



Minimum order of 30 of at least 4 items

Cocktail Items

Cold Items

Italian Chicken with Olives, Basil, Tomato Truffle on a Herbed Baguette
Petit Honey Ham, Swiss Cheese and Dijon Rolls with a Sesame Crust
Lemon Crostini with "Springs" Smoked Salmon Mousse and Avocado Salsa
Poached Chicken, Cucumber and Spring Onion Finger Sandwiches
Toasted Prosciutto, Rocket, Tomato and Parmesan Finger Sandwiches
Pan fried Risotto Cakes with Prosciutto Rosettes, Rocket and Sweet Mustard **GF**
Peking Pancakes with Crispy Duck, Spring Onions, Cucumber and Hoisin
Fresh Chicken bound with a lightly Curried Crème Fraiche scented with Lime, Apricots and Coriander in a Filo Basket
Fillet of Lamb marinated in Shallots and Honey on a Rosemary Crouton
Smoked Salmon and Chive Rolls with Sour Cream, Capers and Baby Spinach
Smoked Salmon Parcels with a Creamy Lemon Cheese **GF**
Marinated King Thai Tiger Prawns with a Lemon Aioli **GF**
Soft Shell Blue Swimmer Crab or Mexican Chicken Tacos with Guacamole
Seared Asian Influenced Tuna wrapped in wilted Bok Choy **GF**
Japanese Torched Scallops on Sashimi Rice with Sticky Soy **GF**
Mini Yorkshire Puddings with Roasted Fillet of Beef Tenderloin and Horseradish Cream
Fillet of Beef on French Stick with Shiraz Onions and Black Cumin
Beetroot risotto cakes topped with wild rocket, whiskey cured smoked salmon rosettes and crème fraiche **GF**
Corn, Red Pepper and Zucchini Cakes with Pesto and Yellow Pepper Jam **GF**

Vegetarian items

Baby Roma Tomatoes, Basil, and Balsamic infused Bocconcini, Pesto and Eggplant Rolls **GF**
Roasted Baby Tomato, Mascarpone and Marinated Olive Tarts
Baked Fetta, Zucchini and Herb Terrine with Salsa Verde **GF**
Poppy Seeded Bread with Red Onion Jam and Shades of Blue Cheese Mousse
Woodside Goats Curd, Saffron Onion and Pistachio Tarts



Hot Items

Italian Pork and Veal Meatballs with Ricotta, Romesco Sauce and Salsa Verde **GF**
Home-made French Beef Bourguignon Pies
Home-Made Lamb Rogan Josh Pies with Spiced tomato Chutney
Spiced Mini Chicken Sausages with a Mango and Lime Chutney **GF**
Spanish Chorizo and Leek Croquette served with a Romesco sauce and Salsa Verde
Atlantic Salmon, Dill, White Wine and ripped Bocconcini Arancini Balls with a Caper Crème Fraiche **GF**
Blue Swimmer Crab, Romesco, Lemon Thyme, and Rose Arancini balls with Tomato Concasse Cream **GF**
Moroccan Indulgence Sausage Rolls with Tomato and Basil Relish
Little Corn, Red Pepper and Goats Curd Mini Soufflé with Saffron Jam **GF**
Chinese Sesame Chicken with a Lemon Mayonnaise
Thai Minced Tiger Prawn or Duck Won-tons
Little Corn, Red Pepper and Basil Pesto Mini Soufflé with Saffron Jam **GF**
Madras Chicken and Coriander Parcels with a Roasted Peanut Sauce
Moroccan Lamb Kebabs with Turmeric and Cucumber Raita **GF**
Mini Chicken and Red Pepper Pesto Filos with a Rose Béchamel Sauce
Chicken with Coriander, Kaffir Lime and Ginger Chilli Sauce **GF**
Duck Confit, Caramelized Pear, Star Anise and Red Wine in Crispy Filo
Fillet of Beef Bon Bons with Horseradish and Spanish Onion
Pan-Fried Asparagus wrapped in Prosciutto with Orange Hollandaise **GF**
Assorted Pan Fried Chinese Dumplings with Sticky Soy (*Vegetarian, pork, chicken, beef*)
Tiger Prawns wrapped in Prosciutto with a Carrot Beurre Blanc **GF**
Tandoori Salmon Lemongrass Kebabs with a White Wine Glaze **GF**
Coconut Panko Crusted Snapper with a Caper Citrus Sauce
South Australian Salt and Pepper King Prawns with a Saffron Aioli **GF**
Tandoori BBQ Chicken with a Cucumber Raita and Toasted Sesame **GF**
Wild Rice, Puy Lentil and Garam Masala vegetable balls **V, GF, Vegan**
Pulled Greek Lamb Yiros with Tomato Salsa and Tzatziki
Spoons of Japanese Torched Salmon with Sashimi Rice Sticky Soy **GF**
King Scallops with a Cumin Pea Puree and Turmeric Beurre Blanc **GF**
Teriyaki BBQ Fillet of Beef Skewers with a Soy Tom Yum **GF**
Baby Fillet Mignons with a Roasted Tomato and Shiraz Sauce **GF**
Mini 'New York' Style Hot Dog with Onion Relish and Melted Gruyere Cheese in Toasted Brioche Bun



