



# Innovations catering

*... Indulge*

## INTRODUCTION

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Planning a Christmas in July for your staff members should be easy.

Our menu is perfect, offering a buffet style menu as well as hot and cold cocktail options.

If you are after something more formal, why not choose our sit down option.

Prices are per person for Buffet & Sit-Down menu with a minimum of 10 guests.

Cocktail prices are per item.  
30 pieces per item minimum.

Contact us for more details.

## CHRISTMAS IN JULY MENU

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

## CONTACT

[admin@innovationscatering.com.au](mailto:admin@innovationscatering.com.au)

08 9388 7117



# BOARDROOM BUFFET

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**\$31 PER PERSON**

MINIMUM 10 GUESTS

## **BUFFET OPTION**

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Roast Turkey Breast Stuffed with Bacon, Sage,  
Chestnuts & Red Currant Jus

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Prawn Zucchini & Tomato Kebab with Mango Salsa

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Honey & Almond Roast Brussels Sprouts

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Rosemary & Garlic Hasselback Potatoes

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Roast Pumpkin, Tomato & Feta Cheese Salad

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Steamed Orange & Ginger Sponge with  
Fruit Mince Cream



# COCKTAIL SUNDOWNER

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**\$3.00 PER ITEM**

## HOT COCKTAIL ITEMS

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Nduja & Basil Pizza

Slow Cooked Pork Belly with Apple Butterscotch Sauce (gf)

Pulled Beef, Cauliflower Dahl in Crisp Wonton

Pumpkin & Feta Arancini with Sracha Pipette Cream (v)

## COLD COCKTAIL ITEMS

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Steamed Crab & Pink Grapefruit with Green Chili & Cracker

Game Terrine with Date Mille Feuille

Prawn Cocktail Vol-AU-Vent

Shredded Chicken, Asparagus & Dijon Cannoli

## DESSERT COCKTAIL ITEMS

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Baileys Panna Cotta, Chocolate Ganache & Fig Biscotti

Mini Mango Jam Doughnuts

Rhubarb & White Chocolate Fool Shots (gf)



# SIT-DOWN MENU

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**\$50 PER PERSON**

Minimum 10 Guests

## Entree

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Roast Butternut Pumpkin & Sage Soup with Goats Curd Crouton

## Mains (choose one)

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Grilled Fillet Steak, Pressed Beef Cheek, Gratin Dauphinoise,  
Honey Roast carrots & Cabernet Jus (gf)

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Prosciutto wrapped Chicken Breast with Chestnut & Ham Stuffing,  
Duck Fat Roast Potato, Steamed Greens & Port Wine Jus

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Roast Pumpkin, Medley of Mushrooms,  
Chestnut Cream & Parsley Oil (v)

## Dessert (Choose one)

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Bailey's Panna Cotta with Whipped Chocolate Ganache

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Chocolate Mousse with Roast Coconut, Cherry Compote  
& Meringue Chards