

EVENTS | CATERING | CAKES

FOOD styling



Sit Down Christmas
Lunch & Dinner Packages 2022

FOODstyling
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christmas dining options

Have a look at our 2022 sit down christmas dining options.

2 course traditional

Chef's Selection of Canapés on Arrival

(Served for 30 minutes)

Main Course

Roast Chicken, Honey Glazed Ham and Traditional Roasted vegetables

Dessert

Traditional Boozy Plum Pudding with Brandy Custard
and for those that want both (clotted cream on the side)

\$40 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.

Coffee & Tea Station provided with each Christmas dining option selected.



christmas dining options

3 course traditional

Select one dish per course. You can substitute the entree for Chef's Selection of Canapés on arrival if you prefer.
(served for 30 minutes)

Entree

Smoked Salmon with Avocado Salsa and Prawns

Cranberry, Prosciutto & Camembert tartlet (V)

Main Course

Roast Chicken, Honey Glazed Ham and Traditional Roasted vegetables

Rolled Chicken (as shown on cover), served on creamed butternut squash with roasted sprouts with bacon.

Dessert

Traditional Boozy Plum Pudding with Brandy Custard
and for those that want both (clotted cream on the side)

Passionfruit Coconut Mousse Cake (GF)

\$57 per person (min 40 people)



christmas dining options

3 course alternating

Select two dishes per course. You can substitute the entree for Chef's Selection of Canapés on arrival if you prefer.
(Served for 30 minutes)

Entree

Smoked Salmon with Avocado Salsa and Prawns

Cranberry, Prosciutto & Camembert Tartlet (V)

Asparagus, Prosciutto & Goats Cheese Tartlet

Confit Duck, Poached Fig & Honeyed Carrots

Main Course

Roast Chicken, Honey Glazed Ham and Traditional Roasted vegetables

Rolled Chicken (as shown on cover), served on creamed butternut squash, roasted sprouts with bacon.

Pork Fillet wrapped in Prosciutto, served with Roasted Baby Potatoes, Smashed Peas, finished off with Jus.

continued.....



christmas dining options

3 course traditional continued

Main Course Continued

Layered Roast Vegetable Stack, finished off with Basil Pesto (V)

Dessert

Traditional Boozy Plum Pudding with Brandy Custard
and for those that want both (clotted cream on the side)

Passionfruit Coconut Mousse Cake (see pic below) (GF)

Ferrero Rocher Dark Chocolate Hazelnut Mousse (GF)

Individual Pavlova, served with clotted cream and fresh seasonal fruits (GF)

\$68 per person (min 40 people)

*The above options are subject to change and may be substituted in line with seasonal availability.

table styling

We offer basic table set up which includes table cloth, cutlery and dinnerware in the above pricing. If you would like us to style the tables with centre pieces, bonbons and other Christmas Decorations please add \$10 per person.





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