



Live Cooking

Paella Pan Cooking

Woks Cooking

Kebabs - Coming Soon

Paella Pan Cooking

Looking for something a bit different to entertain your guests, let the chefs at Innovations Catering cook up a storm right in front of you and your guests.

Our Chefs have been cooking tapas and paella in private homes, venues, and corporate buildings for three years.

Paella meaning "Cooking Pan" was originally a peasant's meal, cooked over an open fire in the fields and eaten directly from the pan using wooden spoons. This style of cooking lends itself to cultures around the world, community cooking and sharing.

We now want to introduce other dishes that can be cooked using these imagination grabbing pans.

We will cook a fragrant Thai green chicken curry with all the aromas to wow your guests, a fresh chili con carne, chicken cacciatore, shredded lamb shanks with potato gnocchi and silver beet, perhaps a Spanish inspired brunch with Shak Shuka, (Spanish egg dish-cooked in tomato, capsicum and chic pea sofrito) grilled chorizo, grilled corn, rashers of bacon, potato and spinach tortilla and that is just an idea of what we can use these pans for.

Minimum order – 30 pieces of each item selected
Price per item inclusive of GST



TAPAS SELECTION

- Gazpacho Oyster shot \$3.50
- Picked Octopus with Capsicum Escabeche \$3.30
- Smoked Eel Croquettes with Horse Radish Mayonnaise \$3.20
- Garlic and Rosemary Prawn Kebabs \$3.30
- Potato Bravas-Sauté Potato with Tomato Garlic Aioli \$2.60
- Chermouli Marinated Chicken Skewer \$3.00
- Sweet Potato Tortilla with Sour Cream and Tomato Salsa \$2.80
- Baby Potato Skins with Chili Con Carne \$3.00
- Crisp Ham and Cheese Croquettes \$2.80
- Paprika and Cumming Rubbed Chicken Skewer \$3.00
- Crispy Skin Pork Belly with Onion Apple Sauce \$3.20
- Prawn and chorizo skewer with jalapeño sour cream \$3.30
- Salt and Pepper Squid, Tomato Coriander Mayo \$3.20
- Chorizo, Green Pepper and Cheese Pin Wheels \$2.80
- Freo Sardine Fillet and Zucchini Skewer \$3.00
- Sobrasada- Majorcan Pork Sausage Pate on Toast \$2.80
- Grilled Haloumi Cheese \$2.80
- Manchego, Corn and Zucchini Fritters with Tomato and Coriander Salsa \$3.00
- Catalan Style Pork Empanadas with Spicy Chimichurri Dip \$3.00
- Char Grilled Eggplant, Zucchini and Capsicum Quesadillas w/ Chili Yogurt \$2.90
- Spanish Pork Balls with Romesco Sauce \$3.00
- Red Peppers with Anchovies and Tuna Served en Croute \$3.00
- Spicy Avocado Guacamole, Tomato, Red Onion and Lime and Coriander, Served with Olive Bread \$2.00

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PAELLA PAN OPTIONS

prices are inclusive of all paella equipment and is cooked fresh on site

- Paella Valencia- Chicken, Chorizo, Prawns, Squid, Mussels with Paprika and Saffron Spiced Capsicum and Tomato Rice. \$14.00
- Chicken, Chorizo, Okra, Sweetcorn and Mushroom in a Spicy Tomato Rice. \$13.00
- Pork belly, chorizo, ham hock, capsicum finished with fennel, green beans and garden peas \$12.50
- Wild Mushroom Paella finished with Button and Enoki Mushrooms, Zucchini and Fresh Herbs \$12.00
- Jambalaya- New Orleans Spicy Chicken, Prawn, Okra and Spicy Tomato Rice
- Shredded Lamb Shanks with Potato Gnocchi and Silver Beet in a Rice Tomato Wine Braise \$14.00
- Osso Bucco Veal Shanks Braised with Root Vegetables in Rich Red Wine Sauce Finished with Gremolata \$16.00
- Thai Green Chicken Curry with Pumpkin, Eggplant, Capsicum and Bok Choy \$13.00
- Chicken Cacciotti- Chicken, Red Onions and Capsicum Braised with Tomato Sauce and finished with Kalamata Olives \$ 16.00
- Chili Con Carne-Beef Mince, Capsicum, Kidney Beans Bound with a Spicy Rich Tomato Sauce and Sour Cream \$12.00
- Jollof Rice- Senegal Dish of White Fish, Zucchini, Capsicum and Carrots in Spicy Tomato Basmati Rice \$14.00
- Xinxim De Galinha- Brazilian Dish of Chicken, Prawns, Tomato, Coconut Milk, with Rice \$16.00
- Greek Lamb with Fennel and Parsley Balls with Capsicum and Tomato Sauce \$15.00
- Bragioli- Maltese Beef Olives finished with Red Wine Tomato Sauce \$15.00
- Spanish Themed Brunch, Shak Shuka, Grilled Chorizo, Grilled Corn, Rashers of Bacon, Potato and Spinach Tortilla, Salsa Verde \$18.00

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SIDE DISHES

- Roast Pumpkin, Kale, Sun Flower Seeds, Goats Curd and Pesto \$2.50
- Tomato, Cucumber, Capsicum, Rustic Croutons, Cos Leaves and Sherry Vinaigrette \$2.50
- Ice Burg, Onion, Tomato, Tomato and Manchego Cheese \$2.50
- Spanish Potato Salad \$2.50
- Beetroot, Fennel, Apple, Radish, Chic Pea, Honey Yogurt, Dusted with Dukkah \$2.50
- Potatoes Bravas-Sauté Potatos with Spicy Tomato Sauce \$2.50

DESSERTS

- Portuguese Custard Tart \$3.50
- Churros with Chocolate or Caramel Sauce \$3.50
- Creme Catalan with Almond Biscotti \$3.50
- Poached Pear in Red Wine Syrup with Ricotta Cheese \$3.50
- Santiago Almond Cake with Seville Orange Glaze \$3.50
- Chocolate Flan, with Orange Cream and Pistachios \$3.50

WOKS COOKING

We can prepare Asian inspired cocktail food for before the main event. Let us cook you Asian inspired parties.

- Chicken & Prawn Pad Thai Stir Fried with Vegetables, Rice Noodles, Egg & Spicy Tamarind Sauce & Peanuts \$10.50
- Warm Thai Beef Salad \$11.00
- Chinese BBQ'D Pork Belly Stir Fried with Baby Corn, Bok Choy & Water Chestnuts on Flat Rice Noodles \$10.00
- Beef, Broccoli & Cashews Stir Fried with Ginger Oyster Sauce on Steamed Rice \$9.90
- Bok Choy, Baby Corn, Mushrooms and Tofu with Ginger Hoisin Sauce \$10.50
- Chili Coconut Chicken and Spiced Vegetables \$11.00
- Curry Vegetable Masala- Tomato Based Indian Vegetable Curry \$11.00
- Nasi Goreng- Chicken, Shrimp and Vegetable Stir Fried Rice \$12.00
- Beef Pho- Shredded Beef, Bok Choy, Rice Noodles in Garlic, Ginger Broth \$11.50

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