



# Innovations catering

*... Indulge*

## INTRODUCTION

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Our Buffet Menu allows you to choose from individually priced menu options.

Simply select from our Mains, Sides and Dessert menu selections to create your custom Buffet Menu.

**Prices are per person based on a minimum selection of: 3 mains, 3 sides, 2 desserts.**

Minimum order- 30 Guests prices per item-inclusive of GST


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

## BUFFET MENU

[innovationscatering.com.au](http://innovationscatering.com.au)

## CONTACT

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**08 9388 7117**



# MEAT MAINS

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## Selections

### CARVERY

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Roast Topside of Beef, Kibbled Pepper, Sun Dried Tomato Oil, Mushroom Jus (gf) **\$8.1**

-

Roast Sirloin of Beef, Garlic, Pepper, Mini Yorkshire Pudding, Mustard Cream Sauce **\$11.4**

-

Beef Wellington Mushroom Pate, Herb Pancakes, Flaky Puff Pastry, Red Wine Jus **\$13.5**

-

Gin-Gin Leg of Pork, Sea Salt Crackling, Apple Sauce (gf) **\$8.1**

-

Baked Honey Glazed Leg of Ham, Honey Seeded Mustard (gf) **\$7.6**

-

Roast Boneless Leg of Lamb, Minted Blueberry Rice, Mint Jus (gf) **\$9.8**

-

Tandoori Marinated Lamb Leg, Mint Relish, Poppadums (gf) **\$10.4**

-

Turkey Breast stuffed with Cranberry & Hazelnuts, Port Wine Jus (gf) **\$10.4**

-

Baked Whole Snapper, Lime, Coriander, Ginger, Chilli, Kaffir Lime Syrup (gf) **\$10.4**

-

Baked Whole Tasmanian Salmon, Dill & Fennel Seed, Caper Tomato Salsa (gf) **\$13**

-

Baked Tasmanian Salmon Wellington, Caper Dill Sauce **\$15.7**



# MEAT MAINS

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## Selections

### RED MEAT

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Fillet of Beef, Pancetta, Dijon Mustard Dressing (gf) **\$11.9**

-

Beef, Mushroom & Guinness Pie, Flaky Puff Pastry **\$7.6**

-

Beef Cheek, Red Wine, Poached Sweet Onion (gf) **\$8.7**

-

Ossobuco-Slow Cooked Shin of Beef Braised, Red Wine, Tomato, Garlic, Herbs (gf) **\$9.8**

-

Baked Fillet Steak, Feta Cheese & Sun- Dried Tomato Crust **\$13**

-

Veal Stroganoff-Slivers of Veal, Mushroom, White Wine, Paprika, Sour Cream **\$10.3**

-

Warm Thai Beef Salad (gf) **\$7.6**

-

Szechwan Spiced Beef Brisket, Asian Vegetables, Egg Noodles **\$8.1**

-


Roasted Joints of Prime Beef, Red Wine Mushroom Sauce (gf) **\$7.6**

-

Traditional Beef Lasagne-Ground Beef Braised, Tomato, Vegetables, Herbs, Béchamel Sauce **\$7.6**

-

Lamb Moussaka-Tomato, Herbs, Lamb Mince, Eggplant, Tomato, Béchamel Sauce **\$7.6**



# MEAT MAINS

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## Selections

### RED MEAT

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Tuscan Braised Lamb Shank, Tomato, Herbs, Barlotti Beans (gf) **\$9.8**

-

Curried Lamb Marsala (gf) **\$8.7**

-

Tajine of Lamb- Moroccan Spiced Lamb, Ginger, Cumin, Saffron, Dates, Almonds (gf) **\$8.7**

-

Satay Lamb Skewers, Peanut Sauce (gf) **\$9.2**

Lamb & Garlic Burger, Eggplant Kasundi (gf) **\$6**

-

Shredded Tuscan Braised Lamb Shank, Potato Gnocchi, Silverbeet **\$7.6**

-

Teriyaki Pork, Pineapple Kebab (gf) **\$9.2**

-

Slow Cooked Pork Belly, Cinnamon Roast Pears, Sage Jus (gf) **\$8.7**

-

Kangaroo Fillet, Fresh Chilli Beetroot Jam (gf) **\$9.8**

-

Rabbit, Pancetta, Parsnips & Pears, Cider (gf) **\$9.2**

-

Platter Presentation of Roast Beef, Continental Ham, Salami, Chicken Breast, Chorizo Sausage **\$10.8**



