



FOODstyling

Corporate Catalogue 2026

Custom Brunch Buffet

plattered up!



Sandwich Point Platter

Poached Chicken Mix, Ham Cheese Chutney, Lightly Curried Egg
This platter consists of 36 points. Mixed white, wholemeal, multigrain.
\$100 per platter



Bagel Platter

Traditional full sized bagel available in plain or sesame.

Select two kinds:-

Ham, Camembert, Roquette, Red Onion, Mustard Mayo
Smoked Salmon, Roquette, Red Onion, Avocado, Balsamic Glaze
Bacon, Egg, Spinach, Cheese, Chutney
Poached Chicken, Mixed Leaves, Avocado, Mayo, Red Onion
Roast Vegetable and Basil Pesto

This platter consists of 12 bagels (same kind). Approx 12cm diameter.
We cut the full size bagel into halves, so you receive a platter of 24 halves.
\$120 per platter



Turkish Roll Platter

Select two kinds:-

Poached Chicken, Red onion, Mayonaisse, Mixed Leaves
Rare Roast Beef, Mustard Mayo, Red Onion, Mixed Leaves & Tasty Cheese
Roast Vegetable & Basil Pesto
Cucumber & Herbed Cream Cheese
Smoked Salmon, Red Onion, Capers, Cream Cheese & Roquette
Lightly Curried Egg

This platter consists of 12 turkish rolls (two kinds). Approx 10cm in length.
We cut the full size turkish roll into halves, so you receive a platter of 24 halves
\$100 per platter

English Muffin Platter

Select two kinds:-

Bacon, egg, spinach, cheese, chutney
Avocado, egg, haloumi, chutney (v)
BLAT bacon, lettuce, avocado, tomato

This platter consists of 12 english muffins (same kind). Approx 8cm diameter.
\$95 per platter



Fresh Seasonal Fruit Platter

A selection of fresh seasonal fruits, presented on a beautifully displayed platter, ready to select and eat.

Serves 12

\$105 per platter

conference & meetings



Breakfast Box

Chia Pudding Cup, Fresh Fruit, Peite Quiche
English Muffin Bacon Egg Spinach, seet muffin and juice (veg available)
\$35 per person / min 30

Cold Boardroom Individual Salad Boxes

Your choice of two of the following, ordered prior to event:
Pumpkin, Spinach, Fetta & Pine Nut Salad, (V,GF)
Tuna, Chickpeas & Tomato Salad, (GF)
Grilled Tomato & Green Bean Salad, (V,GF)
Thai Coleslaw with Grilled Chicken. (GF)
\$25 per person / min 30 (15 each kind)



Cold Premium Boardroom Boxes

4 Sandwich Points, 1 Petit Baguette, Salad Cup, Cupcake and Fresh Fruit
\$40 per person / min 30

Hot Boardroom Individual Boxes

Your choice of two of the following, ordered prior to event:
Sweet Potato, Spinach & Pine Nut Pasta Bake (V)
Pumpkin & Lentil Curry with Steamed Rice (V,GF)
Chilli Con Carne with Rice, Sour Cream & Cheese (GF)
Thai Chicken Rissoles with Thai Coleslaw (GF)
\$30 per person / min 30 (15 each kind)



Working Sandwich Lunch

A selection of sandwiches and wraps or mini slider buns and a fresh fruit platter

\$25 per person / min 30 presented on share platters

Sushi platter selection add \$5.00 per person

Morning or Afternoon Tea

Your choice of three of the following:

Banana bread, mini muffin selection, assorted cake,
Danish pastries and fruit pastries.

Sweet or savory tartlets, cupcakes,
seasonal fruit and bruschetta

\$20 per person / min 30 presented on share platters

Extra items charged at \$4 per piece per person



Deluxe Jumbo Scones Board/Box 24pc

Plain & Date Scones with Vanilla bean cream and homemade Raspberry Jam,
Pumpkin Fetta and Chive Scones with Butter & Shaved Cheese

\$150

grazing tables

Our grazing tables 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 \$37.00 per person. min 40 people.

Something Sweet PLUS

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

\$42.00 per person. min 40 people.

Something Savoury

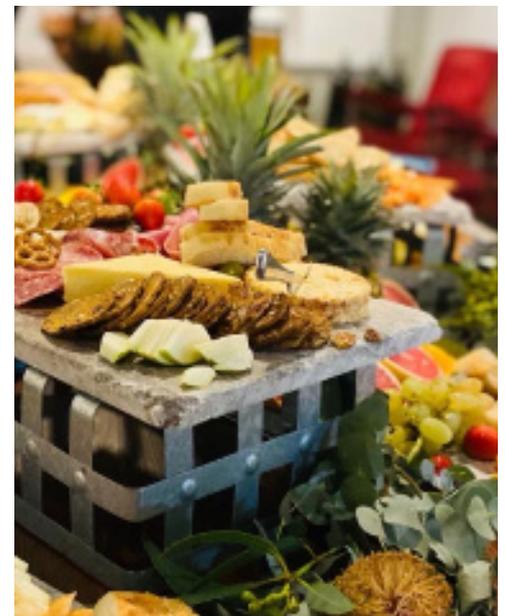
We start with Antipasto - Hard and Soft Cheeses, Cured Meats Ham and Mild Salami, Fresh and Dried Fruits and Nuts, Olives, Sundried Tomatoes, Dips, Cucumber and Carrot batons, Pretzels, Crackers, Turkish Bread.

Starting at \$40.00 per person. min 40 people.

Something Savoury PLUS

Select three items: Petit Pizza (BBQ Chicken or Vegetarian) Sushi Handroll Rounds, Petit Filo (spinach & cheese or Chicken camembert), Petit Beef Pies, Petit Beef Sausage Rolls, Petit Spinach & Ricotta Rolls

Starting at \$45.00 per person. min 40 people.



buffets

We also offer a custom buffet service.

Basic Buffet (select 2 x proteins, 1 x salad, 1 x side)

Protein	Grilled Pesto Chicken, Meatballs in Tomato Sugo, Beef Skewers
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

\$40 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, Slow cooked Lamb Shoulder
Salads	Roquette & shaved grana padana salad with balsamic vinigerette, Potato & Bacon Salad, Classic Caesar, Pumpkin Spinach & Pinenut Salad
Sides	Pesto Pasta Bake, Charred broccoli with toasted almonds & soy sesame drizzle or Parmesan Crusted Roast Potatoes Fresh Bread Rolls & butter portions & matching condiments, Veg Skewers

\$60 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

\$45 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, Parmesan Crusted Roast Potatoes, Lebanese Beans, Charred broccoli with toasted almonds & soy sesame drizzle, Fresh Bread Rolls & butter portions & matching condiments, Veg Skewers

\$65 per person / min 40

Nacho Station

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

\$37 per person / min 40

Custom buffets can be quoted and arranged upon request.

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



handhelds

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

Chicken Caesar salad
Moroccan Pumpkin Cous Cous Salad (v)
Teriyaki Beef with Fried Rice (gf)
Panko Calamari with Tartare**
Fish & chips with tartare & lemon wedge**
Asian Box - mini dim sum, coconut prawn, spring roll, samosa**
Nasi Goreng Vegetarian OR Chicken (gf,v)
Coconut prawns with spicy slaw (gf)**
Roasted pumpkin & sage risotto with grana padana (gf,v)
Butter Chicken & Rice with Naan Bread (gf)

Gluten free and veg tweaks to above by arrangement.

\$15 per box
Min 30 pax per kind

**** Fryer required on-site**

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







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