



2024

Christmas

PACKAGES



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Innovations catering
... Indulge

Christmas

INDIVIDUAL LUNCH BOXES

\$23 per person

*A minimum of 20 orders is required

*Saturdays and Sundays in December are subject to a minimum spend requirement of \$1,500

*Other Terms & Conditions may apply

C O L D



Option 1

Bourbon Maple Glazed Ham Baguette

Fig and Goat Cheese Tartlet

Healthy Salad Cup

Chocolate Brownie with Peppermint Ganache



Option 2

Turkey Club Bagel

Christmas Ham and Manchego Tart

Healthy Salad Cup

Strawberry and Basil Tart



Option 3 (Vegetarian & Gluten Free)

Mediterranean sandwich of grilled vegetables,
sprouts & leaves

Fig & goat cheese tart

Summer fruit salad

Cherry Ripe Slice



Christmas

CORPORATE CATERING BOX

\$25 per person

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ARTISAN CHRISTMAS SPREAD



Premium Bread Platter, with assorted sandwiches, wraps and baguettes featuring sous vide turkey breast & cranberry glaze and succulent bourbon maple glazed ham.

(2 boxes / 10 guests)

Homemade Sausage Rolls, with flaky puff pastry, pork, fennel & cranberry.

(1 box / 10 guests)

Spanish Empanadas, with pork, jalapenos, manchego & zesty mango relish

(1 box / 10 guests)

Antipasti & Dessert Platter, a curated selection of antipasti items, crackers and fresh summer fruit.

(1 box / 10 guests)



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CANAPE PACKAGE

\$38 per person

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CANAPE

HOT

COLD

Please select (4) canapes & (2) substantials

Meat / Seafood

- Beef Croustillant with Fontina cheese and smoked paprika aioli
- Chorizo and Pecorino Arancini served with basil mayo
- Turkey Parmesan and Sage Meatballs accompanied by cranberry chutney
- Miso Glazed Salmon with avocado, sticky rice, Kewpie mayo, and kaffir lime
- Albany Poached Oyster in champagne butter sauce with cucumber (additional \$2 per person)

Vegetarian / Vegan

- Cauliflower Manchurian with tamarind and curry leaf (Vegan)
- Asparagus Tartlet with bocconcini, charred corn, and sweet onion relish (Vegetarian)
- Parmesan Polenta Chips with nutritional yeast, cashew, and coriander (Vegetarian)

Meat / Seafood

- Beef Carpaccio with pecorino, served on tomato and rosemary lavosh
- Nduja Crostini topped with Manchego, sweet and sour peppers, and lamb's lettuce
- Chicken Liver Parfait with red currant, brioche, and sage
- Torched Scallop with chestnut, apple, and sultana
- Exmouth Prawn with sri racha aioli, mango, and gem lettuce

Vegetarian / Vegan

- Persian Feta Mousse with tomato kasundi, pangrattato, and basil (Vegetarian)
- Charred Asparagus with Stilton crumble, edamame, and red wine jam (Vegetarian)
- Pani Puri filled with beetroot hummus, English peas, mint, and lemon balm (Vegan)



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S U B S T A N T I A L

Meat / Seafood

- Turkey Cordon Bleu with cranberry sauce and violet potatoes
- Amelia Park Lamb Pita with whipped hummus and chimichurri
- Wagyu Beef Slider topped with Monterey Jack cheese, kasundi, and dill pickle
- Chili Marmalade Pork Belly with pickled cucumber ribbons

Vegetarian / Vegan

- Fig and Goat Cheese Filo Cup with thyme and balsamic glaze (Vegetarian)
- Grilled Halloumi Slider with avocado chimichurri and sliced tomato (Vegetarian)



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BUFFET PACKAGE

\$49 per person

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FESTIVE COLLECTION

MAIN COURSE

*Select (3) from the following:

- Sous Vide Turkey Breast with cranberry glaze
- Bourbon Maple Glazed Ham with peach chutney
- Honey and Five-Spice Pork Belly with apple jus
- Eight-Hour Braised Beef Cheeks with charred shallots and red wine reduction
- Lamb Rogan Josh with clove and anise
- Harissa Chicken with roasted peppers and coriander yogurt
- Lasagna al Forno with pecorino and fresh basil
- Pumpkin Gnocchi with gorgonzola dolce, spinach, and sage (Vegetarian)
- Ratatouille Niçoise (Vegan)

Served with freshly baked rolls & butter



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FESTIVE COLLECTION



WARM & COLD SIDES

*Select (3) from the following:

WARM

- Boulangère Potatoes with thyme, pepper, and shallots
- Honey-Glazed Roasted Root Vegetables
- Pilau Rice with pomegranate, sultanas, and dukkah
- Duck Fat Potatoes
- Sautéed Broccolini and Green Beans with basil pesto
- Whipped Cauliflower Purée with star anise



COLD

- Moroccan Cauliflower Salad with sweet potato, sultanas, pepitas, and ras el hanout
- Butternut Squash Salad with chickpeas, charred corn, sundried tomatoes, and balsamic vinaigrette
- Bocconcini Salad with cherry tomatoes, capsicum, Spanish onion, cucumber, radicchio, and rocket
- Cos Lettuce Salad with crispy prosciutto, parmesan, rosemary croutons, and charred lemon aioli



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FESTIVE COLLECTION

DESSERT

*Select (1) from the following:

DESSERT - BUFFET

- Warm Chocolate Brownie with peppermint fudge sauce
- Apple and Rhubarb Crumble with Chantilly cream
- Strawberry and Basil Tarts with vanilla curd
- Traditional Christmas Pudding with brandy crème anglaise
- Mini Pavlova with summer fruits, cream, and passionfruit coulis

DESSERT - TO THE TABLE

- Assorted Summer Fruits with whipped vanilla yogurt
- Assorted Cheeses with crackers, dried fruits, and nuts
- Assorted Petit Fours



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TERMS & CONDITIONS

MINIMUM SPEND REQUIREMENTS FOR DECEMBER SATURDAY AND SUNDAY EVENTS

We kindly inform you that all events taking place on Saturdays and Sundays in December are subject to a minimum spend requirement of \$1,500. This total includes food and beverage purchases.

Please note:

- The minimum spend includes the total costs for food, staffing, rental equipment, and beverages during your event.
- Due to the high volume of bookings during the festive season, we sincerely cannot make exceptions for inquiries below the minimum spend requirement.
- We are only accepting orders until December 22, 2024, and will resume our catering operations on January 6, 2025.
- Other Terms & Conditions may apply

