



Innovations catering

... Indulge

INTRODUCTION

Innovations Catering has designed delicious Christmas menus to suit all occasions. These are distinctly festive in flavour and ingredients.

We know that this is a busy and stressful time of the year so let us take the hassle away by organising all of your food, beverages, staffing and hire equipment for your event.

Offering 4 menu options:

- **Cocktail Menu**
prices per item
minimum 30 pieces per item
- **Buffet Menu**
\$40 per person
minimum 30 guests
- **Sit Down Menu**
2 course \$44 per person
3 course \$52 per person
minimum 20 people
- **BBQ Menu**
Starting from \$22 per person
minimum 30 people

All prices are GST inclusive

CONTACT

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CHRISTMAS MENU

innovationscatering.com.au



COCKTAIL MENU

HOT

Coconut Crusted Prawn with a Chili Mint Mango Dip (gf) **\$3.5**

-

Turkey, Craisin & Water Chestnut Spring Roll with a Sweet Chili Sauce **\$3.3**

-

Shrimp, Fennel Tart topped with Salmon Caviar **\$3.3**

-

Tasmanian Salmon Wonton Cigars served with a Wasabi Avocado Dip **\$3.4**

-

Bacon wrapped Jalapeño Mac Bites **\$3.2**

-

Slow Cooked Pork Belly Skewer with Apple Butterscotch Sauce (gf) **\$3.5**

-

Pressed Beef Cheek Filo Money Bag **\$3.5**

-

Duck & Juniper Berry Arancini with a Pear Relish (gf) **\$3.5**

-

Cumin Spiced Sweet Potato Pastry (v) **\$3**



COCKTAIL MENU

COLD

Spanner Crab set in Cucumber Jelly with Salmon Caviar (gf) **\$3.5**

-

Crisp Potato Cake topped with Dill Cured Salmon **\$3.5**

-

Sushi Rice Cake topped with Shaved Beef, Wakame & Soya Mayo (gf) **\$3.5**

-

Spinach Polenta Cake with Spiced Tomato Relish (gf, vn) **\$3**

-

Cajun Spiced Turkey on a Crisp Tortilla with Crushed Avocado & Capsicum Salsa
\$3.4

-

Beetroot Risotto topped with Chilli Fig (gf, v) **\$3.2**

-

Smoked Salmon & Rocket Egg Roll (gf) **\$3.5**



COCKTAIL MENU

A BIT MORE SUBSTANTIAL

MEAT

Pressed Pulled Pork with Braised Red Cabbage, Apple & Sage Mash (gf) **\$9**

POULTRY

Cajun Spiced Chicken with Creole Rice & Corn Salsa (gf) **\$9**

Crispy Duck Confit with creamed Polenta, Roast Parsnip & Fig Jam (gf) **\$14**

SEAFOOD

Grilled Barramundi Fillet, Colcannon, Asparagus & Parsley Cream (gf) **\$11**

Soft Taco with Crumbed Fish, shredded Cos lettuce, Sriracha Mayo
& Pickled Cucumber **\$9**

Poke Bowl – Sashimi Salmon, Sushi Rice, Crisp Vegetables, Avocado, Soya
& Sesame Dressing (gf) **\$10**

VEGETARIAN

Crisp Cos Wedges, Lemon Herb Zucchini, Crisp Onion Crumb & Shaved Parmesan **\$8**

SLIDERS / TACOS ETC.

Grilled Turkey Burger, Rocket, & Cranberry Aioli **\$8**

Mini Beef Slider - with Crisp Lettuce, Cheese & Tomato **\$7**

Crisp Chicken Tenderloin with Jalapeno Mayo, Tomato Salsa & Avocado in a soft Taco **\$7**

Bao Bun with Sticky Pork Belly, Apple Slaw & Pickled Cucumber **\$6**



COCKTAIL DESSERTS

SELECTIONS

CHRISTMAS TREATS

\$3.50

Cinnamon Doughnut Spheres with Fruit Mince Mascarpone Dip

-

Gingerbread Chocolate Brownie with Brandy Butter Icing

-

Chocolate & Hazelnut Rum Balls

-

Toblerone dipped Profiteroles filled with Grand Marnier Cream

-

White Chocolate Rocky Road (gf)

