

INTRODUCTION

Our BBQ menu best suits a casual event or gathering.

Prices are based on a minimum selection of

**3 mains,
3 side dishes,
2 desserts.**

BBQ menus are served with breads, portioned butter and a variety of condiments.

**Minimum order 30 Guests
Prices per item inclusive of GST**

BARBEQUE MENU

innovationscatering.com.au

CONTACT

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MAIN MENU

Selections

FROM THE LAND

Gourmet Beef Sausages **\$4**

-

Peppered Ground Prime Beef, Dijon Mustard, Oregano Burger(gf) **\$5**

-

Skewered Beef marinated with Ginger Hoisin Sauce (gf) **\$4.5**

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Dijon, Worcestershire Beef Short Ribs, Smoky Onion Cream **\$6**

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Scotch Fillet marinated with Sun-dried Tomato with Tarragon Aioli(gf) **\$8**

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Fillet of Beef wrapped in Pancetta, Béarnaise Sauce(gf) **\$10**

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Lamb, Garlic, Kalamata Olive Burger, Caper & Lime Mayonnaise(gf) **\$5.5**

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Dukka dusted Lamb, Capsicum, Tomato Kebab with Baba Ghanoush(gf) **\$5**

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Rosemary skewered Lamb Fillets, Honey Seeded Mustard Dressing (gf) **\$6**

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Trio of Lamb Cutlets marinated in Tandoori Spice, Minted Yoghurt (gf) **\$10**

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Lamb, Rosemary Sausages **\$4**

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Teriyaki Pork Belly, Pineapple Kebab (gf) **\$7**

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Pork Sausages **\$4**

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Thai spiced Pork & Water Chestnut skewered on Sugar Cane **\$5**

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Maple glazed Pork Spare Rib, Watermelon Chutney (gf) **\$6**

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Kangaroo Fillet, Fresh Chilli Beetroot Jam (gf) **\$8.5**



MAIN MENU

Selections

POULTRY

Chicken, Spinach Sausage **\$4**

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Cajun Spiced Chicken Breast with Roast Corn Salsa (gf) **\$6.5**

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Boneless Chicken Thighs with Moroccan Marinade (gf) **\$7**

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Piri-Piri Chicken Breast, Sweet Potato Hummus (gf) **\$6**

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Bourbon, Maple BBQ'd Chicken Drumsticks (gf) **\$3.5**

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Grilled Chicken Breast in a Greek Salad Pita Pocket **\$5.5**

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Chicken Satay Skewer, Spicy Peanut Dressing (gf) **\$4**

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Turkey, Sage & Pancetta Skewer with Salsa Verde (gf) **\$7.5**

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Turkey, Swiss Cheese, Craisin Burger (gf) **\$6**

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Watermelon, Mint Marinated Chicken Fillet Kebabs, sticky Peach Relish (gf) **\$5**

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Quail, Pistachio Boudin with Fig Jam (gf) **\$8**



MAIN MENU

Selections

SEAFOOD MAINS

Scallop, Salmon Sausages, Chardonnay Cream (gf) **\$9.9**

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Prawn, Roast Capsicum, Herb Kebab with Red Capsicum Pesto (gf) **\$9**

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Tamarind & Chipotle marinated Squid with Citrus Salsa (gf) **\$6.5**

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Seafood, Pineapple, Coconut Kebab, Minted Lychee Salsa (gf) **\$7.5**

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Beetroot & Vodka marinated Salmon Fillet, Roast Artichoke Cream (gf) **\$8**

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Olive Oil, Herb marinated Local Snapper Fillet (gf) **\$7.5**

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Sugar Cane Prawn Sticks with Peanut Sauce & Coriander Relish (gf) **\$6**

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Seared Sesame & Ginger Tuna Steak, Avocado Cream (gf) **\$9**

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Grilled Freo Sardines with Capers, Anchovies, Lentils (gf) **\$5**

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Braised & BBQ'd Octopus with Oregano Dressing (gf) **\$7**

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Oysters Natural with Lemon Wedges (gf) **\$3**

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Seafood Platter - Poached Prawns, Mussels in the Half Shell, Smoked Salmon Thai
Spiced Squid Tubes & Poached Snapper Fillets (gf)

market price

A close-up photograph of grilled food on a metal skewer. On the left, there are two ears of corn with charred kernels. To the right, there are skewers with chunks of meat and yellow and red vegetables. The background is dark and out of focus.

