

EVENTS | CATERING | CAKES

FOOD styling

BY SALLY FENTON



formal sit down options

Examples of our 2024 sit down dinner options, subject to change.

starters

Beef & fetta meatballs on tomato sugo with toasted ciabatta
Prosciutto wrapped scallops on spiced pear and goats cheese (gf)
Falafael on cucumber salsa with mint yoghurt (v,vg,gf)
Panko coated tuna & corn croquettes with dill dressing (gf)
Goats cheese, beetroot and hazelnut tartlet (v)
Smoked salmon, creme fraiche, and cornichon buschetta
Chargrilled polenta with vine roasted tomato, bocconcini & pesto drizzle (v,gf)

main

Baked gnocchi with pesto & parmesan bechemal (v,gf)
Grilled eggplant with herb and feta wild rice tabbouleh (v,gf)
Slow cooked beef brisket with potato fondant and honeyed carrots (gf)
Ginger garlic chicken with bokchoy and sesame chilli sauce (mild) (gf)
Atlantic Salmon, served on vine roasted cherry tomatoes with pesto drizzle and potato fondant (gf)
Porchetta, served on mustard mash, wilted spinach with apple chutney (v,gf)
Macadamia crusted barramundi fillet served on spiced pumpkin salsa (gf)
Pepper crusted beef on charred zucchini with jus (gf)

desserts

Cheesecake with fresh berries & raspberry couli (gf)
Churros with caramel sauce & icecream sandwich
Hazelnut Chocolate Mousse Cake (gf)
Citrus Tart with Vanilla Cream (gf)
Caramel Macadamia Chocolate Tart
Sticky Date Pudding with caramel sauce
Orange Lime & Pistachio Cake with Pistachio Crumb (gf)

2 Course **\$60 per head** | 2 Course Alternating **\$65 per head**
3 Course **\$75 per head** | 3 Course Alternating **\$80 per head**

add shared sides

Each shared side serves 8-10 people, min 4 per kind per event.
Served to the centre of each table.

Roquette & shaved grana padana salad with balsamic vinigerette (v,gf) \$50
Fattoush salad, lettuce, tomatoes, cucumbers, fresh herbs and crunchy pita with a citrus dressing (v) \$60
Charred broccolini on whipped goats cheese with toasted almonds (v, gf) \$65
Roasted cumin dutch carrots on hoummus with burnt butter drizzle (v,gf) \$70

Above menus include a fresh bread roll and butter portion, placed on side plate.





graduation dinners

Examples of our 2024 sit down dinner options, younger demographic.

starters

Chicken Satay Skewers (gf)
Meatballs in tomato sugo with toasted ciabatta
Kebab Skewer on Greek Salad (gf)
Roast vegetable, pesto & goats cheese tartlet (v)
San Choy Bow Lettuce Cup (gf)
Fish Tacos 2pc

main

Beef Ragu Lasagana with .
Grilled chicken breast, charred red capsicum, served on moroccan cous cous, with herbed yogurt
Sesame crusted pork chop, sauteed spinach served on rustic mash with apple chutney (gf)
Chicken Parmagiana with Chips & Salad
Free form beef pie with glazed carrots, beans & chutney (gf)
Baked gnocchi with tomato & basil sugo (v)

desserts

Cheesecake with fresh berries & raspberry couli (gf)
Churros with caramel sauce & icecream sandwich
Hazelnut Chocolate Mousse Cake (gf)
Citrus Tart with Vanilla Cream (gf)

Main Only **\$40 per head**
Main Alternating **\$45 per head**

2 Course **\$60 per head**
2 Course Alternating **\$65 per head**

3 Course **\$75 per head**
3 Course Alternating **\$80 per head**

Minimum 40 pax



high & afternoon teas

Our High Tea's and Afternoon Tea's are truly spectacular.

The difference between them -

Our High Teas are set up as full table service with trio stands and fine bone china and white table cloths.

Our Afternoon Tea's are more casual, tables are still set up beautifully, but you and your guests help themselves to a beautifully presented buffet of savoury and sweet treats.

