

Celebrating 25 years

INDULGENCE

FOOD DESIGN





WHO WE ARE

Indulgence Food Design is a highly sought after luxury caterer that has created and designed innovative and bespoke menus for events across Adelaide for the last 25 years.

IFD have an outstanding reputation for exceptional food, event delivery and flawless service from corporate cocktail parties, intimate dinner parties to large country weddings.

Anna and the team have vast experience and thrive on making your vision come to life.





THE TEAM

Indulgence Food Design are a talented team with over 25 years of experience under the guidance of owner and Creative Director, Anna Gerlach.

Head Chef, Luke has been with the business for over five years and has been instrumental in crafting IFD's unique culinary journey. While their Sous Chef Michelle brings her wealth of culinary experience to the business, having led kitchens for over 10 years.

IFD's experienced Event Coordinator, Bec ensures every event detail is flawlessly planned. Together, Anna and Bec have been the grounding forces that empower their team, allowing IFD to now employ around 40 permanent and casuals.

The Indulgence Food Design team is on an international level of melting pot cuisine, a client is never at the mercy of a set menu because IFD are at the mercy of designing the best menu for each of their clients. At any one time IFD might have 30 events with 30 different menus – rarely is one ever the same!



MENUS



IFD specialise in crafting bespoke menus to suit any occasion. We are passionate about working with clients to achieve their dream menus that encapsulate and complement their event.

Our delicious, seasonal menus burst with flavour and are made from the best local ingredients.

Following are set menus that are examples of our style. We can happily adapt these to create bespoke dishes for your function. Anna and the team are constantly developing new dishes which reflect current food trends but are equally skilled in creating menus bursting with the classics, or modernising these to merge with current trends.

We can help guide you in your selections and put together a combination of items which will delight your guests. We also keep in mind the kitchen facilities available to you and will assist in sourcing and coordinating additional kitchen equipment if required.

CANAPES

Canapés are perfect for stand up functions or to welcome guests as they mingle at the beginning of a sit down event. We carefully create these tiny morsels to suit your style, the duration of the event, and your guests' dietary requirements. Larger items can be incorporated into the menu for longer events at which canapés need to be equivalent to a full meal.

We 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 note there is a \$60.00 + gst delivery fee if you would like the food delivered without a chef or kitchen hand. All menus are priced excluding chefs and kitchen hands. Waiting staff are an additional cost and are priced seperately.

GF are Gluten free items and V are Vegetarian items.





HOT CANAPE MENU

Blue swimmer crab risotto balls + dill + lemon + rose crème fraiche GF

Pernod infused blue swimmer crab bon-bon + rose crème + micro purple basil and dill aioli
Smoked salmon tart + dill + caper crème fraiche

Thai prawn wonton + shredded Asian vegetable + toasted sesame + soy glaze

Provincial chicken, spinach and sage house made sausage rolls with tomato and basil relish

Jamaciai spiced + coconut crusted chicken + beurre blanc + lemon aioli GF

Indonesian grilled chicken + caramelised pineapple + lemon yoghurt + coriander lime oil GF