SIDE DISH MENU

Selections

VEGETABLES

Potato, Herb, Feta Cake **\$3**

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Salt & Pepper Tofu Skewers, Caramel Capsicum Glaze (gf, v) **\$3**

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Grilled Haloumi Cheese with Tomato, Basil Relish (gf) **\$3.5**

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Mini Corn Cobs with Herbed Ricotta & Scallion (gf) **\$3**

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Mediterranean Vegetable Kebabs with Pesto Mayonnaise(gf) **\$3**

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Balsamic, Olive Oil, Garlic marinated Field Mushrooms (gf, v) **\$4.5**

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Eggplant, Basil, Bocconcini, Tomato parcel **\$4**

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Grated Carrot, Chickpea, Almond burger (gf, v) **\$4**

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Sautéed Onions (gf, v) **\$2**

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Field Mushroom, Pesto, Feta Crumble (gf) **\$3.3**



SIDE DISH MENU

Selections

SALADS

Gourmet Tossed Garden Salad with Carrots, Avocado, Cherry Tomatoes,
Creamy Herb Dressing (gf, v) **\$3**

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English Spinach, Bacon, Cherry Tomato, Pine nuts, Croutons, Shaved
Parmesan, Balsamic Dressing **\$3.5**

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Caesar Salad- Cos Lettuce, Crisp Prosciutto, Crisp Turkish Bread Croutons,
Parmesan Wafers, Traditional Caesar Dressing **\$4**

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Greek Salad- Olives, Tomatoes, Capsicum, Feta, Red Onion, Red Wine
Vinegar, Oregano, Olive Oil Dressing (gf, v) **\$3.5**

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Waldorf Salad- Celery, Apple, Walnuts, Horse Radish Sour Cream (gf, v) **\$3.3**

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Cos Lettuce, Tomato, Cucumber, Red Capsicum, Barlotti Bean, Balsamic (gf,
v) **\$3.3**

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German Style Potato Salad, Onion, Cherkon, Mustard Dressing (gf, v) **\$3.3**

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Penne Pasta, Steamed Broccoli, Roast Capsicum, Spring Onion, Feta, Pine
Nuts (v) **\$3.5**

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Roast Kumara, Potato, Spring Onion, Egg Bound, Seeded Mustard Mayo (gf,
v) **\$3.3**



SIDE DISH MENU

Selections

CONTINUED

Asparagus, Pasta, Rocket, Tomato, Sugar Snap Peas, Red Onion, Basil dressing
(v) **\$3.3**

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Roast Pumpkin, Chic Pea, Tomato, Feta, Chilli, Cumin Seeds (gf, v) **\$3.3**

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Steamed Garden Vegetables tossed with Sesame, Garlic, Soy Dressing
(gf, v) **\$3.3**

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Marinated Mushrooms, Green Beans, Red Onions, Kalamata Olives, Sun-dried
Tomatoes (gf, v) **\$3.8**

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Roast Beetroot, shaved Fennel, Radish, Chick Pea, Honey Yoghurt, Dukha
(gf) **\$3.3**

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Watermelon, Red Onion, Feta Cheese, Minted Red Wine Vinaigrette (gf) **\$3.3**

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Cous Cous, Red Onion, Tomato, Cucumber, Continental Parsley, Lemon
Pepper, Olive Oil Dressing (v) **\$3.3**

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Mediterranean Vegetable, Soba Noodle, Soya, Chilli, Olive Oil Dressing (v) **\$4**

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Rice Salad with Vegetables, Dried Fruit, Peanuts, Curry Mayonnaise
(gf, v) **\$3.3**



DESSERT

Selections

SWEET

Baked White Chocolate, Raspberry Cheese Cake **\$4.5**

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Red Wine Poached Pears, Amaretto Sabayon (gf) **\$4.5**

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Pear, Chocolate, Almond Tart with Cream **\$4.5**

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Baked Lemon Brulee Tart with Raspberry Coulis **\$4.5**

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Meringue, Pastry Cream, Berry Roulade (gf) **\$4.5**

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Apple, Sultana, Almond Strudel with Cream Anglaise **\$4.5**

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Chocolate, Grand Marnier Cream Pyramid Cake **\$4.5**

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Pecan, Honey, Bourbon Tart **\$4.5**

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Double Chocolate Mousse (gf) **\$4.5**

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Mango, Passion Fruit, Roast Coconut Cheesecake **\$4.5**

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Grilled Fresh Nectarines with Ricotta, Lavender Honey (seasonal) (gf) **\$4.5**

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Baked Coffee, Kahlua Cheesecake **\$4.5**

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Raspberry, Lime Cream Brulee (gf) **\$4.5**

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Orange, Polenta & Poppy Seed Cake with Honey Mascarpone (gf) **\$4.5**



DESSERT

Selections

CONTINUED

Tiramisu- Coffee dipped Sponge Fingers, layered with Mascarpone Cream **\$4.3**

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Chocolate, Mandarin filled Cannoli with Chocolate Sauce **\$4.5**

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Raspberry, Almond Frangipane Tart **\$4.5**

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Warm Crepes with Grand Marnier Orange, Cinnamon Syrup **\$4.5**

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Coconut Rice Pudding, Spiced Fruit (gf, v) **\$4.5**

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Seasonal Fresh Fruit Platter (gf, v) **\$6.5**

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Gourmet Cheese Platter: Selection of Imported & Australian Cheeses, Dried Fruit, Nuts & Crackers **\$6.6**