



# Innovations catering

*... Indulge*

## INTRODUCTION

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Our Sit Down Menu is ideal for those formal events and functions.

Simply select from a variety of Entrees, Mains and Desserts, with Palate cleansers and after dinner treats to compliment.

**Prices are marked individually  
minimum of 10 people**

## SIT DOWN MENU

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

## CONTACT

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# ENTREES

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## SELECTIONS

### SOUPS

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Smoked Bacon, Seafood Chowder, Garlic toasted Croutons - **\$8.1**

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Roast Chicken, Asparagus, Sweet Corn Soup, Basil Oil - **\$8.7**

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Wasabi, Mirin spiked Prawn, Vegetable Ravioli, grilled Asparagus, Miso Broth - **\$8.1**

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Creamy Potato, Leek Soup, Smoked Salmon, Soft Poached Egg - **\$8.7**

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Lemon Grass, Ginger, Coriander Pumpkin Soup, Coriander Oil, Cashew Nut Pastry Twist - **\$6.5**

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Traditional Minestrone Soup, Charred Chorizo, Parmesan Croutons - **\$6**

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Creamy Wild Mushroom Cappuccino - **\$8.1**

-

Classic French Onion Soup, Cheese Croutons - **\$6**

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Red Pepper, Roma Tomato Soup, Pesto Crouton - **\$7.6**

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Creamy Sweet Corn Chowder, Basil Oil - **\$7**

-

Chilled Gazpacho Soup, Tapenade Parmesan Twist - **\$6.5**

-

Cream of Cauliflower, Blue Cheese Soup - **\$6.5**

-

White Bean Soup, Truffle Oil, Wild Mushroom Samosa - **\$7.6**



# ENTREES

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## SELECTIONS

### COLD

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Caramelised Pork, Prawn, Crisp Vegetable Egg nets (gf) - **\$12**

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Cured Swordfish, compressed Watermelon, Pickled Daikon, Lime, Wasabi (gf) - **\$14**

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Thai Spiced Rare Roast Beef, Crisp Asian Vegetable Salad (gf) - **\$10.2**

-

Smoked Salmon, Rocket Salad, Squid Ink Crackers, Salmon Caviar (gf) - **\$11.5**

-

Sashimi Tuna, Dashi Custard, Pork Crackling, Soy Jelly (gf) - **\$13**

-

Grilled Teriyaki Chicken Breast, Avocado, Cucumber, Sushi Rice Salad, Wasabi Mayonnaise(gf) - **\$11.9**

-

Parmesan, Shaved Asparagus, Crisp Lemon Puff Pastry - **\$11**

-

Rabbit, Pistachio, Pancetta Terrine, Brandied Prunes, Radicchio Salad (gf) - **\$13**

-

Peking Roast Duck Breast, Nigella Pear Wafers, Green Peppercorn Salad (gf) - **\$13.1**

-

Flaked Smoked Trout, Kipfler Potato, Crisp Pink Lady Apple, Beetroot Salad, Horse Radish Sour Cream (gf) - **\$11.9**

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Quail Terrine, Artichoke, Broad Bean Salad, Chic Pea Wafers (gf) - **\$11.5**



# ENTREES

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## SELECTIONS

### COLD CONTINUED

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Smoked Salmon Parcel, Crab, Lime Salad, Papaya Salad (gf) - **\$14.1**

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Marinated Prawn Salad, Grated Coconut, Bean Shoot, Kaffir Lime (gf) - **\$13**

-

Seared Scallops, Baby Cos, Green Apple, Curry Vinaigrette (gf) - **\$14.1**

-

Salmon Pastrami, Pumpernickel, Mustard Relish - **\$15.1**

-

Shredded Chicken, Laksa Mayonnaise, Mango Salad, Crisp Paratha Bread - **\$12**

-

Coconut Crumbed Prawns, Roast Kumara, Lychee, Red Onion Salad - **\$13.1**

-

BBQ'd Squid Tubes, Chorizo Sausage, Chic Peas, Tomato, Chilli Salad (gf) - **\$11.9**

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Avocado, Asparagus, Goats Curd, Mozzarella Cheese, Hazel Nut Dressing (gf) - **\$10.2**

