



Innovations catering

... Indulge

INTRODUCTION

Our Boardroom Buffet Menu allows you to choose from 2 set menu options.

Simply select from our Main, Side and Dessert menu selections to create your custom Boardroom Buffet Menu.

Prices are per person.

Minimum order- 10 Guests.

Buffet menus are served with Breads, portioned Butter and a variety of Condiments

BOARDROOM BUFFET MENU

innovationscatering.com.au

CONTACT

admin@innovationscatering.com.au

08 9388 7117



BUFFET OPTIONS

Boardroom Buffet Price Packages

MINIMUM 10 GUESTS

\$38 PER PERSON

OPTION 1

3 x Main Dishes

3 x Accompanying Dishes

1 x Dessert

\$31 PER PERSON

OPTION 2

2 x Main Dishes

3 x Accompanying Dishes

1 x Dessert

All Buffets are served with Breads & Portioned Butter



MEAT MAINS

Selections

RED MEAT

Roast Beef Sirloin, Caraway Spiced Carrot Purée, Yorkshire Puddings, Red Wine Jus

-

Traditional Beef Lasagna – Braised Ground Beef, Tomato, Vegetables, Herbs, layered Pasta, Béchamel Sauce

-

Seared Fillet Steak, Creamy Mushroom Sauce (gf)

-

Beef Bourguignon - Diced Beef Braised Red Wine, Bacon, Mushrooms

-

Warm Thai Beef Salad - Shaved Beef, Crisp Vegetables, Thai Dressing (gf)

-

Shredded Beef Taco Salad – Tex Mex Spiced Beef, Tomato, Kidney Bean, Avocado, Iceberg Lettuce

-

Curried Lamb Masala (gf)

-

Roast Honey, Cardamom Leg of Lamb, Creamed Beetroot, Walnuts (gf)

-

Shredded Lamb Shanks, Potato Gnocchi, English Spinach

-

Greek Lamb, Fennel, Parsley Terrine, Grilled Haloumi, Capsicum, Tomato Sauce (gf)

-

Moroccan Spiced Lamb, Vegetable Risotto (gf)

-

Teriyaki Pork, Pineapple Kebab (gf)

-

Roast Pork Belly, Baked Apple, Onion Jam (gf)

-

Warm Grilled Chorizo, Apple, Potato, Tomato Salad, Poached Egg (gf)

-

Steamed Pork Buns, bed of Bok Choy



MEAT MAINS

Selections

POULTRY

Chicken Breast, Avocado, Brie Filo Parcels, White Wine Cream Sauce

-

Chicken Kiev -Crumbed Chicken Breast, Garlic Butter, Green Beans

-

Pancetta, Chicken Fillet Skewers, Mustard Cream Sauce (gf)

-

Chicken, Vegetable & Grain Mustard Pie

-

Thai Green Chicken Curry (gf)

-

Chicken & Prawn Pad Thai (gf)

-

Mediterranean Braised Chicken Thighs, Tomato, Capsicum, Olives (gf)

-

Crispy Stuffed Chicken Wings, Spicy Plum Sauce

-

Sesame Chicken, Torched Pineapple Kebabs, Water Chestnut & Choy Sum (gf)

-

Chicken Involtini – Pancetta, Chicken Breast, Mozzarella, Sun Dried Tomato (gf)

-

Tandoori Spiced Chicken, Fresh Mango Salsa (gf)

-

Braised Chicken Leg, Black Pudding, Cinnamon Apple Cream

-

Steamed Chicken, Sticky Rice Pattie, Stir Fried Baby Corn (gf)

-

Warm Thai Chicken Salad,Taro Root, Rice Noodles (gf)

-

Duck Leg Sausage with Mandarin Marmalade (gf)



MEAT MAINS

Selections

SEAFOOD

Crispy Skinned Barramundi, Tomato Cream Sauce (gf)

-

Crispy Skinned Barramundi, Bombay Spice Potato, Pea, Coriander Salsa (gf)

-

Prawn, Pineapple Bamboo Shoot, Rice Noodle Salad, Tom Yum Dressing (gf)

-

King Prawn, Pumpkin Curry (gf)

-

Prawn, Minted Pea Risotto, Chardonnay & Ricotta Cheese (gf)

-

Zucchini wrapped Fresh Water Basa Fillet Kebab, Basil Pesto (gf)

-

Baked Basa, Pancetta Roulade, Minted Pea, Rocket Salad (gf)

-

Lemon Pepper, Parsley, Olive Oil Marinated Squid (gf)

-

Prawn Kebab, Lime, Coriander Aioli (gf)

-

Poached Prawns, Tomato, Avocado Salsa, Garlic Croutons

-

Scallop, Salmon Sausages, Avocado, Wasabi Dip (gf)

-

Spicy Thai Salad, Char Grilled Salmon, Green Mango (gf)

-

Seared Tasmanian Salmon, Leek, Asparagus Risotto (gf)

-

Basil, Parmesan Crusted Basa Goujons, Remoulade

-

Smoked Trout Nicoise - Warm Salad of Potato, Green Beans, Tomato, Trout, Olives,
Anchovy Dressing, Soft Boiled Egg (gf)

-

Snapper, Crabs, Mussels, Vegetables, Saffron Cream, Puff Pastry



VEGETARIAN MAINS

Selections

VEGETARIAN

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto (gf)

-

Homemade Hash Browns, Creamed Feta, Pumpkin Jam (gf)

-

Grated Carrot, Chickpea, Almond Burger (gf, vegan)

-

Spinach, Red Onion, Three Cheese Cannelloni

-

Mushroom, Spinach, Feta Cheese Risotto (gf)