Chicken + leek + white wine béchamel + spiced fruit chutney

Madras chicken parcels + coriander + roasted peanut sauce GF

Chinese Peking duck chestnut + coriander cigar + tom yum drizzle GF

Moroccan spiced lamb koftas + mint and cucumber raita GF

Moroccan lamb, haloumi and mint cigars with a minted cucumber raita

Lamb Rogan josh pie + tamarind drizzle + minted yoghurt

Pork + veal ricotta meatballs + salsa Verde + Romesco sauce GF

IFD Moroccan sausage rolls + cumin + tomato relish

Teriyaki beef skewer + toasted sesame + crisp shallot + ginger soy reduction GF

French beef bourguignon pies + house made tomato jam

Eye fillet beef mini mignon + toasted pancetta + bone marrow + Shiraz drizzle GF

Pan fried vegetarian Chinese dumpling + kewpie + fried brown onion V

Confit pumpkin risotto balls + thyme + truffle mascarpone GF V

Spinach + pine nut + gruyere tarts + herbed mascarpone V

Baby tomato + pesto + chive quiche V

Zucchini + leek croquette + romesco + salsa verde V

Leek + spiced cauliflower croquette + crisp tarragon + truffled crème V, GF

White bean + silver beet + ricotta malfatti + fried basil V, GF

Braised spinach + Persian feta + paprika crispy spanakopitas V

Pumpkin + sage risotto balls + red pepper mascarpone + fried kale V GF

Gorgonzola + radicchio and Pernod risotto ball + red banana pepper salsa V GF

Spring vegetable pies + cauliflower and potato whip + red pepper relish V

Syrian super green koftas + sweet cherry glaze + lemon yoghurt + kale Vegan GF

Indian spiced aloo bonda + smashed coriander salsa + tamarind chutney Vegan GF





COLD CANAPE MENU

Tandoori fire grilled SA Gulf King prawn + pickled cucumber raita + crisp coriander GF
SA Gulf King prawns + wild Italian rocket aioli + crispy prosciutto + lemon beurre blanc GF
Japanese torched Scallops + sashimi Rice + sticky Soy GF
Seared Asian tuna + wilted Bok Choy + yuzu whip + sashimi rice cake + toasted sesame GF
Provincial chargrilled SA Gulf King prawn + candied tomato Pomodoro GF
King fish carpaccio + green onion + beetroot aioli + purple basil + ruby grapefruit vinaigrette GF
Beetroot risotto cakes + wild rocket + whiskey cured salmon rosette + crème fraiche GF
Chardonnay poached chicken + cucumber + spring onion finger sandwiches
Sweet pea risotto cake + ripped radicchio + poached chicken bound with a mushroom duxelles
crème fraiche + garnet amaranth GF
Peking duck pancakes with cucumber+ shallot and hoisin GF
Toasted prosciutto + Italian rocket + tomato + Neufchatel + finger sandwiches
Rosemary crostini topped with BBQ eye fillet of lamb, spiced pine nut + Persian feta + saffron
onion jam
Saffron and sage crusted crostini + eye fillet of beef tenderloin + silver beet + almond pesto GF
Salted rye crostini + wagyu beef carpaccio + horseradish floss + baby caper + mascarpone whip
Blue cheese souffle + rocket mascarpone + caramelised pear + walnut crumble V, GF
Neufchatel + cornichon+ cucumber + lemon floss sandwich square + herbed sesame crust V
Leek + zucchini soufflé + salsa verde + fried baby caper + crisp Italian basil V, GF
Woodside goats curd + saffron onion + pistachio tarts V

SUBSTANTIAL CANAPES

Blue Swimmer crab taco + guacamole + dill micro salsa (cold)
Mexican smoked chicken taco + charred corn + smashed guacamole +
tomato micro salsa (cold)
Indonesian grilled chicken + caramelised pineapple + lemon yoghurt +
coriander lime oil GF
Roasted cumin + smoked paprika lamb skewer + minted lamb glaze +
red pepper drizzle GF
Teriyaki beef skewer + toasted sesame + crisp shallot + coriander GF
Eye fillet beef mini mignon + toasted pancetta + bone marrow +
Shiraz drizzle GF



BURGERS, TOASTIES, YIROS

Chicken and chorizo sliders + house made tomato jam + English cheddar
'Beserk' pulled pork buns + Asian slaw + Japanese mayonnaise
Mini croque monsieur (gypsy ham + cheddar cheese+ cornichon)
Pulled Greek lamb yiros + tomato salsa + tzatziki
American sliders + melted gruyere + tomato relish
Vegetarian shredded haloumi burgers + roasted red pepper + Saffron
onion jam + wilted spinach – V
Mini vegetarian toasties (mushroom + truffle cheddar cheese) V

PETIT FOUR

Yuzu lemony tart + toasted meringue
Crème brulee tart + raspberry + botanicals GF
'Apple of Eden'- spiced apple compote + almond praline crunch
Dark chocolate + milk chocolate mousse + orange cake + dark chocolate glaze GF
'Lover'- vanilla bean mousse + dark chocolate mousse + chewy brownie + white choc
glaze GF
Macarons – dark chocolate and raspberry GF
Hazelnut + salted caramel tart GF
IFD double chocolate brownie + choc ganache + seasonal fruit + cream