-

Nutella Dumplings with Almond Butter Icing

-

Cherry & Almond White Xmas Slice (gf)

-

Plum & Almond Strudel

Raspberry Coconut Ice with Mascarpone (gf)



BUFFET MENU

\$40 Per Person

Pre-Select

3 Main Dishes, 3 Side Dishes, 2 Desserts

MAIN DISHES

Accompanied with Bread Rolls and Butter

Honey & Clove Baked Champagne Ham with a Bourbon Honey Glaze (gf)

-

Pressed Beef Check Filo Moneybag with a Shiraz Jus

-

Bacon & Cherry Stuffed Turkey Breast with Cranberry Relish (gf)

-

Pork Fillet, Mango & Coconut Wellington with Spiced Mango Cream

-

Grilled Barramundi Fillet, Colcannon, Asparagus & Parsley Cream (gf)

-

Seared Tasmanian Salmon with Roast Beetroot, Avocado Mousse
& Hazelnut Dressing (gf)

-

Crispy Skin Barramundi with Roast Kumara, Red Onion & Lychee Salad (gf)

-

Baked Eggplant with Slow cooked Chic Pea Korma (gf, vn)

-

Textures of Pumpkin - Roast, Puree, Sweet & Sour - served with Pepitas
on creamed Spinach (gf,v)



BUFFET MENU

SIDE DISHES - HOT

Caraway & Honey Spiced Carrots (v, gf)

-

Cider & Olive Oil braised Potato Bake (v, gf)

-

Broccoli & Cauliflower Gratin (v)

-

Steamed Garden Vegetables with Hollandaise Sauce (v, gf)

-

Roast Brussel Sprouts with Candied Bacon (gf)

-

Roast Root Vegetables, Quinoa, Rocket & Romesco (v)

SIDE DISHES - COLD

Cos Lettuce Leaves, Candied Bacon, Green Beans, Croutons &
Dijon Balsamic Dressing

-

Roast Pumpkin, Zucchini, Beans, Raisins, Walnuts & Seeds drizzled with
Herb Vinaigrette (v, gf)

-

Roast Kumara & Potato Salad with Egg & Spring Onion dressed with
seeded Mustard Mayo (gf, v)

-

Spiced Mixed Beans, Tomato, Red Onion & Capsicum Salad (gf, Vn)

-

Quinoa, Roast Parsnip, Cauliflower, Pearl Barley, Kale &
Cherry Tomato Salad (gf, Vn)



BUFFET MENU

DESSERTS

Cannoli filled with Toasted Almond Custard

-

Steamed Xmas Pudding served with Cinnamon & Brandy Sabayon

-

Peach Melba Pavlova (gf)

-

Tipsy Raspberry Sponge & Custard Trifle with Meringue Shards

-

Double Chocolate Mousse with Sugared Wonton Sheets & Mandarin

-

Eggnog Tiramisu - Eggnog spiced Mascarpone layered with Coffee soaked sponge, sprinkled with Chocolate

-

Eton Mess Cheesecake - Strawberry Cheesecake topped with Cream, Meringue & Strawberries

-

Chocolate Jaffa Tart - Chocolate Tart, Vanilla Cream & Caramel Orange

-

Passion Fruit & Mango Meringue Tart with Raspberry Coulis

-

Vanilla Panna Cotta with Rhubarb Crumble



SIT DOWN MENU

TWO COURSE

\$44 per person

THREE COURSE

\$52 per person

Pre-select one choice from each course

ENTREES

Grilled Asparagus & Prosciutto on Goats Cheese Bruschetta

-

Coconut Crumbed Prawns with Sweet Potato, Mango & Lychee Salad (gf)

-

Dill Cured Salmon, Roast Beetroot & Avocado Mousse (gf)

-

Seared Scallops, Cucumber Jelly, Minted Pea Salad with a
creamed Feta Parsley Brioche Crumb

-

Beetroot Hummus, Pickled Beets & Heirloom Tomato Salad (gf, vn)



SIT DOWN MENU

MAINS

Roast Chicken Breast with Apple, Celery & Walnut Salad, bound with
Horseradish Cream & Lavash Bread

