



FOODstyling
Catering Catalogue 2025

sit down options

Sit down dinner options 2025, subject to change.

starters

Beef Kofta On White Bean Puree With A Lemon & Dill Dressing (gf)
Braised Leek, Black Olive Tapenade, Cherry Tomato & Goats Cheese Tart (v)
Lemon Myrtle Chicken Skewers with Minted Yoghurt and Mixed Leaves (gf)
Prawn & Chive Wontons with Asian Slaw and Dipping Sauce
Rockmelon Bruschetta With Goats Cheese And Prosciutto
Tomato & Bocconcini Arancini On Capsicum & Tomato Passata (v)

main

Pesto Crumbed Cauliflower Steak With Potato & Pumpkin Gratin (v,gf)
Pea & Broadbean Risotto With Parmesan Crips (v/gf)
Za'atar Chicken With Orange Couscous
Blackberry & Sesame Pork Fillet On Rustic Mash With Wilted Spinach (gf)
Herb Crusted Barramundi Fillet Served On Spiced Pineapple Salsa (Mild) (gf)
Red Wine Beef Cheeks On Pea Puree With Sweet Potato Gratin (gf)

desserts

Baked Berry Cheesecake with raspberry couli (gf)
Choc raspberry date sponge with coconut ganache & buckwheat crumble (gf,vg)
Citrus Tart with Vanilla Cream (gf)
Apple & Rhubarb Crumble Tart served with Vanilla Cream
Vanilla Panna Cotta Served with Fresh Berries (gf)
Orange Lime & Pistachio Cake with Pistachio Crumb (gf)

2 Course **\$65 per head** | 2 Course Alternating **\$70 per head**
3 Course **\$80 per head** | 3 Course Alternating **\$85 per head**

why not 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
Charred broccoli with toasted almonds & soy sesame drizzle (v, gf) \$65
Parmesan Crusted Roast Potatoes (v,gf) \$65

Bread Roll & Butter Portion Per Person + \$3.00

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

we also make amazing celebration cakes!





graduation dinners

This menu is only available for High School & Tertiary Graduations

starters

Meatballs in tomato & capsicum sugo with toasted ciabatta
Roast vegetable, pesto & goats cheese tartlet (v)
Pork San Choy Bow Lettuce Cup (gf)
Chicken & Sundried Tomato Filo Parcel
Mexican Street Corn Croquettes (GF)

main

Grilled sesame soy chicken breast on Broccoli Rice (gf)
Spinach & Ricotta Cannelloni with Tomato Sugo & Parmesan (v)
Chicken Parmagiana with Potato Gratin & Salad
Beef Chilli Con Carne topped with Guacamole, Sour Cream & Corn Chips (mild) (gf)
Baked gnocchi with tomato & capsicum sugo (v)

desserts

Baked Berry Cheesecake with raspberry couli (gf)
Choc raspberry date sponge with coconut ganache & buckwheat crumble
(gf,vg)
Citrus Tart with Vanilla Cream (gf)

Main Only **\$45 per head**
Main Alternating **\$50 per head**

2 Course **\$65 per head**
2 Course Alternating **\$70 per head**

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

Min 20pax at smaller venues and 40pax at larger.

Menu Subject to change and seasonal supply.

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





high & afternoon teas

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

The difference between the food service -

Formal High Tea food items are served on trio stands to the centre of the table, with table service, wait staff charge dependant on size of function.

Our **Afternoon Tea's** are more casual, your guests help themselves to a beautifully presented buffet of savoury and sweet treats.

We can also supply the use of our mixed bespoke china and linen if required (hire charges apply) see below.

Menu Example, subject to seasonal change.

Menu can be customised to vegetarian, vegan and gluten free.

Something Savoury (select 4 items)

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

Something Sweet (select 3 items)

Raspberry Bites (GF)

Lemon Meringue Tartlets

Strawberries dipped in Dark Lindt Chocolate (GF)

Petit Sones with Jam & Cream

High Tea \$65 per person / min 40

Afternoon Tea \$50 per person / min 40

Hire Fees

China Hire (cup, saucer, side plate, cutlery, teapot for table) \$7.50 pp

Linen Hire Table of 10 (per table) \$150.00

Styling of tables by one of our stylists, includes natives \$120.00 per hour

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canape packages

Canape Packages available in 4pc, 6pc, 8pc and 10pc

PACKAGE A - Four Pieces - \$25 per head

Butter Chicken Samosa *
Beef & Curry Pastizzi
Petit Beef Wellingtons
Pulled Pork, Caramelised Onion & Roast Capsicum Croquette

PACKAGE B - Six Pieces - \$35 per person

Petite Ricotta & Spinach Rolls
Petit Pizza Vegetarian
Potato Curry Puff with Satay Sauce*
Pumpkin & Toasted Almond Samosa*
Pumpkin Caramelised Onion & Goats Cheese Tartlet
Wild Mushroom & Taleggio Risotto Croquette

We always suggest you order 1 piece per person, outside of dietary requests.
Items listed above are suggestions, please see our full canape offering.
All pricing excludes service staff.

sweet additions

Petit Four Collection GF

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

\$135 for 36 pieces mixed.

Petit Lamington Collection

Assorted petit lamingtons: Mango, Lemon, Raspberry, Chocolate, Green Apple and Blueberry.

\$350 for 48 pieces mixed.

Petit Eclair Collection

Beautifully decorated mini choux pastry eclairs with a variety of delicious fillings: Chocolate Custard, Raspberry Custard and Caramel Custard.

\$170 for 36 pieces mixed.

