

INTRODUCTION

Why not sweep your loved one off their feet by providing a 3 course dinner for two at home?

Dress the table, light the candles and order from our Valentine's Menu below.

\$140 Per Couple

Pre-select your choice of an Entree, Main and Dessert on ordering.

VALENTINE'S DAY MENU

CONTACT

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ROMANTIC DINNER

CANAPÈS

Beetroot Risotto Cake with Chilli Fig (v) (gf)

and

Shrimp Fennel & Mango Cannoli

and

Slow Cooked Pork Belly Skewer with Apple Butterscotch Dip (gf)

Pre-select your choices

ENTRÉE

Coconut Prawns with Roast Sweet Potato
served with a Lychee & Toasted Coconut Salad (gf)

OR

Chicken, Mushroom & Spinach Pithivier drizzled with a Tarragon Cream Sauce

MAIN

Double Lamb Cutlet & Pressed Lamb Shank
served with Braised Potato & Minted Pea Mash (gf)

OR

Baked Pink Snapper with a Warm Tomato Mussel Vinaigrette
served on a bed of Saffron Potato topped with Asparagus (gf)

DESSERT

Double Chocolate Mousse Cake served with a Raspberry Compote

OR

Vanilla Panacotta with a Mango, Orange & Hazelnut Crumble (gf)

and a Selection of Chocolates