Menu Example

Something Savoury

Cucumber and herbed Cream Cheese Sandwich Wheels

Poached Chicken Finger Sandwiches

Corn Blinis (GF) with herbed cream cheese & smoked Salmon

Petit Pork, Apple & Sage Sausage Rolls with Apple Chutney

Petit Gourmet Pies with Tomato Chutney

Roasted Pumpkin, Caramelised Onion & Danish Fetta Bruschetta (GF)

Something Sweet

Raspberry Bites (GF)

Lemon Meringue Tartlets

Strawberries dipped in Dark Lindt Chocolate (GF)

Petit Sones with Jam & Cream

High Tea \$50 per person / min 40

Afternoon Tea \$40 per person / min 40

canape packages

PACKAGE A - Three Pieces - \$15 per head

Coconut Prawns with Wasabi Aioli
Arancini Triple Cheese (GF,V)
Beef Kafta with Minted Yoghurt (GF)

PACKAGE B - Four Pieces - \$20 per head

Corn Blini with Herbed Cream Cheese & Smoked Salmon (GF)
Panko Crumbed Calamari with Zingy Tartare
Baked Spicy Meatballs in Tomato Sugo
Petit Pork, Apple & Sage Sausage Rolls with Apple Chutney

PACKAGE C - Six Pieces - \$30 per person

Poached spiced pear & gorgonzola bruschetta
Beef Kafta with Minted Yoghurt (GF)
Coconut Prawns with Wasabi Aioli
Arancini Triple Cheese (GF,V)
Petit Butter Chicken Pies
Pulled Pork & Apple Slaw Sliders

Items listed above are suggestions, please see our full canape offering.

Add On's

Our popular **mixed petit cakes board GF**

Assorted petit GF desserts including: Flourless Orange Lime, Almond Blueberry, Pistachio Raspberry, Chocolate Ganache, Raspberry Cheesecake

\$95 for 20 pieces mixed.

Our popular **mixed petit tartlets board**

Asst Petit Tartlets (lemon meringue, milk chocolate & hazelnut, raspberry amandine, passionfruit curd)

\$120 for 20 pieces mixed.

Mixed macaron selection GF

Flavours: rosewater, chocolate, raspberry cream, pistachio, salted caramel.

\$150 for 40 pieces mixed.

NEW

Petits Four selection 8 assorted petit desserts

Strawberry slice, almondines with lemon zest, triple chocolates joconde biscuits, Apricot jelly and chopped pistachios Financiers, Dark chocolate ganache and dark chocolate cream Chocolate crumbles, caramel and cinnamon financiers with caramelised apple compote, topped with chopped almonds, raspberry cheesecakes, Operas Cakes.

\$180 for 48 pieces mixed.



LE RUSTIQUE 



canapes

Hot Items

Items marked with a * require a fryer for service.

- Spicy Garlic Prawns (GF)
- Sticky Pork & Sesame Meatball (GF)
Petit Spinach & Fetta Pastizzi
Arancini (vegetarian, flavours change)*
- Pork Belly Bites with Apple Sauce
- Sticky Chicken Petit Drumsticks
Mini Beef Cheeseburgers with tomato chutney
Panko Crumbed Calamari with Chilli Lime Aoli*
- Scallop Wrapped in Bacon
Petit Vegetable Spring Roll*
Petit Pies 3 Asst (Beef & Burgundy, Lamb, Chicken, Vegetable Curry)
Petit Sausage Rolls 2 Asst (Beef & Vegetable, Pork Apple & Sage)
Petit Quiche (Bacon & Cheese, Pumpkin & Fetta)
Petite Ricotta & Spinach Rolls (V)
Beef Dolmades
Pulled Pork Sliders
Petit Hot Dogs
Beef or Lamb Kofta with minted yoghurt (GF)
Pork Gyoza with sticky soy sauce
Potato Curry Puff with Satay Sauce*
- Petit Chicken skewer coriander, lime & chilli (GF)
Petit Jacket Spud (GF) (bacon & cheese / Spinach, onion, cheese)
Crumbed Chicken Strips with wasabi mayo*
Asparagus wrapped in prosciutto (GF)
- Chicken Skewers with Satay Sauce
- Beef Skewers with Teriyaki Sauce
- Coconut Prawns with wasabi aioli *
Panko Calamari with zingy tartare *
Samosa 2 Asst - Butter Chicken or Pumpkin & Toasted Almond *
Beef & Curry Pastizzi
Fish Goujons* with lemon zest aioli
Pan Rolls - 3 Asst, lamb, chicken or fish*
Potato & Eggplant Puffs (V,VG)*
Pumpkin & Fetta Puffs (V)*
Petit Beef Wellingtons

Min 40* pieces per kind, we cater one piece per person

4 Pieces - \$20 per head

6 Pieces - \$30 per head

8 Pieces - \$40 per person

*Unless otherwise stated

- Comes with a shell, bone or skewer

canapes

Cold Items

Dolmades (Gf)

Tartlets 2 Asst - Salmon Mousse or Roast Tomato & Capsicum,
Sesame Seared Tuna With Pickled Radish (Gf)

Caramalised Onion, Cheese & Fig Toasts (Seasonal) (V)

Roasted Peppers & Danish Fetta Filo Bites (V)

- Chorizo Cheese & Cranberry Skewer (Gf)

Polenta Cakes With Mozzarella & Roasted Vine Tomato (V,Gf)

Bruschetta 3 Asst -

Pumpkin, Fetta, Caramlised Onion Jam OR Tomato, Onion, Basil OR Pear & Gorganzola.