Mixed Petit Tartlets Collection

Flavours: Apple Frangipane, Gianduja, Coconut Rhubarb, Green Tea Cheesecake, Peach and Raspberry Crumble and Yuzu Curd.

\$160 for 48 pieces mixed.

Mixed Macaron Collection GF

Flavours: Blackcurrant, Chocolate, Green Tea, Rose, Passionfruit, Salted Caramel, Vanilla, Raspberry.

\$160 for 48 pieces mixed.





canapes

Hot Items

Items marked with a * require a fryer for service.

VEGETARIAN

- Beetroot & Feta Arancini (GF) *
- Blue Cheese & Caramelised Onion Arancini (GF) *
- Pistachio, Lemon & Saffron Arancini (GF) *
- Ricotta & Spinach Filo
- Sweet Potato & Cashew Empanada
- Petit Cheesey Cauliflower Pie
- Petit Vegetable Spring Roll*
- Petite Ricotta & Spinach Rolls
- Petit Pizza Vegetarian
- Potato Curry Puff with Satay Sauce*
- Pumpkin & Toasted Almond Samosa*
- Pumpkin Caramelised Onion & Goats Cheese Tartlet
- Wild Mushroom & Taleggio Risotto Croquette
- Potato & Eggplant Puffs (VG)*
- Pumpkin & Fetta Puffs*
- Button Mushroom & Haloumi Skewer

MEAT

- Bolognese Arancini (GF)
- Chicken, Feta & Capsicum Filo
- Butter Chicken Empanada
- Pies 3 Asst (Select one - Beef & Red Wine, Chicken & Leek or Cheesey Cauliflower)
- Sausage Rolls 2 Asst (Select one - Beef & Vegetable or Pork Apple & Sage)
- Petit Beef Cheeseburgers with tomato chutney
- Beef or Lamb Kofta with minted yoghurt (GF)
- Petit Pizzas 4 Asst (Ham & Pineapple, Vegetarian, Meat Lovers, BBQ Chicken)
- Petit Chicken skewer coriander, lime & chilli (GF)
- Petit Chicken skewer with Satay Sauce (GF)
- Crumbed Chicken Strips with wasabi mayo*
- Beef Skewers with Teriyaki Sauce
- Butter Chicken Samosa *
- Beef & Curry Pastizzi
- Petit Beef Wellingtons
- Pulled Pork, Caramelised Onion & Roast Capsicum Croquette
- Meatballs 3 Asst (Select one - Lamb & Feta Ball, Moroccan Lamb, Chicken Macadamia)

SEAFOOD

- Crab Cake topped with Lime Aioli (GF)
- Coconut Prawns with wasabi aioli *
- Panko Calamari with zingy tartare *

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

4 Pieces - \$25 per head

6 Pieces - \$35 per head

8 Pieces - \$45 per person

10 Pieces - \$55 per person

Unless otherwise stated all pricing excludes service staff.

- Comes with a shell, bone or skewer



canapes

Cold Items

VEGETARIAN

Roast Tomato & Capsicum Tartlet
Caramalised Onion, Cheese & Fig Toasts
Roasted Peppers & Danish Fetta Filo Bites
Polenta Cakes With Mozzarella & Roasted Vine Tomato (GF)
Pumpkin, Fetta, Caramlised Onion Jam Bruschetta
Tomato, Onion & Basil Brushcetta
Petit Ricepaper Roll Vegetarian (GF)
Zucchini Fritter With Cashew Cream & Toasted Pepitas (VG,GF)
Sushi Handroll Rounds - Select one - Vegetarian or Cucumber & Avocado (GF)
Pumpkin Blini with Herbed Ricotta & Toasted Pepitas (GF)
Corn Blini with Lemon & Dill Cream Cheese & Sundried Tomato (GF)

SEAFOOD

Salmon Mousse Tartlet
Cucumber Blini With Herbed Cream Cheese & Smoked Salmon (GF)
Sushi Handroll Rounds - Salmon
Corn Blini with Lemon & Dill Cream Cheese & Smoked Salmon (GF)

MEAT

Chorizo, Cheese & Cranberry Skewer (GF)
Cucumber, Rare Roast Beef, Wasbi Aioli Rounds (GF)
Petit Ricepaper Roll Chicken (GF)
Sushi Handroll Rounds - Teriyaki Chicken (GF)
Rare Roast Beef, Horseradish Cream & Tarragon Pastry Rounds
Roast Chicken, Jalapeno, Cream Cheese on Toasted Pita
Egg Mash & Proscuitto Bruschetta with Chives

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4 Pieces - \$25 per head

6 Pieces - \$35 per head

8 Pieces - \$45 per person

10 Pieces - \$55 per person

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petit desserts

Sweet Items

Petit Lemon Curd Tartlet 40g - 20 pc	\$105.00
Petit Lemon Meringue Tart 40g - 20 pc	\$105.00
Petit Apple Blueberry Tartlet 40g - 20pc	\$105.00
Eclairs 24g - 3 Asst - 18pc	\$90.00
Popcorn Caramel Slice 18pc	\$148.00
Bounty Bar Slice 12pc	\$75.00
Belgian Deluxe Choc Brownie GF 48pc	\$320.00
Raspberry Macaron Slice 15pc	\$120.00
Choc Lindt Dipped Strawberries 24pc	\$120.00
Deluxe Chocolate Tart 40g - 20pc	\$110.00
Portugese Custard Tart 60g - 40pc	\$230.00

sweet additions

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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.





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

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

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

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

All grazing table installations are a minimum of 40 guests.



buffets

Basic Buffet (select 2 x protein, 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.





contact us:

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