



Innovations catering

... Indulge

Christmas Menus
2018



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

Torched Pancetta wrapped Prawn, Mango Salsa	\$3.50
Seared Scallop, Crisp Black Pudding, Cauliflower Cream, Ginger Caramel Dust (Chinese spoon)	\$3.30
Tuna, Anchovy, Tomato Flaky Twist	\$2.70
Chilli Ginger Prawn Scotch Egg, Coconut Sambal	\$3.30
Shrimp, Fennel Tart topped with Salmon Caviar	\$3.30
Salmon Wonton Sticks, Wasabi Dip	\$3.20
Chorizo, Potato Fritters, Jalapeño Sour Cream	\$2.80
Pork, Cheddar, Fennel, Fig Sausage Rolls	\$2.70
Pork, Apple, Cinnamon Pastry, Ginger Rhubarb Jam	\$3.00
Roast Turkey Dinner Pie - Turkey, Vegetables, Sage Jus encased in Puff Pastry	\$3.00
Crisp Duck, Celery, Chestnut Rice Paper Money Bag, Chilli Hoisin	\$3.30
Baby Mozzarella Cheese, Mushroom, Vine Leaf Tart, Truffled Grapes	\$3.00
Liquid Pumpkin Sphere, Tomato Mushroom Broth (shooter glass)	\$3.30
Bruschetta topped with Molten Brie, Caramelised Shallots, Frisee	\$2.80
Taco Shell, Shredded BBQ Duck, Creamed Corn, Red Onion Salsa	\$3.40

Cold Items

Spanner Crab set in Cucumber Jelly with Salmon Caviar	\$3.30
Parsley Brioche, Sardine Escabeche	\$2.80
Wasabi Pastry topped with Salmon Tartare, Cucumber	\$3.20
Crisp Potato Cake topped with Fresh Salmon Gravlax, Lemon Dill Dressing	\$3.50
Ginger Caramel Shrimp, Pork Eggnets	\$3.00
Bacon Panna Cotta, Creamed Mushroom, Onion Jam	\$3.00
Beef Carpaccio, Tomato Jelly, Goats Curd (Chinese spoon)	\$3.00
Baguette topped with Ham Brawn, Cornichons	\$3.00
Miso Cured Beef Fillet, Sesame Rice Cake, Pickled Ginger	\$3.20
Crisp Wonton Cone, Smoked Ham Mousse, Mango	\$3.00
Greek Yoghurt & Almond Sphere, Kashmir Spiced Oranges (Chinese spoon)	\$3.20

All prices are GST inclusive

Substantial Cocktail Menu

Meat

Quesadilla with Shredded BBQ Chicken,
Buttered Corn, Beans, Bell Peppers \$6.50

Shaved Honey Glazed Champagne Ham, Cider,
Olive Oil braised Potato Bake, Caraway Carrot,
Pineapple Salsa..... \$8.50

Roast Pork Belly, Fondant Potato, Garden
Vegetables, Baked Apple..... \$9.50

Bao Bun with Slow Cooked Sticky Pork Belly,
Asian Slaw, Pickled Cucumber..... \$5.50

Poultry

Turkey, Pancetta Boudin with Almond Roast
Broccolini, Soubise Sauce \$8.00

Crispy Duck Confit with Creamed Polenta,
Confetti Vegetables, Sour Cherry Sauce... \$13.50

Seafood

Crispy Skinned Barramundi, Squid 'Risotto',
Squid Ink Cracker, Red Wine Sauce..... \$13.00

Soft Taco, Shredded Cos, Crumbed Fish,
Parmesan, Garlic Mayo, Pickled Cucumber
..... \$7.50

Fennel Baked Prawn Skewer, White Bean, Mint
Salad \$12.00

Nori, Sesame Cracker, Tuna Tataki, Sesame
Avocado, Ginger, Shallot, Pickled Daikon. \$12.00

Crumbed Asparagus, Smoked Salmon Cream,
Rocket..... \$11.00

Poke Bowl – Sashimi Salmon, Sushi Rice, Crisp
Vegetables, Avocado, Soya Sesame Dressing
..... \$9.00

