



THIS MENU IS PERFECT FOR COCKTAIL
PARTIES, BIRTHDAY CELEBRATIONS OR
CORPORATE GATHERINGS
MENU ITEMS ARE INDIVIDUALLY PRICED
MINIMUM ORDER- 30 GUESTS

CANAPE PACKAGES

PACKAGE A

\$31

PER PERSON, INCL GST

2 COLD CANAPES
4 WARM CANAPES
1 SUBSTANTIAL

PACKAGE B

\$39

PER PERSON, INCL GST

2 COLD CANAPES
4 WARM CANAPES
1 SUBSTANTIAL
1 BOWL ITEM

PACKAGE C

\$49

PER PERSON, INCL GST

2 COLD CANAPES
4 WARM CANAPES
1 SUBSTANTIAL
2 BOWL ITEMS
1 DESSERT ITEM

ADDITIONAL ITEMS

WARM/COLD CANAPE	\$4PP
SUBSTANTIAL ITEM	\$7.5PP
BOWL ITEM	\$9PP
DESSERT CANAPE	\$4PP





COCKTAIL CANAPES \$4PP

COLD OPTIONS

MEAT

Pancetta & Fennel Palmier, Caramelised Onion, Rocket & Shaved Beef
 Chilli, Ginger, Lime, Roast Beef, Crisp Vegetable Rice Paper Roll (gf)
 Sun-dried Tomato, Rosemary Biscotti, Beef Carpaccio & Shaved Parmesan
 Char Sui Pork & Pineapple Rice Paper Roll with a Ginger & Soy Glaze (gf)
 Prosciutto, bocconcini & melon picks (gf, nf)
 Chicken, Avocado & Mint Salad Rice Paper Rolls (gf)
 Coconut Poached Chicken, Baked Paratha Bread, Laksa Mayonnaise

SEAFOOD

Prawn Balls, Black Sesame Seeds, Seaweed Salad (gf)
 Coconut Crumbed Prawn, Sweet Potato, Lychee, Red Onion Spoon
 Scallops, Apple & Fennel Slaw Spoons (gf, nf, df)
 Lime & Coriander Cured Scallops, Rice Puffs, curried Mango Curd (gf)
 Potato Scone, Salmon Gravlox, Dill Cream & Salmon Caviar
 Chilli Glazed Prawn, Melon, Coriander (gf, nf, df)

VEGETARIAN

Vietnamese Rice Paper Roll, Avocado, Carrot, Mint, (vegan, gf, nf)
 Beetroot Risotto Cake, Fig, Cardamom Chutney, Balsamic Syrup (gf)
 Pumpkin & Cashew Pesto, Spinach, Herb Damper
 Potato Rostie topped with Creamed Feta & Pumpkin Jam (gf)
 Caramelised Leek, Poached Pear & Brie Quiche
 Parmesan Custard, Shaved Asparagus, Lemon Crisp Puff Pastry
 Baby Mozzarella Cheese, Mushroom & Vine Leaf Tart, Truffled Grapes
 Sweet Potato Rosti, Spiced Hummus, Kusundi
 Vegetarian Sushi, Wasabi Aioli, Ginger Relish

HOT OPTIONS

MEAT

Pork Lychee & Coriander Wonton, Orange Hoisin Sauce
 Pulled Pork Croquette, Apple Sauce & Pickled Cabbage
 Mini Beef Burger Bite, Cheese, Pickle, Brioche
 Potato, Cheddar and Smoked Bacon Pastry Pinwheels (nf)
 Pancetta Wrapped Beef Fillet, Béarnaise Sauce (gf)
 Homemade Pork and Herb Sausage Roll (Beef Option Available)
 Pork, Chilli, Ginger, Coriander Meatballs, Plum Dipping Sauce (gf, nf, df)
 Crispy Szechwan Chicken in Sesame Batter, Spicy Cherry Plum Sauce
 Chicken Yakatori Skewers
 Chicken Chermoula, Pancetta Skewer, Moroccan Date Puree (gf)

