

2025



ELEVATE YOUR EVENT WITH AN ELEGANT SIT
DOWN MEAL, MAKE YOUR DREAM MENU WITH
ENTREE, MAIN AND DESSERT OPTIONS

PLATED PACKAGES

PACKAGE A **\$55pp**

2 COURSE MENU Choice of
either
1 Entrée option & 1 Main option
OR
1 Main option & 1 Dessert option

PACKAGE B **\$65pp**

3 COURSE MENU

1 Entrée
1 Main
1 Dessert

Select which package suits your event best, packages include freshly baked bread rolls and butter portions.

Alternate Drop \$6pp, per course

Petit Four platter \$12pp, 3 pieces each





ENTREE, MAIN & DESSERT

ENTREE

- Pumpkin Terrine, Silverbeet, Brown Rice Miso, Macadamia (v)
- Sesame Crusted Salmon Tataki, Avocado, Ponzu (gf,df,nf)
- Kingfish Ceviche, Peruvian Yellow Chilli and Coconut Split Sauce (gf,df,nf)
- Galician Confit Octopus, Ajo Blanco, Burnt Capsicum (gf,df)
- BBQ Scallop, Oyster Cream, Kohlrabi, Herb Oil (gf,dfo,nf)
- Tandoori Chicken Thigh, Carrot & Saffron (gf,nf)
- Master Stock Pork Belly, Fennel and Pomegranate (gf,df,nf)
- Manjimup Marron, XO, Roast Chicken Sauce (gf,nf) +\$1.00

MAIN

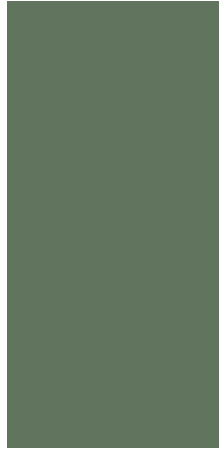
- Spinach and Ricotta Cannelloni , Pisto Sauce (v,gfo,df,nf)
- Caramelised Onion and Mushroom Risotto, Parmigiano, Rockette (v,gf,dfo,nf)
- Seasonal Vegetable Pithivier, Potato, Umami Jus (v,nf)
- Line Caught Market Fish, Fondant Potato, Aromatic Veloute(gf,nf)
- Chicken Ballotine, Leek, Golden Onions (gf,nf)
- Aged Duck Breast, Beetroot, Plum, Amaranth (gf,df,nf)
- Venison Loin, Sweet Potato, Koji Charcoal Cabbage (gf,df,nf)
- Lamb Backstrap, Vadouvan Carrots, Nasturtium (gf,df,nf)
- Braised Beef Short Rib served off the Bone, Potato Galette, Pickled Onion, Sticky Jus (gf,nf)

DESSERT

- Honey and Chamomile Panna Cotta, Ice-cream, Honeycomb (gf)
- Salted Caramel and Chocolate Tart, Mascarpone, Chocolate Crumb (nf)
- Black Forest, Macerated Cherries, Kirsch Chantilly (gf)
- Vanilla-bean Blancmange, Caramelised White Chocolate, Almond Crumble, Apricot (gf)
- Pumpkin Cheesecake, Mandarin Sorbet, Freeze Dried Mandarin (nf)
- Peanut Butter Sponge, Dark Chocolate, Cocoa Nib (vg,df)

Innovations catering
... Indulge

CONTACT US



OUR TEAM IS HERE TO OFFER
GUIDANANCE AND ASSISTANCE TO
CREATE SEEMLESS AND EASY
EVENTS

ADMIN@INNOVATIONSCATERING.COM.AU

(P) (08) 9388 7117