



BREAKFAST BRUNCH MENU

innovationscatering.com.au

Innovations catering *... Indulge*

INTRODUCTION

Whatever your breakfast needs we cater to suit.

Our breakfast menu options include buffet style, plated and cocktail options.

Gluten free and vegan options can be accommodated on request.

Minimum order 10 guests.

CONTACT

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BUFFET MENUS

SELECTIONS

LIGHT FORK BREAKFAST

\$17.5 Per Person

English Muffins
Mini Chipolatas
Freshly Cooked Bacon Rashers (gf)
Lightly Seasoned Scrambled Eggs (gf, v)
Sautéed Mushrooms (gf, vegan)
Maldon Sea Salted Tomatoes (gf, vegan)
Hash Browns (gf, vegan)

FULL BUFFET BREAKFAST

\$25.5 Per Person

Eggs Benedict -Toasted English Muffin with Ham, Poached Egg, Hollandaise
Sauce
Savoury Roma Tomatoes, Onions, Cracked Black Pepper Ragout (gf,
vegan)
Freshly Cooked Bacon Rashers (gf)
Chicken, Garlic, Herb Chipolatas
Hash Browns (gf, vegan)
Seasonal Fresh Fruit Skewers with Yoghurt (gf)



BUFFET MENUS

SELECTIONS

CONTINENTAL BREAKFAST

\$26.5 Per Person

Assorted Danish Pastries & Assorted Muffins

Traditional Bircher Muesli with Greek Yoghurt, Seasonal Berries & Honey (gf)

Cured Continental Ham & Salamis, Sliced Cheeses served with assorted Bread & Rolls (gf available)

Assortment of Mini Croissants-Smoked Salmon & Avocado

Roma Tomato & Brie Cheese (v)

Virginia Ham & Swiss Cheese

Seasonal Sliced Fresh Fruit (gf, vegan)



PLATED MENU

SELECTIONS

TO START / TO FINISH OPTIONS

Vanilla Panna Cotta, Granola, Rhubarb compote **\$7**

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Pecan Butterscotch Waffles, Berries, Greek Yoghurt **\$8**

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Banana Bread French Toast, Caramel Apple, Roast Walnuts, Cream **\$8**

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Banoffee Pancake Stack-Banana, Caramel, Cream & Crumbs **\$8**

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Açaí Bowl-Açaí Palm Smoothie topped with Granola, Fresh Fruit &
Toasted Coconut **\$7**

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Coconut Milk Rice Pudding with Spiced Fruit (vegan) **\$5.5**

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Traditional Bircher Muesli with Greek Yoghurt, Seasonal Berries and
Honey **\$5.5**

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Seasonal Sliced Fresh Fruit (gf, vegan) **\$6.5**



PLATED MENU

SELECTIONS

MAIN OPTIONS

Poached Egg & Crispy Prosciutto on a Spring Onion Potato Cake served with Wilted Spinach, Traditional Hollandaise Sauce & speckled with a Tomato Relish (gf) **\$13**

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Poached Egg, crispy Bacon & Baked Beans on a Toasted Baguette **\$11**

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Smoked Salmon, Poached Egg, Spinach, Dill & Caper Butter on Toasted Rye (gf) **\$13**

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Sweet Potato & Pea Frittata with Sautéed Asparagus & Tomato Relish (gf.v) **\$12**

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Potato Rostie, Poached Eggs, Virginia Ham, crushed Endame Peas & Hollandaise **\$13**

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Baked Spanish Egg, Honey & Cider poached Chorizo, Spinach, Ciabatta, Grape Tomato **\$13**

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Smashed Cauliflower, Roast Pumpkin Wedges, Mushrooms, Wilted Greens, Toasted Macadamia Dukkah (gf, vegan) **\$13**

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Nasi Goreng- Indonesian Fried Rice, Chicken Satay, Fried Egg (gf) **\$12.5**