Ricepaper Rolls Petit (Gf,V,VG) min 10 pieces per flavour

Vegetarian, Chicken, Vegan Protein, Beef, Duck, Prawn, Salmon.

Cucumber Blini With Herbed Cream Cheese & Smoked Salmon (Gf)

Zucchini Fritter With Cashew Cream & Toasted Pepitas (V,Vg,Gf)

Sushi Handroll Rounds (California, Chicken, Veg, Salmon) (V, Gf)

- Oysters Freshly Shucked And Served with Thai Style Dipping Sauce (Gf)

Blini 2 Asst - Herbed Cream Cheese & Smoked Salmon OR Sundried Tomato (V)

Pumpkin Blini Herbed Ricotta Toasted Pepitas (V,Gf)

Petit Rolled Crepes 4 Asst (tied with chive) - min 10 pieces per flavour

Duck, Prawn Mousseline, Sriracha Pork, Vegan Protein

- Comes with a shell, bone or skewer

Min 40 pieces per kind, we cater one piece per person

4 Pieces - \$20 per head

6 Pieces - \$30 per person

10 Pieces - \$50 per person

canapes

Sweet Items

Macaron (Min 20 per kind) (GF) (Raspberry, Lemon, Caramel, Choc, Vanilla, Rosewater, Passionfruit)
Chocolate Brownie Bites (GF)
Flourless Orange Cake Bites (GF)
Petit Lemon Curd Tartlet
Passionfruit Curd Tartlet
Petit Lemon Meringue Tartlet
Milk Chocolate Hazelnut Tartlet
Choc Lindt Dipped Strawberries (GF)
Petit Sticky Date Puddings
Petit Pavs (GF)
Churros with Choc Dipping Sauce
Churros filled with choc hazelnut (min 70 pieces)
Dark Lindt Choc & Macadamia Truffle (GF)
Rasp & White Lindt Choc Truffle
Mini Doughnut 4 Asst Apple, Caramel, Choc Hazelnut, Mixed Berry (min 70 pieces per flavour)
Mini Ring Doughnut 3 Asst Choc, Confetti, Sugar Crystals (min 120 pieces per flavour)

Min 40* pieces per kind, we cater one piece per person

4 Pieces - \$20 per head

6 Pieces - \$30 per head

8 Pieces - \$40 per person

**Unless otherwise stated*

Add On's

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\$180 for 48 pieces mixed.

NEW



canapes-japanese

NEW

Japanese Collection GF (10 pieces per flavour) all items cold.

Nigiri (on rice) 30g GF - 10 pieces per kind

Egg - Tied With Seaweed Strip (V)

Fried Tofu (VG)

Inari Pocket (VG)

Prawn

Prawn - Flame Grilled With Teriyaki Glaze

Raw Tuna

Sashimi Salmon

Sashimi Salmon - Flame Grilled With Teriyaki Glaze



Sliced Sushi Handroll Rounds 35g - (8 pieces per kind)

Available in brown or white rice. Also available with white rice on outside

Avocado & Cucumber (VG) *

Chicken Schnitzel

Cooked Tuna

Prawn California

Raw Salmon

Raw Tuna

Smoked Salmon

Spicy Tuna

Teriyaki Beef

Teriyaki Chicken

Veggie (VG)

Wakame (VG)



Min 40 pieces per kind, we cater one piece per person

4 Pieces - \$20 per head

6 Pieces - \$30 per head

8 Pieces - \$40 per person

NEW

Add Ons

Large Sushi & Rice Paper Roll Combo Collection (GF) - 58 pcs

\$174 presented in lovely box or plattered up

Large Sushi Collection (GF) - 64 pcs

\$174 presented in lovely box or plattered up

Premium Sushi Collection (GF) - 40 pcs

\$125 presented in lovely box or plattered up

handheld

Our handheld substantial range offers your guests something larger, all items presented in noodle boxes or the likes, these items require the use of both hands and come with cutlery, they are a great addition at the end of the night.