-

Crisp Skinned Barramundi, Steamed Asparagus, Cumin spiced Sweet Potato
Pillow & Tomato Hollandaise Sauce (gf)

-

Turkey Breast stuffed with Bacon & Cherries served with Roast Root
Vegetables & Craisin Jus (gf)

-

Pork Fillet, spiced Coconut Mousse wrapped in Ham & Puff Pastry with
Duck Fat Potatoes & spiced Mango Cream

-

Grilled Fillet Steak, Beef Cheek Moneybag, served with Caraway Carrots
& Shiraz Jus

Accompanied with Bread Rolls and Butter

DESSERTS

Coconut Tapioca Pudding with Mango Curd, Meringue, Roast Coconut
& Fruit (gf, Vn)

-

Double Chocolate Mousse, Crisp Wonton Sheets & Passion Fruit

-

Steamed Christmas Pudding served with a Brandy Anglaise

-

Eggnog Tiramisu - Eggnog spiced Mascarpone layered with Coffee soaked Sponge
& sprinkled with Chocolate

-

Chocolate Marquis & Raspberry Jelly

-

Eton Mess - Meringue with Berry Compote & Almond Cream (gf)

A close-up photograph of a metal BBQ grill with food cooking on it. Smoke is rising from the grill. The text 'BBQ MENU' is overlaid in white, bold, sans-serif font, with a white horizontal line underneath it.

BBQ MENU

OPTION 1

\$22 per person

Assorted Bread Rolls and Butter

From the BBQ

Beef, Caramelised Onion & Cherkin Slider

-

Chicken Satay Skewer (gf)

-

Pork Sausages

Cold Creations

Gourmet Garden Salad with Tomato, Avocado and a Creamy Herb Dressing (gf, Vn)

-

Crispy Coleslaw (gf)

To Finish

Presentation Platter of Seasonal Fresh Fruits (gf, Vn)

All BBQs are served with Condiments to include a variety of Mustards & Sauces

A close-up photograph of a metal BBQ grill with various meats cooking on it. Smoke is rising from the grill. The text 'BBQ MENU' is overlaid in white, bold, sans-serif font, with a white horizontal line underneath.

BBQ MENU

OPTION 2

\$30 per person

Assorted Bread Rolls and Butter

From the BBQ

Marinated Scotch Fillet with Pesto Mayonnaise (gf)

-

Pork Sausages

-

Thai spiced Prawn Fish Cakes with Peanut Dressing (gf)

Cold Creations

Roast Kumara and Potato Salad with Egg & Spring Onion dressed with Seeded Mustard Mayo (gf)

-

Gourmet Garden Salad with Carrots, Avocado, Chetty Tomatoes & a Creamy Herb Dressing (gf, vn)

To Finish

Selection of Christmas Treats (x2)

-

Presentation Platter of Seasonal Fresh Fruits (gf, Vn)

All BBQs are served with Condiments to include a variety of Mustards & Sauces



BBQ MENU

OPTION 3

\$45 per person

Assorted Bread Rolls and Butter

From the BBQ

Cajun spiced Chicken Breast with Sweet Corn Salsa (gf)

-

Seared Salmon with Roast Beetroot Hummus (gf)

-

Peppered Fillet Steak with a Tomato Tarragon Hollandaise (gf)

-

Spiced Lamb Kofta with Minted Yoghurt (gf)

Cold Creations

Greek Salad - Olives, Tomatoes, Capsicum, Feta & Red Onion with Red Wine Vinegar, Oregano & Olive Oil Dressing (v, gf)

-

Roast Kumara, Potato, Spring Onion & Boiled Egg Bound with Seeded Mustard Mayonnaise (v, gf)

-

Quinoa, Roast Parsnip, Cauliflower, Pearl Barley, Kale & Cherry Tomato Salad (gf, vn)

To Finish

Eton Mess - Cheesecake topped with Cream, Strawberries & Meringue

-

Double Chocolate Mousse

-

Presentation Platter of Seasonal Fresh Fruit (gf, Vn)

All BBQs are served with Condiments to include a variety of Mustards & Sauces