-

Brie, Minted Tomato Bruschetta, Garden Peas, Italian Parsley Salad - **\$10.2**

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Traditional Caesar Salad, Crisp Bread Basket, Pancetta, Parmesan Spears - **\$12.4**



# ENTREES

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## SELECTIONS

### HOT

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Roast Pork Belly, Pork Croquettes, Apple Sauce, Crisp White Cabbage, Apple Salad - **\$13.5**

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Shredded Braised Beef Cheek, Suet Pastry, Parsnip Puree, Braised Red Cabbage - **\$14.1**

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Slow Cooked Lamb Tortellini, Sour Cherries, Rocket - **\$12.5**

-

Chicken, Spinach, Field Mushroom Pithivier, Tarragon Cream - **\$13.5**

-

BBQ'd Duck Tamale, Roast Baby Corn, Capsicum Ketchup (gf) - **\$13**

-

Seared Squid, Creamy Rocket Sauce (gf) - **\$11.5**

-

Pepper Crusted Tuna Fillet, Calamari 'Risotto', Red Wine Glaze (gf) - **\$15**

-

Warm Salmon Mousse, Garlic Cream Prawns, Caesar Salad (gf) - **\$16.2**

-

Sugar Cane Prawn Skewers, Ginger tossed Green Beans, Peanut Sambal (gf) - **\$12.8**

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Katifa wrapped Scallops, Roast Cherry Tomato, Chorizo Sausage, Sage - **\$14.6**



# ENTREES

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## SELECTIONS

### HOT CONTINUED

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Kedgeriee Croquette – Curried Rice, Smoked Trout, Egg crumbed, Lime Aioli -  
**\$12.4**

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Baked Gorgonzola, Mascarpone Cheese Cake, Red Onion Jam, Roast Beetroot  
(v) - **\$11.4**

-

Field Mushroom, Feta, Pine Nut Money Bag, Spinach, Balsamic Port Wine Syrup  
- **\$13**

-

Baked Layered Pumpkin Terrine, Roast Hazelnuts, Creamed Tofu - **\$11**

-

Fried Chorizo Lollipops, Creamy Pear Aioli - **\$12**

-

Crisp Fried Prawns, Soba Noodles, Wasabi Avocado Cream, Soy Glaze - **\$13**

-

Soft Poached Egg, Herbed Chicken Deep Fried, Creamed Kumara - **\$12.5**

-

Warm Salad of Baby Beets, Truffled Shallots, Yellow Squash with Sauce Soubise  
(gf, v) - **\$12**

-

Corn Cake, Roast Corn, Corn Cream & Cajun Popcorn (gf, v) - **\$10.5**



# MAINS

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## SELECTIONS

### RED MEAT

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Baked Fillet Steak, Feta Cheese, Sun-dried Tomato Crust, warm Roast Potato, Artichoke, Green Beans, Tomato - **\$30.8**

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Roast Beef Fillet, Leek Tart Tatin, Crisp Pancetta, Mushroom Puree, Asparagus, Thyme Jus - **\$31**

-

Slow Cooked Beef Cheek, Caraway Spiced Carrots, Gratin Dauphinoise (gf) - **\$27**

-

Peppered Sirloin Steak, Mille Feuille Chic Pea Chips, Roast Cherry Tomato, BBQ Sauce - **\$27**

-

Grilled Fillet Steak, grilled Field Mushroom, Fondant Potato, Green Beans (gf) - **\$30**

-

Roast Sirloin of Beef, Fennel Carrot puree, Yorkshire Puddings, Red wine Jus (gf) - **\$28**

-

Kibbled Pepper Crusted Venison Medallion, Braised Leeks, Creamed Parsnip, Bitter Chocolate Sauce (gf) - **\$41**

-

Slow Braised Veal Shank, Creamy Polenta, Anchovy Spiced Baby Ratatouille, Silverbeet (gf) - **\$28**

-

Twice Cooked Pork Belly with Roast Apple, Candied Bacon Sprouts & a Cider Jus (gf) - **\$29**

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# MAINS

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## SELECTIONS

### RED MEAT

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Shredded Lamb Shank with Buttered Gnocchi & Silverbeet - **\$27**