Thai beef noodle salad
Chicken Caesar salad
Moroccan Pumpkin Cous Cous Salad
Teriyaki Chicken Skewers with Fried Rice (gf)
Panko Calamari with Tartare
Fish & chips with tartare & lemon wedge
Asian Box - mini sim sim, coconut prawn, spring roll, samosa
Antipasto box
Nasi Goreng Vegetarian (gf)
Nasi Goreng Chicken (gf)
Coconut prawns with spicy slaw
Kebab skewer box with cucumber salad (meat/veg options) (gf)
Wild mushroom risotto with grana padana (gf,v)
Malaysian Pork Hokkien Mee
Butter Chicken & Rice with Naan Bread
Gluten free and veg tweaks to above by arrangement.

Gluten free and veg tweaks to above by arrangement.

\$14 per box
Min 40 pax per kind





grazing tables

Our grazing tables, boards, platters and boxes are real show stoppers!

Something Sweet

We start with - Fresh and Dried Fruits, Nuts, Chocolates, Mini Muffins, Petit Croissant, Petit Scones with Jam and Cream, Assorted Raspberry & Blueberry Bites (petit cupcakes), Lamington Fingers, Petit Choc brownie, and Nougat.

Starting at \$35.00 per person.

You can then add 3 of our sweet treats range:

Select from: mini jam doughnuts, petit caramel slice, petit lemon slice, Lindt dipped strawberries, petit lemon meringue tartlets.

\$40.00 per person.

Something Savoury

We start with Antipasto - Hard and Soft Cheeses, Cured Meats Ham and Mild Salami, Fresh and Dried Fruits and Nuts, Olives, Sundried Tomatoes, Dips, Cucumber and Carrot batons, Pretzels, Crackers, Turkish Bread.

Starting at \$37.00 per person.

You can then add 3 of our savoury finger food items,

Select from: Corn Blini, Sushi Handroll Rounds, Petit Cheese & Chive Scones, Petit Beef Pies, Petit Beef Sausage Rolls, Petit Spinach & Ricotta Rolls

Sweet treats (listed above) can also be included.

Starting at \$42.00 per person.



buffets

Basic Buffet (select 1 x protein, 1 x salad, 1 x side)

Protein	Crispy Skinned Chicken, Crispy Fish Goujons
Salads	Greek Salad, Thai Coleslaw, Roast Pumpkin & Fetta, Potato Salad
Sides	Roasted Seasonal Vegetables, Pasta Bake, Vegetable Patties Fresh Bread Rolls & butter portions & matching condiments

\$35 per person / min 40

Premium Buffet (select 2 x proteins, 2 x salads, 2 x sides)

Protein	Pepper Crusted Beef, Crispy Skinned Barramundi, Garlic Prawn Skewer, Moroccan Spiced Chicken Skewers, Slow cooked Lamb Shoulder
Salads	Mixed Greens with Cranberries, Walnuts, Red Onion, and Feta Cheese, Potato & Bacon Salad, Sweet Potato Salad, Classic Caesar, Pumpkin Spinach & Pinenut
Sides	Pesto Pasta Bake, Rustic Duck Fat Roasted Spuds, Lebanese Beans, Panko Calamari, Charred broccolini on whipped goats cheese with toasted almonds, Roasted cumin dutch carrots on hoummus with burnt butter drizzle. Fresh Bread Rolls & butter portions & matching condiments, Veg Skewers

\$55 per person / min 40

Barbeque Buffet (select 2 proteins, 2 salads, 2 sides)

Protein	Beef Burger, Veg Burger, Thick Pork Fennel Sausage, Thick Chicken & Chive Sausage, Bratwurst, Marinated Chicken
Salads	Greek Salad, Thai Coleslaw, Roast Pumpkin & Fetta, Potato Salad
Sides	Cheese slices, Beetroot, Pickles, Onion Rings Fresh Crunchy Rolls and Bread with matching condiments

\$35 per person / min 40

Seafood Buffet (select 2 proteins, 2 salads, 2 sides)

Protein	Panko Calamari, Crispy Fish Goujons, Garlic Prawn Skewer, Grilled Barra
Salads	Greek Salad, Thai Coleslaw, Roast Pumpkin & Fetta, Potato Salad
Sides	Pesto Pasta Bake, Rustic Duck Fat Roasted Spuds, Lebanese Beans, Charred broccolini on whipped goats cheese with toasted almonds, Roasted cumin dutch carrots on hoummus with burnt butter drizzle. Fresh Bread Rolls & butter portions & matching condiments, Veg Skewers

\$55 per person / min 40

Nacho Station

Corn Chips, Guacamole, Salsa, Roasted Corn, Roasted Peppers, Jalapenos, Roast Chicken, Sour Cream

\$30 per person / min 40

Custom buffets can be quoted and arranged upon request.



contact us:

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