



2025

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 \$37.50

PER PERSON, INCL GST

6 CANAPES
1 SUBSTANTIAL

PACKAGE B \$47

PER PERSON, INCL GST

6 CANAPES
1 SUBSTANTIAL
1 BOWL ITEM

PACKAGE C \$49.50

PER PERSON, INCL GST

6 CANAPES
1 SUBSTANTIAL
1 BOWL ITEMS
1 DESSERT ITEM

ADDITIONAL ITEMS

CANAPE	\$4.50PP
SUBSTANTIAL ITEM	\$8.50PP
BOWL ITEM	\$9.50PP
DESSERT CANAPE	\$4.50PP
ANTIPASTO BOARD	\$9.50PP





COLD CANAPES \$4.50PP

COLD OPTIONS

VEGETARIAN

Mushroom Parfait & Crispy Rice on Toast (nf)
Medley Tomatoes, Sherry Vinegar, Basil en Croute (df,nf)
Stracciatella and Tomato Tartlet, Oregano (nf)
Whipped Eggplant, Honey Lavosh, Sesame (df,nf)
Tart of Blue Cheese and Walnut, Rockette (gf)
Black Pancake, Dill Creme, Beach Herbs (nf)
Spanish Potato Cake, Tomato Chutney (gf,df)
Petit Rice Paper Rolls, Tofu, Sweet and Sour Dipper (gf,df,nf)
Tomato Salsa on Tostada, Feta (gf,df,nf)

SEAFOOD

Salmon and Avocado Spoons, Citrus Dressing (gf,df,nf)
Spicy Sushi with Tuna, Cucumber, Soy Dipper (gf,df,nf)
Prawn Spoons with Miso and Watermelon (gf,df,nf)
Poached Crab and Seaweed Tarts (gf,df,nf)
Ceviche of Line Caught WA Fish, Peruvian Chilli and Mango (gf,df,nf)
Baked Fish and Potato on Sourdough
Albany Rock Oyster with Ginger Dressing (gf,df,nf) +\$2.00

MEAT

Duck Ham with Beetroot on Focaccia (df,nf)
Pulled Pork Rice Paper Rolls, Soy Dipper (gf,df,nf)
Chicken Liver Parfait, Caramel Onions Toast (nf)
Beef Tartar, Pickled Onions on Crostini (df,nf)
Chinese Duck Pancakes, Chilli Jam (df,nf)
Rare Roast Beef, Pickled Mushrooms, Flatbreads (df,nf)
Duck Terrine, Fresh Herbs en Croute (df,nf)



WARM CANAPES \$4.50PP

HOT OPTIONS

VEGETARIAN

- Pumpkin & Feta Arancini (nf)
- Mushroom and Caramelised Onion Arancini (nf)
- Charcoal Pikelet, Beetroot Pickle, Fennel (nf)
- Spinach & Ricotta Rolls, Tomato Relish (nf)
- Maize Tostadas, Charred Corn Salsa, Coriander (df,gf,nf)
- Mexican Bean Fritters, Avocado (df,nf)
- Mushroom XO on Focaccia Toast (df,nf)
- Polenta Chips, Herb Salt (gf,nf)
- Green Falafel, Herb Yoghurt (gf,dfo,nf)
- Zucchini Onion Bhaji, Coriander Sauce (gf,df,nf)
- Pumpkin & Olive Tarts (nf)
- Sundried Tomato & Caramelised Onion Tarts (nf)

SEAFOOD

- White Fish Croquettes, Lime Aioli (nf)
- Battered Fish Bites, Tartare, Lemon (df,nf)
- Fremantle Octopus Sticks, Chilli Caramel (gf,df,nf)
- Crumbed Prawn, Charred Pineapple (nf)
- Chilli Salt Squid, Spicy Mayonnaise (gf,df,nf)
- Marinated Salmon Skewers, Wakame Sesame Seasoning (gf,df,nf)

MEAT

- Chicken Satay Skewers (gf,df)
- Pork Belly Skewers, Sticky Chilli Caramel (gf,df,nf)
- House made Sausage Rolls (Beef or Pork) (nf)
- Petit Cheeseburgers Bites (nf)
- Butter Chicken Mini Pies (nf)
- Chicken Croquettes, Gribiche (nf)
- Polenta Bites with Rare Roast Beef (gf,nf)
- Braised Lamb Shoulder Tostadas, Onion Salsa (gf,df,nf)



SUBSTANTIALS

\$8.50PP

- Grilled Italian Sandwich, Pesto, Mozzarella (v)
- Spinach and Mushroom Pies (v,nf)
- Spiced Fish Tacos, Fresh Salsa (gf,df,nf)
- Roast Chicken Flatbreads, Harissa Yoghurt (nf)
- Pulled Pork Bao Buns, Asian Slaw (df,nf)
- Beef Sliders, Swiss, Tomato Relish, Pickles (nf)
- Mexican Pork Empanada (nf)
- Crumbed Chicken Sandwich, Avocado, Sesame (nf)



BOWL FOOD

\$9.50PP

- Crispy Tofu Stir-fry, Broccoli and Capsicum, Sticky Rice (v,gf,df,nf)
- Mediterranean Rosini, Tomato and Feta (v,dfo,nf)
- Thai Yellow Curry, WA Line Caught Fish, Coconut Rice (gf,df,nf)
- Thai Calamari Salad (gf,df,nf)
- Mixed Local Seafood Fregola, Tomato Sugo (dfo,nf)
- Moroccan Chicken with Israeli Couscous (df,nf)
- Chorizo and Chicken Cassoulet (gf,dfo,nf)
- Braised Lamb Shoulder, Mash Potato, Jus (df,nf)



DESSERT

\$4.50PP

- Caramelised White Chocolate Parfaits (gf)
- Pumpkin Cheesecakes (nf)
- Tiramisu Glasses (nf)
- Honey and Chamomile Panna Cotta (gf,nf)
- Salted Caramel Tarts (gf,nf)
- Dark Chocolate Coconut Brownie (gf,nf)
- Eton Mess (gf)
- Macarons (gf) +\$0.50

LARGER BITES &
BOWL ITEMS

Innovations catering
... Indulge

CONTACT US



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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