



BBQ/ Buffet Menus (Shared Platters) 2018

BBQ & Buffet Style

Hot Items

Mustard and White Wine Chicken French Casserole with Mushrooms, Parsley and Shallots **GF**

Twice Cooked Duck Leg with Cumin Whole Baby Roasted Carrots **GF**

Basil and Saffron Chicken Breast with a Minted Cucumber yoghurt **GF**

Chicken roulade stuffed with ricotta and basil, served with an Apricot white wine reduction and Salsa Verde **GF**

Vegetarian Lentil Aromatic Curry with Turmeric and Almond Rice **V, GF**

Peppered Fillet of Beef Fillet Mignon with a Red Wine Jus **GF**

Orange, Dill and Macadamia Baked Atlantic Salmon with a Citrus Beurre Blanc **GF**

Oven Baked Racks of Lamb marinated with a Chermoula Crust **GF**

Moroccan French Lamb Cutlets with a Rosemary Jus **GF**

Prawn Skewers wrapped in Rocket and Prosciutto served with a White Wine Sauce **GF**

Cold Items

BBQ Chicken Breast marinated in Basil and Paprika served with Harissa Spread **GF**

Fillet of Beef with toasted Pancetta and Macadamia, Basil and Rocket Pesto **GF**

Chargrilled Fillet of Beef with Parmesan Shavings and Red Pepper and Cucumber Salsa **GF**

Chinese Crispy Duck Salad with Soy Dressing and Chinese Noodles **GF**



Celeriac Remoulade with Grilled Chicken and Lemon Dressing **GF**

Springs Smoked Salmon Rosettes with Crème Fraiche, Avocado with Beetroot Jam **GF**

Marinated Tiger Prawn with a Lemon and Tomato Aioli **GF**

Baked Zucchini, Thyme and Parmesan Tart with Mascarpone and Red Pepper Relish **V**

“Antipasto Platters” Cured Meats, Olives and House Made Dips and Lavoush

Honey Glazed Ham with Fresh Breads and an Assortment of Mustards and Cheese (min. numbers of 30 people)

Assorted Cheese / Fruit and Chocolates (**GF** biscuits on request)

Salad Items

Baby Potato Salad with Roasted Jap Pumpkin, Chives, Crème Fraiche and Mustard **V, GF**

Roasted cauliflower, black French lentils, winter root vegetable, wilted English spinach Salad with a honey mustard glaze

Roasted Sweet Potato, Pumpkin and Baby Carrots with Rosemary, Pink Sea Salt, Paprika and wilted English Spinach **V, GF**

“Panzanella” Tomato, and Basil with Balsamic Rocket, Cucumber, Walnut and Spanish Onion with a Sticky Balsamic Dressing **V**

Classic Caesar Salad (Anchovies are optional)

“Greek Salad” with Kalamata Olives, Red Peppers and Vine Ripened Tomatoes with Fetta and Spanish Onion **V, GF**

Middle Eastern Cous Cous with Char grilled Vegetables and Baked Currants **V**

Pearly Barley Tabouli with chopped Red Pepper and Cucumber **V**

“Genovese Salad” with Pesto, Steamed New Potatoes, Shredded Spinach, Olive Oil and Chopped Pine Nuts **V**



For a prompt quote on a personalised menu please contact Rebecca on events@indulgencefood.com.au.

Please note GF are Gluten free items and V are Vegetarian items

PLEASE CHECK OUT OUR FOOD ON INSTAGRAM @INDULGENCEFOODDESIGN

Terms and Conditions

Surcharges and additional equipment fees may apply, but vary depending upon locations & circumstances. Pricing effective to 30th June, 2017 and subject to change without notice. All pricing will be confirmed upon confirmation of your event. With all confirmed bookings, final numbers and menu need to be locked in and confirmed 3 days prior to the function. In the event of a cancellation after this time, the job will be fully invoiced for the entire amount of food that was confirmed and a minimum of 3 hours for the kitchen staff booked. In the event of a cancellation, the food will be delivered to the client for consumption or disposal (unless otherwise instructed). If numbers decrease after confirmation (i.e. in the 3 days leading up to the event) clients will still be charged for the confirmed number of guests.