# MEAT MAINS

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## Selections

### POULTRY

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Chicken, Avocado, Cheese Enchilada, Sour Cream, Guacamole **\$6**

-

Turkey Breast, Pancetta, Brandy Macerated Craisin Compote (gf) **\$8.6**

-

Harissa Spiced Chicken Thigh, Eggplant, Creamed Chic Peas (gf) **\$7.6**

-

Cajun Spiced Chicken Breast, Roast Corn Salsa (gf) **\$8.5**

-

Poached Quail & Pistachio Nut Boudin, Chardonnay Mushroom Cream Sauce (gf) **\$8.7**

-

Chicken Cacciatore Chicken braised with Capsicum, Tomato, Garlic, Herbs (gf) **\$6.5**

-

Chicken Korma-Mild Aromatic Chicken Curry, Almonds (gf) **\$7**

-

Chicken Pad Thai-Chicken with Rice Noodles, Bean Shoots, Egg, Vegetables (gf) **\$8.1**

-

Salt & Pepper Chicken with Stir-Fried Vegetables (gf) **\$8.5**

-

Stir Fried Chicken, Broccoli, Cashews, Oyster Sauce (gf) **\$7.6**

-

Chicken Breast, Avocado, Brie Filo Parcels, White Wine Cream Sauce **\$7.6**

-

Pancetta, Chicken Fillet Skewers, Mustard Cream Sauce **\$8.7**

-

Roast Duck Breast, Wild Mushroom Risotto, Port Wine Jus (gf) **\$14.1**

-

Thai Green Chicken Curry, Pumpkin, Bok Choy, Jasmine Rice (gf) **\$7**

-

Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream **\$8.1**

-

Saffron Rice Pilaf, Tandoori Chicken, Mango Chutney, Poppadums **\$6.5**

# MEAT MAINS

Selections

## SEAFOOD

Zucchini, Fresh Water Basa Fillet Kebab, Pesto Sauce (gf) **\$7.6**

-

Scallop, Salmon Sausages, Avocado & Wasabi Dip (gf) **\$10.3**

-

Prawn Kebab, Lime, Coriander Aioli (gf) **\$11.9**

-

Lemon Pepper, Parsley, Olive Oil Marinated Squid (gf) **\$7.6**

-

Lemon Pepper, Parmesan, Basil Crusted Snapper Fillet **\$11.4**

-

Baked Nori, Salmon Fillet, Asparagus Ravioli, Miso Broth (gf) **\$11.3**

-

Sugar Cane Prawn Sticks, Peanut Sauce, Coriander Relish (gf) **\$9.8**

-

Mauritian Seafood Curry-French Influenced Tomato Coconut Curry Broth (gf) **\$9.8**

-

Baked ½ Lobster- Thermidoror Ginger with a Lemongrass & Chilli Glaze (gf) **POA**

-

Penne Pasta, Smoked Salmon, Snow Peas, Horse Radish Cream **\$7**

-

Crispy Skinned Barramundi, Vegetable Ribbons, Tomato Cream Sauce (gf) **\$10.8**

-

Prawn, Minted Pea Risotto, Chardonnay, Ricotta Cheese (gf) **\$9.8**

-

Char Grilled Salmon Fillets with Spicy Thai Vegetables, Green Mango Salad (gf) **\$11.3**

-

Basil, Parmesan, Lemon Pepper Crusted Basa Fillets with Corn Salsa **\$8.7**

-

Tasmanian Salmon & Minted Pea Risotto **\$7.5**

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Seafood Platter including Poached Prawns, Mussels in the Half Shell, Smoked Salmon, Thai Spiced Squid Tubes, Poached Snapper Fillets (gf) **\$16.2**



# VEGETARIAN MAINS

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## Selections

### VEGETARIAN

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Thai Pumpkin, Baby Corn, Snow Pea Curry (gf) **\$6.5**

