



FOODstyling

Christmas Catalogue 2026

Three Course Alternating

# christmas dining options

Have a look at our 2026 sit down christmas dining options.

## 2 course traditional

### **Chef's Selection of Canapés on Arrival 2pc pp**

(Served for 30 minutes)

### **Main Course**

Chicken Roulade, Baked Ham on Pumpkin puree with Duck Fat roasted Chat Potatoes

### **Dessert**

Black Forest Cake with Vanilla Bean Cream

**\$75 per person (min 40 people)**

\*These Christmas options are subject to change and may be substituted in line with seasonal availability.

We can accommodate vegetarian and gluten free upon arrangement. Minimum 40 people attending on all Christmas dining options.

**Dinner Rolls included with all Christmas Sit Downs.**

***All pricing excludes any equipment hire charges (if applicable) and staff charges to service your event.***





Two Course Traditional



# christmas dining options

## 3 course traditional & alternating

### Entree

Smoked Salmon, Grilled Zucchini & Herbed Cream Cheese Stack (GF)  
Beetroot, Caramelised Onion & Goats Cheese tartlet (V,GF)

### Main Course

Pepper Crusted Roast Beef with Duck Fat Roasted Chats, Beans & Gravy (GF)  
Chicken Roulade served on creamed butternut squash with roasted sprouts with bacon (GF).

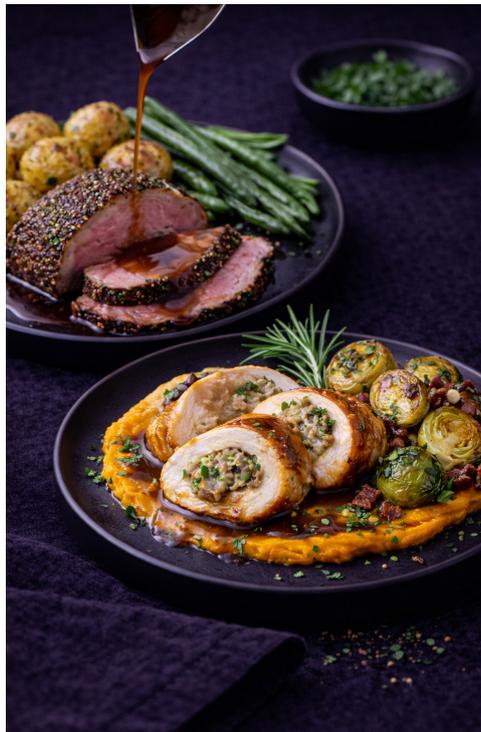
### Dessert

Black Forest Cake with Vanilla Cream (GF)  
Sticky date pudding with caramel sauce & Vanilla Cream

3 Course **\$90 per head**  
**(alternating +\$5 per person)**  
**(min 40 people)**

Select one dish per course. You can substitute the entree for Chef's Selection of Canapés on arrival if you prefer.

(3 pc per person).





Three Course Traditional





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