



Innovations catering

... Indulge

INTRODUCTION

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.

Offering 4 menu options,

- **Cocktail Menu**

prices per item,
minimum 30 pieces per item

- **Buffet Menu**

\$40 per person
minimum 30 guests

- **Sit Down Menu**

2 course \$40 per person
3 course \$52 per person
minimum 20 people

- **BBQ Menu**

Starting from \$19 per person
Minimum 30 people

All prices are GST Included

CONTACT

admin@innovationscatering.com.au

08 9388 7117

CHRISTMAS MENU

innovationscatering.com.au



COCKTAIL MENU

SELECTIONS

HOT

MINIMUM 30 PIECES PER ITEM

Coconut Crusted Prawn with Mango Mint Dip **\$3.5**

-

Seared Scallop, Crisp Black Pudding, Cauliflower Cream, Ginger Caramel Dust
(Served on a Chinese spoon) **\$3.3**

-

Chilli Ginger Turkey Scotch Egg, Coconut Sambal **\$3.3**

-

Shrimp, Fennel Tart topped with Salmon Caviar **\$3.3**

-

Salmon Wonton Sticks, Wasabi Dip **\$3.2**

-

Bacon wrapped jalapeño Mac bites **\$3**

-

Pork, Cheddar, Fennel, Fig Filo's **\$2.9**

-

Open Roast Turkey Dinner Pie - Turkey, Vegetables, Sage Jus encased in Puff
Pastry **\$3.3**

-

Crisp Duck, Celery, Chestnut Rice Paper Money Bag, with Chilli Hoisin **\$3.3**

-

Baby Mozzarella Cheese, Mushroom, Vine Leaf Tart, Truffled Grapes **\$3**

-

Liquid Pumpkin Sphere, Tomato Mushroom Broth (Served in a shooter glass)
\$3.3

-

Bruschetta topped with Molten Brie, Caramelised Shallots, Frisee **\$2.8**

-

Artichoke and Fennel Empanada with Siracha Sour Cream **\$2.8**



COCKTAIL MENU

SELECTIONS

COLD

MINIMUM 30 PIECES PER ITEM

Spanner crab set in Cucumber Jelly with Salmon Caviar **\$3.3**

-

Parsley Brioche, Crumbed Sardine Escabeche **\$3**

-

Crisp Potato Cake topped with Cured Salmon Gravlax, Lemon Dill Dressing **\$3.5**

-

Ginger Caramel Shrimp, Turkey Rice Paper Rolls **\$3**

-

Bacon Panna Cotta, Creamed Mushroom, Onion Jam **\$3**

-

Beef Carpaccio, Herb Biscotti and Tomato Tapenade (Served on a Chinese Spoon) **\$3**

-

Miso Cured Beef Fillet, Sesame Rice Cake, Pickled Ginger **\$3.2**

-

Crisp Wonton Cone, Smoked Ham Mousse, Mango **\$3**

-

Greek Yoghurt & Almond Sphere, Kashmir Spiced Oranges (Served on a Chinese spoon) **\$3.2**

-

Shaved Corned Silverside, Sauerkraut and Dijon on rye **\$3**

-

Witlof leaf with Herbed Ricotta and Parma Ham **\$3**

-

Prawn and Scallop Ceviche, Prawn Cracker and Wakame **\$3.2**

-

Shredded Chicken & Corn Taco, with a Pomegranate Relish **\$3**

-

Turkey & Sage Roulade served with a Hazelnut Biscotti and Cranberry Mayonnaise **\$3.2**

-

Beetroot Risotto Topped with Chilli Fig **\$3**



COCKTAIL MENU

A BIT MORE SUBSTANTIAL

SELECTIONS

MEAT

Quesadilla with Shredded BBQ Chicken, Buttered Corn, Beans, Bell Peppers **\$6.5**

-

Shaved Honey Glazed Champagne Ham, Cider, Olive Oil braised Potato Bake, Caraway Carrot, Pineapple Salsa **\$8.5**

