



WEDDING PACKAGE MENU

innovationscatering.com.au

Innovations catering *... Indulge*

INTRODUCTION

Innovations Catering will help make your wedding day beautiful, exquisite and unique.

Wedding preparations should be as stress-free and enjoyable as the day itself. Whether you are holding your reception in your own home or in one of Perth's many stunning venues, we can help with all aspects of your special day.

Our menu options include,

- **Cocktail Menu Packages**
Starting from \$43 per head.
- **Sit Down Menu Packages**
Starting from \$44 per head

CONTACT

admin@innovationscatering.com.au

08 9388 7117



COCKTAIL PACKAGES

Selections

ELEGANT

\$43 Per Person
11 items per guest

Recommended for a 3 hour service period

4 Cold Canapé
5 Hot Canapé
1 Substantial Item
1 Dessert Canapé

Additional costs Staffing - \$12.00 /pp

DIVINE

\$57 per person
13 items per guest

Recommended for a 4 hour service period

4 Cold Canapé
5 Hot Canapé
2 Substantial Items
2 Dessert Canapé

Additional costs Staffing - \$14.00 /pp



COCKTAIL PACKAGES

Selections

INDULGE

\$66 per person
15 items per guest

Recommended for a 5 hour service period

6 Cold Canapé
6 Hot Canapé
2 Substantial Items
2 Dessert Canapé

Additional costs Staffing - \$14.00 /pp

Set-Up fee may be incurred



COCKTAIL MENU

Selections

HOT CANAPES

Surf & Turf - Skewered Marinated Beef Fillet & Prawn Cutlet served with a Tarragon Hollandaise (GF)

-

Beef Wellington with Mushroom & Thyme Duxelle & Red Wine Jus

-

Coconut Crusted Lamb Cutlets with a Minted Pesto Dip

-

Chicken Sage & Pancetta Skewer served with a Capsicum Ketchup (GF)

-

Duck & Macadamia Nut Wonton with Sherry Raspberry Vinaigrette

-

Wild Mushroom, Artichoke, Tomato & Halloumi Arancini (V)

-

Field Mushroom, Feta Cheese & Walnut Money Bag (V)

-

Pumpkin Spheres with Tomato Mushroom Broth (V)



COCKTAIL MENU

Selections

COLD CANAPES

Tandoori Lamb Medallions with Chevre Mousse on a Turmeric Naan Bread

-

Crisp Fried Tortilla topped with Blackened Turkey Breast, Guacamole & Capsicum

-

Chinese BBQ'd Duck wrapped in a Coriander Pancake

-

Roasted Duck & Mandarin Rice Paper Rolls with Orange Hoi Sin Sauce (GF)

-

Taco Shell with Crab, Iceberg Lettuce & Tomato Avocado Salad

-

Gravlax of Salmon on a Crisp Potato Cake topped with Lemon, Dill Dressing (GF)

-

Beetroot Risotto Cake with a Fig & Cardamom Chutney & Balsamic Syrup (V) (GF)

-

Butternut Pumpkin & Fresh Crushed Corn Cakes topped with Avocado & Tomato Salsa (V) (GF)



COCKTAIL MENU

Selections

SUBSTANTIAL ITEMS

Shredded Tuscan Braised Lamb Shank with Buttered Gnocchi & Sautéed Silver Beet

-

Grilled Fillet Steak on Green Bean, Tomato & Mushroom Salad with Béarnaise Sauce (GF)

-

Roast Pork Belly with Cream Potato, Braised Red Cabbage & Apple Sauce (GF)

-

Chicken Stir Fried with Bok Choy, Baby Corn & Bamboo Shoots with Basmati Rice (GF)

-

Chicken, Pancetta & Sage Skewer Steamed Gourmet Potatoes, English Spinach & Mustard Cream (GF)

-

Crispy Skin Duck Leg on Bok Choy, Sticky Rice & Mandarin Hoisin Sauce (GF)