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Roast Pancetta wrapped Rabbit Leg stuffed with Armagnac soaked Prunes,  
Braised Lettuce, Wild Mushrooms (gf) - **\$30.2**

-

Rare Roast 'Roo' served with Creamy Polenta & Chili Beetroot Jam (gf) - **\$29**

-

Herb Crusted Lamb Loin with Cherry Tomato Tart Tatin & Candied Witlof - **\$31.5**

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Double Lamb Cutlet, Shank Terrine & Tortellini with Minted Pea, Braised Potato  
& Shiraz Jus - **\$33**





# MAINS

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## SELECTIONS

### POULTRY

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Baked Chicken Breast stuffed - Avocado, Pecans, Havarti Cheese, Sweet Potato Mash, Gorgonzola Cream - **\$28**

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Breast of Chicken wrapped in Mushroom Duxcell & Prosciutto, Puff Pastry, Dijon Mustard, Tarragon Cream Sauce - **\$29.9**

-  
"Chicken Kiev" - Crumbed Chicken Mousseline, Garlic Butter, Garden Vegetables - **\$26**

-  
Baked Quail, Buttered Silverbeet, Pearl Barley, Mushroom Risotto (gf) - **\$29**

-  
Roast Leg of Chicken stuffed - Water Chestnuts, Shitake Mushrooms, Rice Cake, Thai Green Curry Sauce (gf) - **\$28**

-  
Grilled Chicken Breast, Beetroot Risotto Cake, Steamed Greens, White Wine Cream - **\$24**

-  
Lemon Spiced Spatchcock Breast, Rolled Spatchcock Leg, Sweetcorn Polenta Creamed Pistachio, Asparagus - **\$27**

-  
Twice cooked Duck Leg, Bok Choy, Duck Ravioli, Grand Marnier Star Anise Broth - **\$35**

-  
Turkey Breast Involntini stuffed - Pancetta, Cranberries, Beetroot Risotto, Beetroot Glaze (gf) - **\$29**

-  
Turkey, Sage Roulade, Roast Pumpkin, Creamed Leeks, Pea Puree - **\$26**



# MAINS

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## SELECTIONS

### SEAFOOD

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Baked Fillet of Barramundi, Steamed Potatoes, Garden Vegetables, Tomato Cream Sauce (gf) - **\$33**

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Crispy Skinned Barramundi on a Bombay Spiced Potato & Peas with Coriander Salsa (gf) - **\$33**

-

Prawn, Charred Pineapple Skewer, Bamboo Shoot, Rice Noodle Salad, Tom Yum Dressing (gf) - **\$35**

-

Basil, Lemon Pepper, Parmesan Crusted Basa Fillets, Roast Corn Salsa, Crisp Potato, Caramelised Onions - **\$24.9**

-

Roast Fillet of Dhufish, Confit of Eggplant, Slow Roast Tomatoes, Sage, Tuna Tapenade Beignets (gf) - **\$46.1**

-

Steamed Fillet of Snapper, Fennel Bavarois Roast Cherry Tomato, Almond Cream (gf) - **\$36.8**

-

Bread Crusted King George Whiting, Warm Mussel Vinaigrette, Saffron Leek Puree - **\$32**

-

Salmon Confit, Braised Potato, Pea, Asparagus, Parsley Salad (gf) - **\$33**

-

Baked Nori Wrapped Salmon Fillet, Asparagus Ravioli, Miso Broth - **\$32.4**

-

Seared Tasmanian Salmon Fillet, Minted Pea Risotto, Capsicum Cumin Syrup (gf) - **\$29.2**



# MAINS

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## SELECTIONS

### SEAFOOD CONTINUED

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Baked Fillet of Snapper, Butter Poached Prawn Tails, Spinach Gnocchi, Tomato Foam - **\$41.1**

-

Tempura Soft Shell Crab, Sesame Rice Cake, Teriyaki Spiced Vegetables - **\$35**

-

Tasmanian Salmon, Scallop Sausage, Creamed Potato, Buttered Leeks, Asparagus (gf) - **\$32**

-

Table Top Cooked Seafood Bouillabaisse - Seasonal Seafood cooked at the table, Tomato Garlic & Saffron infused Stock - **\$35.6**