-

Roast Pork Belly, Fondant Potato, Garden Vegetables, Baked Apple **\$9.5**

POULTRY

Turkey, Pancetta Roulade with Roast Almond Broccolini, Soubise Sauce **\$8**

-

Crispy Duck Confit with Creamed Polenta, Confetti Vegetables, Sour Cherry Sauce **\$13.5**

SEAFOOD

Crispy Skinned Barramundi, Squid 'Risotto', Squid Ink Cracker, Red Wine Glaze **\$13**

-

Soft Taco, Shredded Cos, Crumbed Fish, Garlic Mayo, Pickled Cucumber **\$7.5**

-

Fennel Spiced Prawn Skewer, With a Minted Zucchini Salad **\$12**



COCKTAIL MENU

A BIT MORE SUBSTANTIAL

SELECTIONS

SEAFOOD CONTINUED

Nori, Sesame Cracker, Tuna Tataki, Sesame Avocado, Ginger, Shallot, Pickled Daikon **\$12**

-

Crumbed Asparagus, Smoked Salmon Cream & Rocket **\$10**

-

Poke Bowl – Sashimi Salmon, Sushi Rice, Crisp Vegetables, Avocado, Soya Sesame Dressing **\$9**

VEGETARIAN

Warm Green Bean, Roast Potato, Shaved Fennel, Olive & Anchovy Dressing **\$6**

-

Roast Cauliflower, Puffed Pearl Barley, Pine Nut Kale Salad **\$7**

-

Moroccan Spiced Pumpkin, Okra, Chic Pea Braise, Cous Cous **\$7.5**

-

Baby Heirloom Beets, Sugar Snap Peas, Baby Spinach, Hazelnuts, Garlic Yoghurt **\$6.5**

-

Crisp Cos Wedges, Lemon Herb Zucchini, Crisp Onion Crumb & Shaved Parmesan **\$6**

-

Torched Asparagus, Tarragon Panna Cotta & Herbed Mushrooms **\$5**



COCKTAIL MENU

A BIT MORE SUBSTANTIAL

SELECTIONS

MINI BURGERS & ROLLS

Grilled Turkey Burger, Rocket, Cranberry Aioli **\$7.5**

-

Mini Beef Burger, Pickled Vegetable Salad, Tomato Relish, Provolone
Cheese **\$6.5**

-

Popcorn Prawns, Avocado, Cos Lettuce, Jalapeno Mayo in Soft Finger Roll
\$9.5

-

Crisp Chicken Tenderloin, Slaw, Jalapeno Mayo, Tomato in a Soft Taco **\$6**

-

Bao Bun with Slow Cooked Sticky Pork Belly, Asian Slaw & Pickled
Cucumber **\$5.5**



DESSERTS

SELECTIONS

CHRISTMAS TREATS

Doughnut Spheres with Fruit Mince Mascarpone Dip **\$2.2**

-

Gingerbread Brownie with Brandy Butter Icing **\$3.5**

-

Raspberry and Mascarpone Coconut Ice **\$3.5**

-

White Chocolate Rocky Road **\$3.5**

-

Nutella Dumplings with Almond Butter Icing **\$3**

-

Almond Shortbread with Brandy Sugar Glaze **\$2.5**

-

Chocolate and Hazelnut Rum Balls **\$2.5**

-

Sour Cherry and Roast Almond White Christmas Slice **\$3.5**

-

Toblerone dipped Profiteroles filled with Grand Marnier Cream **\$3.5**

-

Plum and Almond Strudel **\$3.5**

-

Fruit Cake with Almond Crumble **\$2.5**

-

Meringue Nest with Pineapple, Lychee Mojito Salad **\$3**

-

Rocky Road Candy Cane Sticks **\$2.8**



BUFFET MENU

SELECTIONS

\$40 PER PERSON MINIMUM 30 GUESTS

Pre-Select

3 Main Dishes, 3 Side Dishes, 2 Desserts

MAIN DISHES

Accompanied with Bread Rolls and Butter

Spice rubbed Champagne Ham with Orange Bourbon Glaze and Pineapple Salsa
(GF)