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Corn Pikelets, crushed Avocado, Pork Belly, Pear Chutney **\$12**

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The Lot-Chicken Chipolatas, Bacon, Poached Egg, Hash Browns, Pesto, Tomato, Mushrooms **\$15**

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Potato Waffles topped with Southern Fried Chicken, Candied Bacon & Tomato Relish **\$14**



PLATED MENU

SELECTIONS

SAMPLE MENU

Price per person \$26.5

To Start

Açaí Bowl- Açaí Palm Smoothie topped with Granola, Fresh Fruit & Toasted Coconut

Main

Poached Egg & Crispy Prosciutto on a Spring Onion Potato Cake served with Wilted Spinach, Traditional Hollandaise Sauce & speckled with a Tomato Relish (gf)

To Finish

Seasonal Sliced Fresh Fruit (gf, vegan)



COCKTAIL MENU

SELECTIONS

SAVOURY

Mini Croissants- Ham, Cheese / Smoked Salmon, Avocado / Roma Tomato, Brie Cheese **\$3.5**

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Petite Bagel topped with Cream Cheese, Smoked Salmon, Capers & Red Onion **\$6**

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Breakfast Quesadilla filled with Beans, Egg, Corn, Cheese topped with smashed Avocado, Sour Cream (v) **\$9**

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Egg Florentine, Spinach, Mornay Sauce (served in a glass) (gf, v) **\$4.5**

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Sandwiched English Muffin, Bacon & Egg **\$5**

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Toasted Bacon & Egg Sandwich / Roll **\$6**

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Toasted Crumpet topped with Cream Cheese, Avocado & Rocket (v) **\$4**

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Corn Pikelet topped with crushed Avocado & Chorizo **\$4**

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Baked Field Mushroom with Walnut Pesto Crumble (gf, v) **\$4**

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Grilled Asparagus, Goats Curd, smeared Crouton, Tomato Compote (v) **\$5.5**

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Roast Pumpkin, Feta, Poached Egg, Pesto Bruschetta with Dukkah (v) **\$8**



COCKTAIL MENU

SELECTIONS

SAVOURY

Mini Savoury Muffins (2 per serve) **\$3.5**

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Large Savoury Muffin **\$3.5**

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Savoury Quiche **\$3**

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Rolled Bacon & Spinach Omelette (gf) **\$5**

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Eggs Benedict - Toasted English Muffin, Ham, Poached Egg, Hollandaise **\$8**

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Pastry Case with Scrambled Eggs, Smoked Salmon, Shaved Parmesan **\$6**

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Bacon & Egg Burrito with Smashed Avocado, Tomato Salsa **\$7**

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Shakshuka - Eggs poached in Middle Eastern Spiced Tomato (gf) **\$5**

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Loaded Egg Shell - Scrambled Egg, Smoked Salmon, Bread Soldier **\$6**

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Zucchini Loaf, Roast Mushrooms, Haloumi, Rocket & Basil Pesto (v) **\$8**



COCKTAIL MENU

SELECTIONS

SWEET

Assorted Cereals **\$4**

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Selection of Fresh Bread, Croissants with Butter & Preserves **\$4**

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Pancake Stack, Sautéed Banana, Maple Syrup & Vanilla Cream **\$6**

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Coconut Milk Rice with Spiced Fruit (gf, vegan) **\$4.5**

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Swiss Style Bircher Muesli with Yoghurt & Seasonal Berries **\$5.5**

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Creamed Oats with stewed Apricots & Roast Hazelnuts **\$4**

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Fresh Fruit, Yoghurt & Granola **\$5**

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Mini Fruit Muffins (2 per serve) **\$3.5**

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Large Fruit Muffins **\$3.5**

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Mini Danish Pastries **\$3.5**

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Sweet Flaky Pastries - Chocolate Croissants, Almond Custard Croissants, Eccles Cakes **\$3.5**

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

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Fresh Fruit Kebabs served with a Yoghurt Dip (gf) **\$4.5**