



**INSTYLE**  
**CATERING**

# Shared platter menu



## NOTES

Minimum of 50 guests required for any shared platter menu structure

All ceramic bowls, platters, mini tongs and food stands are inclusive of the menu prices (for the service of the shared mains in the middle of the tables)

Onsite chef/s are inclusive of menu prices

Oven hire might be required if not enough oven facilities are available onsite at your function location

A site visit may be required prior to the function date for our planning purposes

Prices do not include waiting staff. Hourly rates of \$42 + gst per hour apply (min of 4 hours charged)... Travel fee may apply for any function locations outside 25km of the CBD

All menus are subject to change due to availability of produce

## PRICES FOR STRUCTURED SHARED PLATTER MENUS

**2 canape options for pre-dinners, 2 mains, 2 sides with crusty breads - \$66 +gst per person**

**3 canape options for pre-dinners, 2 mains, 3 sides with crusty breads - \$70 +gst per person**

**4 canape options for pre-dinners, 3 mains, 3 sides with crusty breads - \$78 +gst per person**

**5 canape options for pre-dinners, 4 mains, 4 sides with crusty breads - \$86 +gst per person**

**To add a stylish cheese station or roaming pastries and éclairs course, add \$8 +gst per person**

## CANAPES

Choose from Canape menu options

## MAINS

Dukkah, olive oil, basil pesto and olive platter with crusty bread (v)

Slow roasted lamb shoulder with shiraz jus

Chicken roulade filled with prosciutto, olive and thyme, with a smoked capsicum salad

Pepper seared & roasted beef with beetroot and balsamic relish

Sticky soy & lemongrass braised pork belly with cashew and coriander crumble

BBQ'd low and slow smoked chicken marylands with crushed mint, lemon and pistachio dressing

BBQ'd prawn and squid salad with baby spinach and basil aioli

Grilled Atlantic salmon fillets with lime aioli and baby herbs

Indonesian beef curry with mint leaves, roasted peanuts and crispy shallots

Afghan spiced chicken thighs with cumin and lime yoghurt

Herb and lemon Seared Lamb loin with harissa

Confit duck leg with lightly scented star anise jus

10 hour hickory smoked Pulled pork shoulder with house made sticky BBQ sauce

BBQ'd Scotch fillet with lemon, thyme, mustard and rosemary salt

Grilled portabello mushrooms with feta, pine nuts and lemon thyme

*All mains are served with crusty bread, EVOO and candied balsamic*



# Shared platter menu



## NOTES

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## MAINS SIDE DISHES

Golden rosemary roasted baby potatoes with shaved parmesan *(gf)*

Roasted pumpkin, beetroot, feta and baby spinach salad with lemon & mustard vinaigrette *(gf)*

Tuscan flavoured jumbo cous cous salad with lightly spiced yoghurt and herbs

Chick pea salad with grilled zucchini and capsicum with fresh herbs and basil aioli

Green leaf & mint salad with cherry tomatoes, cucumber shards, shaved radish, herb crouton crumble and candied balsamic *(v)*

Grilled corn with picada dressing *(gf)*

Green bean, pecan and spinach salad with light vinaigrette *(gf)*

Roasted sweet potato with chorizo crumble

Roasted Potato gallette (layered potato slices with cream, egg, garlic and herbs) *(gf)*

Quinoa salad with cauliflower, walnuts, radish and basil *(v)*

Paris mash with wilted spinach *(v)*

Steamed basmati rice scented with mint, lime & coriander oil *(gf)*

Roasted vegetable salad with feta, pine nuts, herbs, radish and basil vinaigrette *(gf)*

Potato, speck, egg and baby spinach salad with aioli and parmesan *(gf)*