Vegetarian items

Vegetarian, Ginger and Carrot Spring Rolls with Tom-Yum Drizzle **Vegan**
Baby Tomato, Pesto and Chive Mini Quiches
Little Leek and Vegetable Pies with Celeriac Potato whip served with special IFD chutney
Indian Vegetable Pakoras with a Minted Cucumber Raita **GF**
Sichuan Chilli Pan Fried Vegetarian Dumplings with a Kewpie drizzle **Vegan**
Mini Braised Spinach, Persian Fetta and Paprika Crispy Spanakopita's
"Chinese Dumplings" with Shredded Vegetables, and Asian Sticky Soy **Vegan**
Spinach Pine Nut, Gruyere and Thyme Tarts
Sweet Pea, Mint and Ricotta Arancini balls with a Herbed Mascarpone Whip **GF**

IFD House made Burgers

Mini American Hamburgers
Chicken and Chorizo with wilted spinach house made tomato jam and melted gruyere
Mini Charcoal Brioche Buns filled with Lobster Tail, Crunchy Cos Lettuce and Tomato Aioli
Berserk Pulled Pork Buns with Asian Slaw and Japanese Mayonnaise
Angus Fillet of Beef Burgers with Tomato Jam, Shallots and King Island Smoked Cheddar
Tandoori Chicken Burger with Coriander Salsa Verde and Minted Raita
Paprika Spiced Haloumi Burger with Roasted Red Pepper, Saffron Onion Jam and Wilted Spinach **V**

Substantial items

All served in little pots

Indian Chicken Madras Curry **GF**
Asian Noodle Salad with Drunken Chicken or Prawn **GF**
Beef Bourgionion with Turmeric Rice **GF**
Vegetarian Lentil Curry with Saffron Rice and Raita **GF, V**
Mexican Green and Red Pepper Chicken with Steamed Rice **GF**
Baked individual Pots of Gnocchi Ragu with Mozzarella and Salsa Verde
Straticcio with Truffle, Sweet Pea, Pecorino and Rose Sauce **V**



Sweets

Chocolate Fudge Squares with Dense Chocolate Ganache & Cherry Jam
Shot Glasses filled with a Decadent Chocolate Mousse topped with
torched Italian Meringue
Mini Crème Patisserie Tarts with Mixed Fruit and Honey Macadamia Nuts
Lemon Curd Tarts with Clotted Cream and Strawberry Mint Salsa
Little French Vanilla Bean Meringue with Passion Fruit Curd **GF**
Mini Torched Crème Brûlée with Raspberries **GF**
Coconut yoghurt topped with fresh berries and strawberry coulis **Paleo, Lactose Free, GF**

We would recommend;

4 items for 1 hour
6 items for a light snack 1.5-2 hours
8 items for a 2.5 hour cocktail party
10-12 items for a lunch / dinner session 3 hours (not substantial but filling)
14 – 16 items for a substantial lunch or dinner reception 4 hours

Please contact Rebecca for a prompt quote on a personalized menu
There is a delivery fee if you would like the food delivered without a kitchen hand

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

PLEASE CHECK OUT OUR FOOD ON INSTAGRAM

@INDULGENCE FOOD DESIGN

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.