-

Asparagus, Goats Cheese Risotto (gf) **\$6.5**

-

Baked Artichoke, Bocconcini, Black Olive Pasta Bake **\$6**

-

Baked Zucchini, Almond, Talegio Frittata (gf) **\$5.2**

-

Field Mushrooms, Feta Cheese, Walnut Croquettes **\$6.5**

-

Spanakopita Filo Pastry Pie, Spinach, Ricotta & Egg **\$5.4**

-

Spinach, Red Onion, Three Cheese Cannelloni **\$4.9**

-

Cannelloni, Spinach, Ricotta, Tomato Sauce, Béchamel Sauce **\$5.4**

-

Beetroot Risotto Cakes, English Spinach, Goats Cheese **\$4.4**

-

Wild Mushroom Risotto, Truffle Oil, Shaved Parmesan **\$7.6**

-

Homemade Hash Browns, Creamed Feta, Pumpkin Jam **\$5.4**

-

Baked Tomato, Spinach, Ricotta Cheese (gf) **\$4.9**

-

Zucchini, Haloumi Cheese Fritter **\$5.4**

-

Grated Carrot, Chic Pea, Almond Burger (gf, vegan) **\$5.4**

-

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto (gf) **\$8.7**





# PASTRY MAINS

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Selections

## PIES & QUICHES

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Beef, Mushroom Guinness Pie, Flaky Puff Pastry **\$7.6**

-

Chicken, Vegetable & Grain Mustard Pie **\$6**

-

Salmon, Asparagus Pie **\$6**

-

Celeriac, Potato, Fontina Cheese Pie **\$4.9**

-

Fig, Prosciutto, Goats Cheese Quiche **\$5.5**

-

Salmon, Fennel, Mild Blue Cheese Quiche **\$5.5**

-

Chargrilled Eggplant, Feta Cheese, Tomato, Fresh Herb Quiche **\$4.9**

-

Red Wine Poached Pear, Asparagus, Brie Quiche **\$4.9**

-

Roast Pumpkin, Feta Cheese Quiche **\$4.9**

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Traditional Quiche Lorraine **\$4.9**





# SIDE DISHES

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## Selections

### HOT

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Boiled Gourmet Potatoes with Parsley Butter (gf) **\$2.7**

-

Sliced Potatoes Cooked in Cream with Leeks & Cheese **\$3.8**

-

Potato, Red Onion & Chive Roastie (gf) **\$2.7**

-

Roasted Garlic, Rosemary, Kibbled Pepper Potatoes (gf) **\$2.7**

-

Creamed Potatoes with Butter & Nutmeg (gf) **\$2.7**

-

Baked Sweet Potato Drizzled with Chilli & Lime Infused Extra Virgin Olive Oil (gf, v) **\$4.4**

-

Creamy Sun-dried Tomato & Basil Polenta (gf) **\$2.7**

-

Braised Cinnamon & Turmeric Rice Pilaf (gf, vegan) **\$2.2**

-

Steamed Basmati Rice (gf, vegan) **\$1.6**

-

Stir Fried Rice tossed with Shrimps, Garden Peas, Red Capsicum, Egg (gf) **\$3.25**

-

Buttered Cous Cous With Eggplant, Zucchini, Chermoula **\$2.7**

-

Medley of Roasted Root Vegetables (gf, vegan) **\$3.25**



# SIDE DISHES

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Selections

## HOT CONTINUED

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Chargrilled Mediterranean Vegetable Stack (gf) **\$3.25**

-

Stir Fried Greens with Ginger Hoi Sin Sauce **\$3.25**

-

Panache of Gourmet Vegetables with Hollandaise Sauce (gf) **\$3.25**

Gratinated Cauliflower, Broccoli Cheese **\$3.25**

-

Stir Fried Cauliflower & Chic Peas with Turmeric, Mustard Seed & Ginger Yoghurt (gf) **\$3.25**

-

Wok Fried Tofu, Seasonal Vegetables & Egg Noodles with Hoisin Sauce **\$3.25**

-

Mediterranean Vegetable Ratatouille (gf, vegan) - **\$3.25**



# SIDE DISHES

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## Selections

### SALADS

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Gourmet Tossed Garden Salad with Carrots, Avocado, Cherry Tomatoes, Creamy Herb Dressing (gf) **\$2.7**

-

English Spinach, Bacon, Cherry Tomato, Pine Nuts, Croutons, Shaved Parmesan, Balsamic Dressing **\$3.8**

-

Caesar Salad-Cos Lettuce, Crisp Prosciutto, Crisp Turkish Bread Croutons, Parmesan Wafers, Traditional Caesar Dressing **\$3.8**

-

Greek Salad-Olives, Tomatoes, Capsicum, Feta, Red Onion with Red Wine Vinegar, Oregano, Olive Oil Dressing (gf) **\$3.8**