# MAINS

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## SELECTIONS

### VEGETARIAN

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Sautéed Tofu, Seasonal Vegetables, Horseradish Broth (gf, vegan) - **\$22**

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Steamed Wild Mushroom Gateau, Crepes, Port Sauce, Porcini Oil, Parmesan Crackling - **\$23.8**

-

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto, Balsamic Dressing (gf) - **\$22.1**

-

Baked Mediterranean Vegetables, crisp fried Lasagne Sheets, Tomato Coulis, Cheese Fondue - **\$23.8**

-

Twice baked Goats Cheese, Rocket Soufflé, Sweet Potato Gratin - **\$25.9**

-

Risotto of Butternut Pumpkin, English Spinach, Ricotta Cheese (gf) - **\$21.1**

-

Baked Zucchini, Mediterranean Vegetables, Feta Cheese, Tomato Ragout (gf) - **\$21.5**

-

Caramelised Leek, Asparagus, Brie Quiche, Rocket, Cherry Tomato Salad - **\$20.5**

-

Curried Cauliflower, Currants, Pine nuts (gf) - **\$18.9**

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Grilled Haloumi, Zucchini Stack, Cherry Tomato, Basil Oil (gf) - **\$21**



# PALATE CLEANSERS

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## SELECTIONS

### PALATE CLEANSERS

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Sorbets – flavours on request (gf) - **\$4.4**

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Strawberry Soup with Yoghurt Sorbet (gf) 6 Duck Consommé with Sherry (gf) -  
**\$7.6**

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Coconut & Mango Ice Cream with Passion Fizz Spider (gf) - **\$7.6**



# DESSERT

## SELECTIONS

### SWEET

Caramelised Silken Tofu 'Brulee', Marinated Strawberries (gf, vegan) - **\$11**

-

Warm Chocolate Fondant, Vanilla Bean Ice Cream - **\$11.9**

-

Lemon Brulee Tart, Orange Infused Mascarpone - **\$10.8**

-

Pear Pecan, Pine Nut Torte, Apple Cinnamon Puree - **\$9.7**

-

Raspberry Frangipane Tart, Honey Champagne Cream - **\$9.7**

-

Individual Tiramisu Torte, Kahlua Anglaise - **\$9.7**

-

Whiskey Raisin Bread, Butter Pudding, Vanilla Anglaise - **\$8.7**

-

Winter Fruit Salad, Prune, Armagnac Ice Cream, Palmiers (gf, vegan) - **\$10.8**

-

Double Chocolate Mousse, Orange Caramel, Almond Biscotti - **\$10.5**

-

Deconstructed Banoffi Pie - Caramel Banana, Biscuit Crumb, Dulce De Leche - **\$10.9**

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Lemon Plate - Lemon Curd, Coconut Biscuit, Lemon Sorbet, Meringue - **\$11.5**

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# DESSERT

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## SELECTIONS

### SWEET CONTINUED

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Vanilla Panna Cotta, Red Wine Poached Pear, Rhubarb Crumble - **\$11**

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Apple Custard Tart, Whipped Brie, Apple Wafers, Caramel Sauce - **\$11.4**

Individual Baked Alaska, Warm Berry Compote - **\$11.9**

-

Baked Passion Fruit Soufflé, Lime Sorbet - **\$14**

-

Coconut, Sweet Potato Mousse, Lychee, Mango & Mint - **\$12**

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Chocolate Olive Oil Cake, Chocolate Mousse, Merlot infused Cherries - **\$12**

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Rhubarb Custard Mousse, Ricotta Dumplings, Passion Fruit Marshmallows - **\$14**



# AFTER DINNER

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## SELECTIONS

### CHEESES

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World Class Australian Cheeses including Triple Cream Brie, Poached Fruit, Quince Paste, Wafers & Crackers (individual) - **\$14.1**

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Cheese & Cracker Platters (for the table) - **\$6.5**

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Twice Cooked Cheese Soufflé, Rocket, Walnut Salad - **\$11.9**

### TO FINISH

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Freshly Plunged Coffee & Tea with After Dinner Chocolates - **\$6**