-

Seared Tasmanian Salmon Fillet on Minted Pea Risotto (GF)

-

Wild Mushroom, Tomato & Chive Risotto, fresh Parmesan & Truffle Oil (V) (GF)



COCKTAIL MENU

Selections

DESSERT CANAPES

New York style Baked White Chocolate & Raspberry Cheese Cake

-

Mango, Passion Fruit & Roast Coconut Cheese Cake

-

Mini Death by Chocolate topped with Chocolate Ganache

-

Fig, Apple & Basil Custard Tart with White Chocolate Cream

-

Tiramisu Shooter - Coffee Dipped Sponge Finger layered with Mascarpone Cream

-

Romanoff Cream - Strawberry & Cointreau Cream with Crisp Meringue on a Shortbread

-

Coconut Tapioca Pudding, Crystallized Ginger, Torched Pineapple & Pandan Mousse (Served in a Caffeino Glass) (GF)

-

Whipped Brie topped with Cinnamon Spiced Pear & Nougat served on a Fig Biscotti



SIT DOWN PACKAGES

Selections

BEAUTIFUL PACKAGE

\$44 Per Person

Alternate Entrée

Alternate Main

Wedding cake to be cut and served

IMPRESSIVE PACKAGE

\$49 Per Person

Alternate Entrée

Alternate Main

Alternate Dessert

EXQUISITE PACKAGE

\$54 Per Person

3 Canapés

Set Entrée

Alternate Main

Wedding cake to be cut and served

UNIQUE PACKAGE

\$69 Per Person

4 Canapés

Alternative Entrée

Alternate Main

Set Dessert

Additional Costs

50-100 guests

Staffing \$25.00 /per person

100-150 guests

Staffing \$20.00 / per person

Set-Up fee may be incurred



SIT DOWN MENU

Selections

ENTREE

Thai Spiced Rare Roast Beef with Crisp Asian Vegetable Salad (GF)

-

Avocado, Asparagus & Goats Curd wrapped in Mozzarella Cheese with Hazel Nut Dressing (V) (GF)

-

Roast Pork Belly, Pork Croquettes, Apple Sauce with Crisp White Cabbage & Apple Salad

-

Prawn and Fennel Tortellini, Leek and Asparagus Cream Sauce

-

Smoked Salmon Parcel filled with Crab & Lime Salad served on a bed of Papaya Salad (GF)

-

Chicken, Spinach & Field Mushroom Pithivier with Tarragon Cream



SIT DOWN MENU

Selections

MAIN

Baked Fillet Steak with Fetta Cheese & Sun-dried Tomato Crust on a warm
Salad of Roast Potato, Artichoke, Green Beans & Tomato

-

Baked Chicken Breast stuffed with Avocado, Pecans & Havarti Cheese served
with Sweet Potato Mash & Gorgonzola Cream (GF)

-

Baked Fillet of Barramundi with Steamed Potatoes, Garden Vegetables &
Tomato Cream Sauce (GF)

-

Double Lamb Cutlet, Shank Terrine & Tortellini with Minted Pea, Braised
Potato & Shiraz Jus

-

Seared Tasmanian Salmon Fillet with Minted Pea Risotto & Capsicum Cumin
Syrup (GF)

-

Grilled Field Mushrooms, Parsnip Mash, Rocket, Basil Pesto & Balsamic
Dressing (V) (GF)



SIT DOWN MENU

Selections

DESSERT

Lemon Brulee Tart with Orange Infused Mascarpone

-

Double Chocolate Mousse, Orange Caramel & Almond Biscotti

-

Vanilla Panna Cotta, Red Wine Poached Pear & Rhubarb Crumble (GF)

-

Coconut & Sweet Potato Mousse with Lychee, Mango & Mint (GF)

-

Raspberry Frangipane Tart with Honey Champagne Cream

-

Cardamom Coffee Mousse, Vanilla Pumpkin Puree, Caramel Pumpkin and
Kahlua Cream