-

Mediterranean Vegetable Ratatouille (gf, vegan)

-

Roast Pumpkin, Feta Cheese Quiche

-

Caramelised Onion, Asparagus, Brie Quiche

-

Vegetable, Haloumi Stuffed Zucchini, Tomato Ragout (gf)

-

Silken Tofu, Seaweed, Asian Mushrooms (gf, vegan)

-

Vegetable, Dhal Korma, Roti Bread



SIDE DISHES

Selections

HOT SIDE DISHES

Baked Sliced Potatoes, Cream, Leeks, Cheese (v)

-

Garlic Sage Creamed Potato (gf, v)

-

Baked Sweet Potato drizzled Chilli, Lime infused Extra Virgin Olive Oil
(gf, vegan)

-

Baked Potatoes, Rosemary Sour Cream (gf, v)

-

Medley Roasted Gourmet Potatoes, Root Vegetables (gf, vegan)

-

Braised Cinnamon, Turmeric Rice Pilaf (gf, vegan)

-

Steamed Jasmine Rice (gf, vegan)

-

Steamed Garden Vegetables (gf, vegan)

-

Stir Fried Asian Vegetables (gf, vegan)

-

Baked Eggplant, Tomato, Ricotta, Sage (gf, v)

-

Chic Peas, Sweet Potato & Wilted English Spinach (gf, vegan)

-

Spanakopita - Greek Spinach, Feta Cheese Layered Filo Pastry, Cream Sauce (v)



SIDE DISHES

Selections

HOT SIDE DISHES CONTINUED

Potato, Artichoke Gratin (v)

-

Creamy Sage Polenta (gf, v)

-

Steamed Silverbeet, Hazelnut Orange, Fennel Dressing (gf, vegan)

-

Timber-Baked Layers Sliced Potato, Eggplant, Capsicum Baked Olive Oil
(gf, vegan)

-

Artichoke, Black Olive, Goats Cheese Frittata Slow Roast Tomato (gf, v)

-

Roast Mediterranean Vegetables, Smokey Eggplant Puree (gf, v)

-

Baked Hasselback Potatoes (gf, vegan)

-

Buttered Brussels Sprouts, Candied Bacon (gf)

-

Potato Dumplings with Silverbeet, Tomato Sauce (v)



SIDE DISHES

Selections

SALADS

Gourmet Tossed Garden Salad, Carrots, Avocado, Cherry Tomatoes, Creamy Herb Dressing (gf, v)

-

English Spinach, Bacon, Cherry Tomato, Pine-Nuts, Croutons, Shaved Parmesan, Balsamic Dressing

-

Caesar Salad - Cos Lettuce, Crisp Prosciutto, Croutons, Parmesan Wafers, traditional Caesar Dressing

-

Greek Salad – Olives, Tomatoes, Capsicum, Feta, Red Onion, Red Wine Vinegar, Oregano, Olive Oil Dressing (gf, v)

-

German Style Potato Salad, Onion, Gherkin, Mustard Dressing (gf, vegan)

-

Curried Rice, Dried Fruit, Toasted Almonds (gf, v)

-

Penne Pasta, Oven Roasted Tomato, Feta Cheese, Capsicum, Pinenut (v)

-

Roast Pumpkin, Chic Pea, Tomato, Feta, Chilli, Cumin Seeds (gf, v)

-

Roast Beetroot, Pear, Spinach, Walnut Salad (gf, vegan)



SIDE DISHES

Selections

SALADS CONTINUED

Cous Cous, Parsley, Tomato, Red Onion, Snow Pea Salad (vegan)

-

Roast Kumara, Potato, Spring Onion, Egg, Seeded Mustard Mayonnaise (gf, v)

-

Snow Pea, Broccoli, Baby Corn Salad, Ginger, Lime Dressing (gf, v)

-

English Spinach, Pumpkin, Roast Capsicum & Pine Nut Salad
(gf, vegan)

-

Shredded Cabbage, Green Beans & Carrot, Chilli Lime Dressing
(gf, v)

-

Roast Cauliflower, Cashew, Wilted Silverbeet Salad (gf, vegan)



DESSERTS

Selections

OPTIONS

Pear, Chocolate, Almond Tart, Cream

-

Blackberry, Almond Clafoutis (gf)

-

Baked Lemon Brulee Tart, Raspberry Coulis

-

Chocolate Coconut Pie

Pecan Dacquoise, Orange Cream Layer Cake

-

Orange, Polenta, Poppy Seed Cake, Honey Mascarpone (gf)

-

Apple, Sultana, Almond Strudel, Cream Anglaise

-

Tiramisu – Coffee dipped Sponge Fingers, Mascarpone Cream

-

Raspberry, Almond Frangipane Tart

-

New York Style Baked White Chocolate, Raspberry Cheese Cake

-

Mango, Passion Fruit, Roast Coconut Cheese Cake

-

Chocolate, Grand Marnier Cream Pyramid Cake

-

Pecan, Honey, Bourbon Tart



DESSERTS

Selections

OPTIONS CONTINUED

Raspberry, Rhubarb, Crumble

-

Raspberry, Lime Cream Brulee (gf)

-

Chocolate, Walnut Brownie

-

Bread, Butter Pudding, Apricot Preserve

-

Sticky Date Pudding, Butterscotch Sauce

-

Lemon Meringue Tart

-

Éclairs filled with Chocolate, Grand Marnier Mousse dipped in White Chocolate

-

Seasonal Fresh Fruit Platter (gf, vegan)

-

Gourmet Cheese Platter: Selection of Imported, Australian Cheeses, Dried Fruit,
Nuts, Crackers (gf)