-

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 Roast Pumpkin Puree, Parsnip Chips and Mustard
Cream

-

Pork Fillet, Mango and Coconut Wellington with Spiced Mango Cream

-

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 spiced Eggplant with Tahini Dressing

-

Free form chargrilled Mediterranean Vegetable Lasagne with Salsa Verde

-

Twice baked Goats Cheese Soufflé with Caramelised Tomato & Balsamic Glaze



BUFFET MENU

SIDE DISHES - HOT

- 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

SIDE DISHES - COLD

- Cos Lettuce Leaves, Candied Bacon, toasted Almonds, Green Beans, Croutons and Dijon Balsamic Dressing
-
- Roast Pumpkin, Beans, Zucchini, Raisins, Walnuts & Seeds with a Herb Vinaigrette (gf, vegan)
-
- Quinoa, Almond, Roast Cauliflower, Puffed Pearl Barley, Pine Nut and Kale Salad (gf, vegan)
-
- Roast Kumara and Potato Salad with Egg and Spring Onion dressed with Seeded Mustard Mayo (gf, vegan)
-
- Bean Salad – Green, Kidney and Barloti Beans with Roast Capsicum, Tomato and Basil Vinaigrette (gf, vegan)
-
- Potato Salad with Peas, Persian Spices and Snow Pea Fronds (gf, vegan)



BUFFET MENU

DESSERTS

Cannoli filled with Almond Custard

-

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

TWO COURSE \$40 PER PERSON

THREE COURSE \$52 PER PERSON

Minimum 20 Guests

Pre-Select

One choice from each course

ENTREES

Crumbed Asparagus, Prosciutto, Rocket on Goats Curd Bruschetta

-

Prawn Tortellini with Creamed Leek and Champagne Cream

-

Seared Pepper Crust Tuna Fillet. Crisp Vegetable, Wonton Wafers and Hoisin Glaze

-

Roast Chicken Breast, Lavash, Apple, Celery and Walnut Salad bound with Horseradish Cream



SIT DOWN MENU

MAINS

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

-

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, Asparagus, Rocket and Creamed Parsnip

Accompanied with Bread Rolls and Butter

DESSERTS

Coconut Pandan Tapioca, Lime Curd, Mango and Coconut Crumble

-

White Christmas 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 Passionfruit

-

Steamed Christmas Pudding served with a Cinnamon and Brandy Sabayon

-

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

-

Chilled seasonal pudding



BBQ MENU

OPTION 1

\$19 PER PERSON

Minimum 30 Guests

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

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



BBQ MENU

OPTION 2

\$32 PER PERSON

Minimum 30 Guests

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 Swordfish Skewer with Capsicum Relish

Cold Creations

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

-

Roast Beetroot, shaved Fennel, Chic Pea and Radish Salad with Honey Yogurt Dressing

To Finish

Selection of Christmas treats (x2)

-

Presentation Platter of Seasonal Fresh Fruits

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



BBQ MENU

OPTION 3

\$45 PER PERSON

Minimum 30 Guests

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



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.

LIST OF CHRISTMAS VENUES

The Boulevard Centre, Floreat - Ph: 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 - Ph: 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 - Ph: 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



VENUES

CHRISTMAS VENUES CONTINUED

Kidogo Art House, Fremantle - Ph: 9335 9636

www.kidogo.com.au

Exquisite beachfront location perfect for something refreshingly different.

Capacity: Seated – 100 Cocktail – 150

Lancaster Wines, Swan Valley - Ph: 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

Leederville Sporting Club - Ph: 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 - Ph: 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



VENUES

CHRISTMAS VENUES CONTINUED

Mosman Park Golf Club - Ph: 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 - Ph: 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 - Ph: 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 - Ph: 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



VENUES

CHRISTMAS VENUES CONTINUED

Scitech - Ph: 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 - Ph: 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 - Ph: 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 - Ph: 9273 3371

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