



Innovations
catering

EXPERIENCE "LIVE" COOKING

Looking for something a bit different to entertain your guests?
Let the Chefs @ Innovations Catering cook up a storm right in front of your eyes with our Paella pans.

What is Paella you ask?

Paella means 'Cooking Pan'. It 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.

After wowing guests with our traditional Paella over the last 3 years, we are now adding an 'Asian' theme to our live cooking using these 'imagination grabbing' pans.

Enjoy the smells and flavours of a fragrant Thai Green Chicken Curry with all the aromas to tantalise your taste buds, or perhaps a Nasi Goreng or Pork Belly 'Chinese' style. The list goes on....

The options with these pans are really up to your imagination!



TAPAS SELECTION

- Gazpacho Oyster shot \$3.50
- Pickled Octopus with Capsicum Escabeche \$3.30
- Smoked Eel Croquettes with Horse Radish Mayonnaise \$3.20
- Garlic and Rosemary Prawn Kebabs \$3.30
- Potato Bravas - Sautéed Potato with Tomato Garlic Aioli \$2.60
- Chermouli Marinated Chicken Skewers \$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 & 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 & 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 with Chili Yogurt \$2.90
- Spanish Pork Balls with Romesco Sauce \$3.00
- Red Peppers with Anchovies and Tuna Served en Crouete \$3.00
- Spicy Avocado Guacamole, Tomato, Red Onion, Lime & Coriander served with Olive Bread \$2.00

Minimum of 50 guests
Price per item inclusive of GST

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 & Saffron Spiced Capsicum & Tomato Rice \$14.00
- Chicken, Chorizo, Okra, Sweetcorn & Mushroom in a Spicy Tomato Rice \$13.00
- Pork Belly, Chorizo, Ham Hock, Capsicum finished with Fennel, Green Beans & Garden Peas \$12.50
- Wild Mushroom Paella finished with Button & Enoki Mushrooms, Zucchini & Fresh Herbs \$12.00
- Jambalaya- New Orleans Spicy Chicken, Prawn, Okra & Spicy Tomato Rice
- Shredded Lamb Shanks with Potato Gnocchi & 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 & Bok Choy \$13.00
- Chicken Cacciotti- Chicken, Red Onions & Capsicum Braised with Tomato Sauce & finished with Kalamata Olives \$ 16.00
- Chili Con Carne - Beef Mince, Capsicum & Kidney Beans bound with a Spicy Rich Tomato Sauce & Sour Cream \$12.00
- Jollof Rice- Senegal Dish of White Fish, Zucchini, Capsicum & 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 & Parsley Balls with Capsicum & 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 & Spinach Tortilla, Salsa Verde \$18.00

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WOKS COOKING

- 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 & Tofu with Ginger Hoisin Sauce \$10.50
- Chili Coconut Chicken & Spiced Vegetables \$11.00
- Curried Vegetable Masala- Tomato Based Indian Vegetable Curry \$11.00
- Nasi Goreng- Chicken, Shrimp & Vegetable Stir Fried Rice \$12.00
- Beef Pho- Shredded Beef, Bok Choy, Rice Noodles in Garlic & Ginger Broth \$11.50

SIDE DISHES

- Roast Pumpkin, Kale, Sun Flower Seeds, Goats Curd & Pesto \$2.50
- Tomato, Cucumber, Capsicum, Rustic Croutons, Cos Leaves & Sherry Vinaigrette \$2.50
- Ice Berg, Onion, Tomato and Manchego Cheese \$2.50
- Spanish Potato Salad \$2.50
- Beetroot, Fennel, Apple, Radish, Chic Pea & Honey Yogurt, Dusted with Dukkah \$2.50
- Potato Bravas - Sautéed Potatoes 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 & Pistachios \$3.50

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