bay.

Capacity: 10 – 500

Perth City Farm - 9325 7229

www.perthcityfarm.org.au

A funky, unique and central venue option with a variety of rustic buildings and established gardens. It is the perfect blank canvas for you to create an exquisitely styled event.

Capacity: Seated – 150 Cocktail – 200 to 400

Rowing WA - 9364 3905

www.rowingwa.asn.au

Located on the foreshore on the picturesque Canning River, the function room offers unsurpassed views and functionality. Includes a balcony which is large enough to host functions of its own.

Capacity: Cocktail – 250

Scitech - 9215 0740

www.scitech.org.au

Areas available for a wide range of functions from family pizza nights to more sophisticated adults only events and end-of year celebrations

Capacity: 50 – 600

Swan Bells – The Bell Tower - 6210 0444

www.swanbells.com.au

Situated at Barrack Square and surrounded by spectacular views of the Swan River and the city, The Bell Tower is a perfect venue for intimate corporate and private events.

Capacity: Seated – 50 Cocktail – 90

Swan River Rowing Club, Applecross - 9316 8812

www.srrc.org.au

Located in a rare and idyllic spot next to Canning Bridge, this function area opens up to a large balcony overlooking the river and provides a stunning view of the Perth skyline.

Capacity: Seated – 85 Cocktail – 150

UWA Watersports Complex - 6488 3077

www.sport.uwa.edu.au

Situated on the banks of the Swan River in Crawley with fantastic river and city views, the complex offers a relaxed, contemporary function space.

Capacity: Seated – 80 Cocktail – 150