Vegetarian

Warm Green Bean, Roast Potato, Shaved
Fennel, Olive & Anchovy Dressing\$6.00

Steamed Greens, Kimchi, Sesame, Garlic Hoisin,
Steamed Rice\$5.00

Roast Cauliflower, Puffed Pearl Barley, Pine Nut,
Kale Salad\$7.00

Moroccan Spiced Pumpkin, Okra, Chic Pea
Braise, Cous Cous.....\$7.50

Baby Heirloom Beets, Sugar Snap Peas, Baby
Spinach, Hazelnuts, Garlic Yoghurt\$6.50

Crisp Cos Wedges, Lemon Herb Dressing, Crisp
Onion Crumb, Shaved Parmesan\$6.00

Mini Burgers & Rolls

Grilled Turkey Burger, Rocket, Cranberry Aioli
.....\$7.50

Mini Beef Burger, Pickled Vegetable Salad,
Tomato Relish, Provolone Cheese\$6.50

Popcorn Prawns, Avocado, Cos Lettuce,
Jalapeno Mayo in Soft Finger Roll\$9.50

Toasted Bao loaded with Shaved Bourbon Ham,
Mature Cheddar, braised Witlof, Piccallili ..\$5.50

Crisp Chicken Tenderloin, Slaw, Jalapeno Mayo,
Tomato in a Soft Taco\$6.00

Bao Bun with Slow Cooked Sticky Pork Belly,
Asian Slaw, Pickled Cucumber\$5.50

All prices are GST inclusive

Christmas Treats

Minimum order 30 pieces per item

Doughnut Spheres with Fruit Mince Mascarpone Dip	\$2.20
Gingerbread Brownie with Brandy Butter Icing	\$3.50
Raspberry and Mascarpone Coconut Ice	\$3.50
White Chocolate Rocky Road	\$3.50
Nutella Dumplings with Almond Butter Icing.....	\$3.00
Almond Shortbread with Brandy Sugar Glaze.....	\$2.50
Chocolate and Hazelnut Rumballs.....	\$2.50
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
Fruit Cake with Almond Crumble	\$2.50
Meringue Nest with Pineapple, Lychee Mojito Salad	\$3.00
Rocky Road Candy Cane Sticks	\$2.80

Buffet Menu

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

\$40.00 per person

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 Port Wine Jus
- 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'
- Seared Tasmanian Salmon Fillet with Roast Beets, Goats Curd and Buttered Beet Leaves
- Caramelised Freo Occy, Bonito and Nori spiced Eggplant with Goats Curd
- Free form chargrilled Mediterranean Vegetable Lasagne with Salsa Verde
- Twice baked Goats Cheese Soufflé with Caramelised Tomato and Balsamic Glaze

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
- Crisp Potato Stack with Harissa Butter Sauce
- Skewered Brussels Sprouts, Balsamic Glaze, Walnuts
- Pumpkin and Sage Hasselback Potatoes

Cold Side Dishes

- Cos Lettuce Leaves, Candied Bacon, toasted Almonds, Green Beans, Croutons and Dijon Balsamic Dressing
- Roast Pumpkin, Chic Pea, Zucchini, Raisins, Walnuts & Seeds
- Quinoa, Almond, 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
- Potato Salad with Peas, Persian Spices and Snow Pea Fronds

Desserts

- Cannoli filled with Almond Custard 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
- Double Chocolate Mousse with Sugared Wonton Sheets and Mandarin
- Seasonal Tiramisu – Macerated Fruitcake layered with Mascarpone Cheese and Coffee infused Sponge Fingers

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, 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

White Xmas Ice Cream Cone with Egg Nog

Chocolate Marquis with Raspberry Jelly and Orange Cream

Double Chocolate Cherry Mousse Tart topped with Shaved White Chocolate

Mango Lychee and Coconut Trifle with Passion Fruit

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 BBQs are served with Condiments to include a variety of Mustards & Sauces

Option 1 **\$19.00 per person**

Assorted Bread Rolls and Butter

From the BBQ

- Pig 'n' Fig Sausages / Chicken Sausages
- Beef, Caramelised Onion and Herb 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 **\$35.00 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 Sausages
- Portuguese Seafood Skewer – Prawn, Squid, Sword Fish with Capsicum Relish

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 (x2)

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 (x2)

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: Seated – 120 Cocktail – 180

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

Lancaster Wines, Swan Valley - 9250 6461

www.lancasterwines.com.au

Renowned for its outdoor tasting shed and beautiful vineyard setting, Lancaster Wines is the perfect location for your event.

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 and provides a stunning view of the Swan River.

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

