



PAELLA PARTY MENU

innovationscatering.com.au

Innovations catering *... Indulge*

INTRODUCTION

Looking for something a bit different to entertain your guests? Let the chefs at Innovations Catering cook up a storm right in front of you and your guests.

To create your ideal live cooking experience, simply select from our menu options below.

- **Tapas**
- **Paella**
- **Side Dishes**
- **Desserts**
- **Wok Cooking**

MINIMUM ORDER - 30 pieces of each item selected,
Priced per item inclusive of GST

CONTACT

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TAPAS

SELECTIONS

MIXED

30 piece minimum order
Priced per item

Gazpacho Oyster shot **\$3.50**

-

Picked Octopus with Capsicum Escabeche **\$3.30**

-

Smoked Eel Croquettes with Horse Radish Mayonnaise **\$3.20**

-

Garlic and Rosemary Prawn Kebabs **\$3.30**

-

Potato Bravas-Sauté Potato with Tomato Garlic Aioli **\$2.60**

-

Chermouli Marinated Chicken Skewer **\$3.00**

-

Sweet Potato Tortilla with Sour Cream and Tomato Salsa **\$2.80**

-

Baby Potato Skins with Chili Con Carne **\$3.00**

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Crisp Ham and Cheese Croquettes **\$2.80**

-

Paprika and Cumming Rubbed Chicken Skewer **\$3.00**

-

Crispy Skin Pork Belly with Onion Apple Sauce **\$3.20**

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Prawn and chorizo skewer with jalapeño sour cream **\$3.30**

-

Salt and Pepper Squid, Tomato Coriander Mayo **\$3.20**

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Chorizo, Green Pepper and Cheese Pin Wheels **\$2.80**



TAPAS

SELECTIONS

CONTINUED

Freo Sardine Fillet and Zucchini Skewer \$3.00

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Sobrasada- Majorcan Pork Sausage Pate on Toast \$2.80

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Grilled Haloumi Cheese **\$2.80**

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Manchego, Corn and Zucchini Fritters with Tomato and Coriander Salsa **\$3.00**

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Catalan Style Pork Empanadas with Spicy Chimichurri Dip **\$3.00**

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Char Grilled Eggplant, Zucchini and Capsicum Quesadillas w/ Chili Yogurt
\$2.90

-

Spanish Pork Balls with Romesco Sauce **\$3.00**

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Red Peppers with Anchovies and Tuna Served en Croute **\$3.00**

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Spicy Avocado Guacamole, Tomato, Red Onion and Lime and Coriander,
Served with Olive Bread **\$2.00**



PAELLA PAN

SELECTIONS

MIXED

30 piece minimum order
Priced per item

Paella Valencia- Chicken, Chorizo, Prawns, Squid, Mussels with Paprika and Saffron Spiced Capsicum and Tomato Rice **\$14.00**

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Chicken, Chorizo, Okra, Sweetcorn and Mushroom in a Spicy Tomato Rice **\$13.00**

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Pork belly, chorizo, ham hock, capsicum finished with fennel, green beans and garden peas **\$12.50**

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Wild Mushroom Paella finished with Button and Enoki Mushrooms, Zucchini and Fresh Herbs **\$12.00**

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Jambalaya- New Orleans Spicy Chicken, Prawn, Okra and Spicy Tomato Rice **\$16.00**

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Shredded Lamb Shanks with Potato Gnocchi and Silver Beet in a Rice Tomato Wine Braise **\$14.00**

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Osso Bucco Veal Shanks Braised with Root Vegetables in Rich Red Wine Sauce Finished with Gremolata **\$16.00**

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Thai Green Chicken Curry with Pumpkin, Eggplant, Capsicum and Bok Choy **\$13.00**

**Prices are inclusive of all paella equipment and is
cooked fresh on site**



PAELLA PAN

SELECTIONS

CONTINUED

Chicken Cacciotti- Chicken, Red Onions and Capsicum Braised with Tomato Sauce and finished with Kalamata Olives **\$16.00**

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Chili Con Carne- Beef Mince, Capsicum, Kidney Beans Bound with a Spicy Rich Tomato Sauce and Sour Cream **\$12.00**

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Jollof Rice- Senegal Dish of White Fish, Zucchini, Capsicum and Carrots in Spicy Tomato Basmati Rice **\$14.00**

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Xinxim De Galinha- Brazilian Dish of Chicken, Prawns, Tomato, Coconut Milk, with Rice **\$16.00**

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Greek Lamb with Fennel and Parsley Balls with Capsicum and Tomato Sauce **\$15.00**

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Bragioli- Maltese Beef Olives finished with Red Wine Tomato Sauce **\$15.00**

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Spanish Themed Brunch- Shak Shuka, Grilled Chorizo, Grilled Corn, Rashers of Bacon, Potato and Spinach Tortilla, Salsa Verde **\$18.00**

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cooked fresh on site**



SIDE DISHES

SELECTIONS

FROM THE GARDEN

30 piece minimum order
Priced per item

Roast Pumpkin, Kale, Sun Flower Seeds, Goats Curd and Pesto **\$2.50**

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Tomato, Cucumber, Capsicum, Rustic Croutons, Cos Leaves and Sherry
Vinaigrette **\$2.50**

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Ice Burg, Onion, Tomato, Tomato and Manchego Cheese **\$2.50**

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Spanish Potato Salad **\$2.50**

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Beetroot, Fennel, Apple, Radish, Chic Pea, Honey Yogurt, Dusted with Dukkah
\$2.50

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Potatoes Bravas-Sauté Potatos with Spicy Tomato Sauce **\$2.50**



DESSERTS

SELECTIONS

SWEETS

30 piece minimum order
Priced per item

Portuguese Custard Tart **\$3.50**

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Churros with Chocolate or Caramel Sauce **\$3.50**

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Creme Catalan with Almond Biscotti **\$3.50**

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Poached Pear in Red Wine Syrup with Ricotta Cheese **\$3.50**

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Santiago Almond Cake with Seville Orange Glaze **\$3.50**

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Chocolate Flan, with Orange Cream and Pistachios **\$3.50**



WOKS COOKING

SELECTIONS

MAINS

30 piece minimum order
Priced per item

**We can prepare Asian inspired cocktail food for before the main event.
Let us cook you Asian inspired parties.**

Chicken & Prawn Pad Thai Stir Fried with Vegetables, Rice Noodles, Egg &
Spicy Tamarind Sauce & Peanuts **\$10.50**

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Warm Thai Beef Salad **\$11.00**

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Chinese BBQ'D Pork Belly Stir Fried with Baby Corn, Bok Choy & Water
Chestnuts on Flat Rice Noodles **\$10.00**

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Beef, Broccoli & Cashews Stir Fried with Ginger Oyster Sauce on Steamed Rice
\$9.90

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Bok Choy, Baby Corn, Mushrooms and Tofu with Ginger Hoisin Sauce **\$10.50**

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Chili Coconut Chicken and Spiced Vegetables **\$11.00**

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Curry Vegetable Masala- Tomato Based Indian Vegetable Curry **\$11.00**

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Nasi Goreng- Chicken, Shrimp and Vegetable Stir Fried Rice **\$12.00**

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Beef Pho- Shredded Beef, Bok Choy, Rice Noodles in Garlic, Ginger Broth
\$11.50