-

Waldorf Salad-Celery, Apple, Walnuts, Horse Radish Sour Cream (gf) **\$3.25**

-

Cos Lettuce, Tomato, Cucumber, Red Capsicum, Barloti Bean Balsamic Dressing **\$3.25**

-

German Style Potato Salad with Onion, Gherkin, Mustard Dressing **\$3.25**

-

Penne Pasta, Oven Roasted Tomato, Feta Cheese, Capsicum & Pine Nut Salad **\$2.7**

-

Roast Kumara, Potato, Spring Onion, Egg, Seeded Mustard Mayo (gf) **\$3.25**

-

Asparagus, Roasted Vegetables, Tri-Colour Pasta Salad, Red Pepper Pesto **\$3.25**



# SIDE DISHES

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Selections

## SALADS CONTINUED

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Roast Pumpkin, Chickpea, Tomato, Feta with Chilli & Cumin Seeds (gf) **\$3.25**

-

Steamed Spring Vegetables, Toasted Sesame Seed Medley, Caramel Orange & Ginger Ponzu Dressing (gf, vegan) **\$3.25**

-

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

-

Roast Beetroot, Pear, Spinach, Walnut Salad (gf, vegan) **\$3.25**

-

Grated Carrot, Date, Orange, spiced Sesame & Crisp Onion Dressing (gf, vegan) **\$2.7**

-

Minted Watermelon, Red Onion, Feta Cheese, Red Wine Vinegar (gf) **\$3.25**

-

Cous Cous, Parsley, Tomato, Red Onion, Snow Pea Salad **\$3.25**

-

Mediterranean Vegetable & Soba Noodle Salad with Soya, Chilli, Olive Oil Dressing **\$3.25**

-

Prawn, Scallop, Green Mango, Coleslaw Noodle Salad **\$4.9**

-

Curried Rice with Dried Fruit, Toasted Almonds (gf) **\$3.25**

-

Chargrilled Mediterranean Layered Vegetable Salad, Balsamic, Oregano Dressing (gf) **\$3.8**



# DESSERT

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## Selections

### SWEET

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New York Style Baked White Chocolate, Raspberry Cheese Cake **\$4.4**

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Mango, Passion Fruit, Roast Coconut Cheese Cake **\$3.8**

-

Red Wine Poached Pear, Amaretto Sabayon (gf) **\$4.9**

-

Warm Pear, Chocolate, Almond Tart served with Cream **\$5.4**

-

Baked Lemon Brulee Tart, Raspberry Coulis **\$4.4**

-

Apple, Sultana & Almond Strudel served with Vanilla Anglaise **\$4.4**

-

Chocolate, Grand Marnier Cream Pyramid Cake **\$4.9**

-

Pecan, Honey, Bourbon Tart served with Cream **\$4.4**

-

Baked Coffee, Kaluha Cheesecake **\$4.4**

-

Raspberry, Rhubarb, Almond Tart served with Cream **\$5.2**

-

Raspberry, Lime Cream Brulee (gf) **\$4.6**

-

Chocolate, Walnut Brownie served with Ice Cream **\$4.6**

-

Winter Fruit Salad, Cream (gf, vegan) **\$4.4**

-

Bread, Butter Pudding, Ice Cream **\$3.9**

-

Apple, Date, Almond Crumble, Vanilla Anglaise **\$3.9**



# DESSERT

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Selections

## SWEET CONTINUED

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Grilled Fresh Nectarines with Ricotta, Lavender Honey (Seasonal) (gf) **\$6.5**

-

Orange, Polenta, Poppy Seed Cake, Honey Mascarpone (gf) **\$3.8**

-

Sticky Date Pudding with Butterscotch Sauce, Vanilla Ice-cream **\$3.9**

-

Lemon Meringue Tart **\$4.9**

-

Éclairs filled with Chocolate & Grand Marnier Mousse dipped in White Chocolate **\$4.4**

-

Tiramisu-Coffee dipped Sponge Fingers layered with Mascarpone Cream **\$4.6**

-

Pavlova with Lemon Curd, Fresh Seasonal Fruit (gf) **\$4.9**

-

Belgium Chocolate, Mandarin Filled Cannoli, Chocolate Sauce **\$4.9**

-

Assorted Cheese and Crackers garnished with Dried Fruit & Nuts **\$6.5**

-

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