



Innovations catering

... Indulge

INTRODUCTION

Offering a variety of delicious menu options for this year's Melbourne Cup celebrations.

- **Platters**

prices start from \$60

- **Buffet Menu**

prices starting from \$25 per head

- **Large Salads**

\$40 each

Minimum Food Order \$350

Prices exclude Staff, Equipment
& Delivery

Prices are GST Included

MELBOURNE CUP MENU

innovationscatering.com.au

CONTACT

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PLATTERS

COLD

Thorough Breads Platter *10 rounds*

Triangle Sandwiches with assorted fillings (incl. vegetarian) **\$70**

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Stud Delights Platter *10 rounds*

Wraps with Assorted Fillings (incl. vegetarian) **\$85**

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Punters Antipasto Platter

Cured Continental Ham & Salamis, Chorizo Sausage, Olives,
Picked Vegetables, Frittata (gf) **\$90**

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Stops the Nation Sushi Roll Platter *40 pieces*

Teriyaki Chicken, Smoked Salmon, Tuna, Rolled Omelette (gf) **\$70**

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Trifecta of Breads, Crudités & Dips

Toasted Turkish, Ciabatta, Tortilla Breads, Vegetable Crudités, with
Spicy Creamy Tomato, Roast Beetroot, Hummus Dips (v) **\$60**

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Front Runner Chicken Platter *20 pieces*

Honey Mustard Roast Chicken **\$100**

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Maiden Meat Platter

Presentation Platter of Roast Beef, Leg Ham, Salami,
Chicken Breast, Cheese (gf) **\$100**

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Photo Finish Fruit Platter

Assorted Seasonal Sliced Fresh Fruits (gf) **\$80**

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Stewards Choice Cheese Platter

Assorted Cheese & Crackers, Dried Fruits, Nuts **\$70**



PLATTER

\$110 PER PLATTER
40 pieces

RACE DAY COLD COLLECTIONS

Ham & Seeded Mustard Cream Cheese Roulade

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Beetroot Risotto Cake, topped with Chili Fig (v, gf)

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Pastry Shell filled with Chicken, Celery and Apple Salad bound with Horseradish

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Thai Spiced Beef Rice Paper Rolls (gf)

COLD JOCKEY CLASSICS

Fennel Pastry with Shaved Roast Beef

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Chicken Corn Bites (gf)

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Spinach & Polenta Cake with creamed Avocado & Rocket

-
Potato, Bacon & Artichoke Frittata (gf)



PLATTERS

Selections

\$110 PER PLATTER

40 pieces

DEAD HEAT FAVOURITES

Succulent Beef Stroganoff Pie

Mini Chicken Parmigiana Burger (gf)

Cumin Spiced Roast Sweet Potato and Ricotta Filo Parcel (v)

Indian Spiced Lamb and Pea Samosa

HOT WINNERS DELIGHTS

Mango Curry Chicken Pie

Roast Pumpkin, Feta Cheese and Green Bean Arancini (v, gf)

Ham, Tomato and Cheddar Quiche

Vegetable Spring Roll (v)

TRAINERS DELIGHT

Mango Curry Chicken Pie

Succulent Braised Beef Stroganoff Pie

Caramelised Leek, Poached Pear Quiche (v)

Chargrilled Eggplant, Zucchini, Tomato & Bocconcini (v)

A wooden platter featuring a variety of cheeses, including wedges of cheddar, brie, and blue cheese, along with sliced tomatoes, cucumbers, and grapes. Three small white bowls containing different dips are also visible at the top of the platter.

PLATTERS

Selections

\$120 PER PLATTER

40 pieces

RACE DAY FASHIONS

Warm Southern Fried Chicken with Corn Relish



BUFFET

Selections

MINIMUM 10 GUESTS

BUFFET BONANZA

\$25 PER HEAD

Assorted Bread Rolls with Butter Portions

Presentation Platter of Roast Beef, Leg Ham, Salami, Chicken Breast, Cheese (gf)

Red Wine Poached Pear, Asparagus, Brie Quiche (v)

Tossed Garden Salad with Creamy Herb Dressing (v, gf)

Roast Pumpkin, Chic Pea, Tomato, Fetta with Chilli & Cumin Seeds (v, gf)

Seasonal Fresh Fruit Platter (gf)

TROPHY BUFFET

\$29 PER HEAD

Assorted Bread Rolls with Butter Portions

Southern Fried Chicken Pieces with Spiced Roast Corn Dip

Spicy Beef Enchilada topped with Jalapeno Sour Cream

Steamed Spring Garden Vegetables (gf)

Medley of Roast Root Vegetables (v)

Tossed Garden Salad with Creamy Herb Dressing (v, gf)

Vanilla Panna Cotta with Rhubarb

Seasonal Fresh Fruit Platter (gf)



BUFFET

Selections

BOOKIES BUFFET

\$38 PER HEAD

Assorted Bread Rolls with Butter Portions

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Grilled Fillet Steak, Creamed Parsnip, Mushroom Cream (gf)

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Pan Fried Barramundi Fillet with Warm Tomato Mussel Vinaigrette

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Cajun Spiced Chicken, Spicy Tomato Salsa

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Roasted Garlic, Rosemary, Kibbled Pepper Potatoes (v, gf)

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Tossed Garden Salad with Creamy Herb Dressing (v, gf)

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Raspberry and Almond Tart

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Seasonal Fresh Fruit Platter (gf)



SALAD

Selections

LARGE

\$40 per bowl
Serves 10 (approx)

Tossed Garden Salad with Creamy Herb Dressing (v, gf)

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Roast Pumpkin, Chic Pea, Tomato, Fetta with Chilli & Cumin Seeds (v, gf)

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Sweet Potato, Broad Bean, Chorizo & Rice Salad (gf)

-
Asparagus, Roasted Vegetables Pasta Salad, Red Pepper Pesto (v)

-
Roast Kumara, Potato, Egg, Spring Onion, Seed Mustard Mayo (v, gf)

-
Potato, Green Bean, Tomato, Tuna & Egg (v, gf)

-
Quinoa, Roast Pumpkin, Tomato, Cucumber & Kale with a Tahini & Zatar Dressing (v)

-
Beetroot, Pear, Spinach & Walnut (v, gf)



KEEP THAT

WINNING SPIRIT

**RACE INTO THE AFTERNOON WITH MORE
CATERING OPTIONS TO KEEP THE CELEBRATIONS
GOING**

- **A SUNDOWNER PLATTER DELIVERED**
- **THE WOW FACTOR OF OUR PAELLAS FRESHLY
COOKED BEFORE YOUR EYES**

Contact one of our friendly function co-ordinators
for more information.