SEAFOOD

Squid, Apple & Red Onion Bhaji, Chilli & Apple Relish (gf)
 Tempura Prawn Skewer
 Seafood Mornay Pie, Creamy Cheese Sauce
 Herb Salmon & Zucchini Skewer, Chardonnay Cream (gf)
 Thai Fish Cake, Mango Jam, Kaffir Lime (gf, nf, df)
 Ponzu Glazed Salmon Skewer, Toasted Sesame (nf, df)
 Salt & Pepper Squid, Lime Aioli

VEGETARIAN

Polenta Chips with Avocado, Rocket, Pine-nut Whip (gf, vegan)
 Sweet Potato, Chic Pea, Fresh Herb Falafel, Lemon Mint Yoghurt (gf, vegan)
 Doubled Crumbed Camembert Cheese, Cranberry & Pear Relish
 Vegetable Spring Roll, Chilli Mint Sauce
 Mushroom & Mozzarella Arancini Balls
 Glazed Vegetable Skewers, Sweet Chilli, Coriander (vegan, gf, nf)
 Pumpkin & Feta Arancini Balls



SUBSTANTIALS

\$7PP

Filo parcels, spinach, ricotta, garlic, parmesan NF
 Moroccan Spiced Lamb Cutlet, Tzatziki (gf, nf) + \$4
 American Style Beef Cheeseburger Slider
 Cajun Chicken Mini Slider, Tomato, Mango Salsa
 Crispy Korean chicken Slider, Slaw, Aioli NF
 Crumbed Fish Goujons, Fries, Aioli GF/NF/DF
 Pulled Pork chipotle Slider, Cheese, Slaw NF
 Chicken and Bacon Skewer, Aioli GF/NF/DF



BOWL FOOD

\$11PP

Beef Bourguignon, Beef Braised, Bacon, Mushroom
 Penne Pasta, Chicken, Bacon, Sun Dried Tomato Cream
 Chicken, Bacon, Wild Mushroom, Leek Risotto, Parmesan (gf)
 Wild Mushroom Risotto, Truffle Oil, Fresh Parmesan (gf)
 Crispy Salt & Pepper Squid, Potato, Lime & Garlic Mayo
 Chili Con Carne, Rice, Avocado, Sour Cream, Jalapeno (gf)
 Mediterranean Vegetable Ratatouille Steamed Rice (gf, vegan)
 Beef, Broccoli, Cashew, Ginger Oyster Sauce, Steamed Rice
 Chicken Tajine, Date, Tomato, Moroccan Spice, Cous Cous
 Thai Green Chicken Curry, Jasmine Rice (gf)
 Red Wine Beef Cheek, Gratin Dauphinoise, Green Beans (gf) +\$2
 Prawn, Baby Squid, Mussels, Fish, Chorizo, Capsicum Paella (gf) +\$4



DESSERT

\$4PP

New York style Baked Raspberry Cheesecake
 Chocolate Walnut Brownie
 Rocky Road Slice (gf)
 Éclairs filled with Chocolate & Grand Marnier Mousse
 Mini Pavlova with Vanilla Pastry Cream, Rhubarb Jelly (gf)
 Apple Almond, Raisin Strudel Pastry, Cinnamon Cream
 Raspberry & Almond Frangipane Tart
 Mango, Passion Fruit & Roast Coconut Cheesecake
 Orange Poppy Seed Cake, Cream Cheese Icing (gf)
 Mini Lemon Meringue Pie
 Homemade Caramel Slice
 Mini Lemon Meringue Shooters
 Pecan, Honey & Bourbon Tart
 Assorted Macarons
 Italian Cannoli filled with Mandarin & Chocolate Mousse

LARGER BITES &
 BOWL ITEMS



WE HAVE YEARS OF EXPERIENCE IN
CATERING AND EVENTS, OUR TEAM
IS HERE TO OFFER GUIDANCE
AND ASSISTANCE TO CREATE
SEAMLESS AND MEMORABLE
EVENTS

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