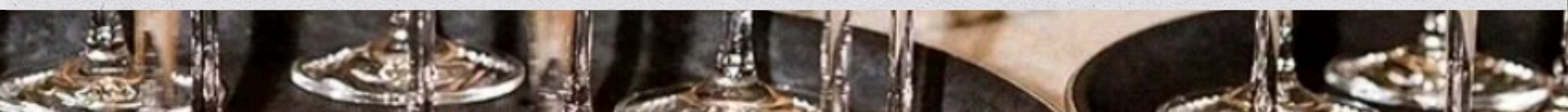
SUBSTANTIAL BOWLS

Asian noodle salad + rainbow vegetables + drunken chicken /prawn/tofu or beef GF
Provincial chicken + herbed rice + salsa verde GF
Aromatic butter chicken + jewelled rice + pappadum crisp GF
Indian chicken Madras curry + saffron rice GF
Gnocchi + pork veal ragu + salsa verde + pecorino floss
Beef bourguignon + buttery smooth potato GF
Spiced vegetable lentil curry + jewelled rice + pappadum crisp GF V
Super green gnocchi + truffle cream + salsa verde + pecorino floss V
Straticcio + truffle + sweet pea + pecorino + rose sauce V
Pasta options – gnocchi, tortellini, spinach ricotta tortellini, spinach ricotta ravioli,
beef ravioli, chicken ravioli
All available in gluten free and vegan (except ravioli and tortellini)

GRAZING

Selection of cheeses, IFD Glazed leg of ham, lavosh, quince paste and
seasonal fruits to accompany platters

*Half glazed legs of ham optional





SIT DOWN

We have produced countless boardroom lunches and sit down meals for private functions and have a wealth of experience in coordinating menus which are delicious, filling and beautifully styled. From fast, efficient boardroom lunches to menus which suit the flow of weddings and other private celebrations we design and tailor menus to suit your special occasion.

All menus are priced excluding chefs and kitchen hands. Waiting staff are an additional cost and are priced seperately.

GF are Gluten free items and V are Vegetarian items.

ENTRÉE MENU

SET/SHARED/ALTERNATE DROP AVAILABLE

COLD

Kingfish ceviche with beetroot aioli, smashed pink peppercorn, avocado whip and salsa verde + beetroot coral GF

Lobster medallion + Spencer Gulf King prawn + remoulade + micro salsa + crisp coriander + charcoal coral GF

Deconstructed Spencer prawn cocktail + tomato aioli + avocado and tomato salsa + crisp kale + charred lemon GF

Tea smoked duck + sticky soy star anise Asian vegetable salad + sour cherry compote glaze + wasabi dust GF

Individual antipasto plate: cured meats + fennel and orange kalamata baked olives + smoky hummus + roasted red pepper + baby bocconcini

Fire roasted eggplant + smoky baba ganoush + spiced pepita + feta crumble + tahini lemon yoghurt V, GF

Heritage tomato tartare + avocado velvet + crisp basil + buffalo mozzarella V, GF

HOT

Choo-Chee chicken + stir fried black wild rice + wilted Asian greens + toasted sesame + crisp coriander GF

Chicken leek + chorizo croquette + spiced kasundi + herbed mascarpone + crisp basil (vego version available) GF

Lemon myrtle crusted lamb backstrap + spiced pepitas + Persian feta crumb + magenta glaze + crisp mint GF

Twice baked ricotta, leek & thyme souffle + marscapone + cos & pear micro salad V, GF

MAIN COURSE MENU

SET/SHARED/ALTERNATE DROP AVAILABLE

- Tandoori grilled SA Gulf King prawn + minted cucumber raita + coriander + saffron oil GF
Pan fried flat head + seared king scallop + SA Gulf prawn marinara GF
Pan fried barramundi + cauliflower + white bean velvet + lemon citrus butter + roasted Dutch carrot GF
Orange + dill + macadamia crusted Atlantic salmon + sweet pea puree + Citrus Beurre blanc GF
Crispy basil and saffron chicken + carrot and white bean velvet + saffron glaze + onion jam
Vietnamese chicken + cabbage slaw + spiced peanut + tom yum drizzle GF
Whole deboned chicken Ballantine + toasted pancetta + wild mushroom + white wine crème + candied micro pomodoro + roasted lemon thyme GF
Duck leg confit + sour cherry glaze + carrot velvet + potato and parsnip rosti GF
Fire grilled Indonesian chicken + turmeric glaze + fresh lime + asian slaw GF
French lamb cutlets + Chermoula crust + candied Pomodoro + rosemary jus GF (POA)
Lamb scotch fillet + parsnip puree + mint supergreen drizzle
Peppered eye fillet of beef tenderloin with Shiraz glaze + horseradish jus + wild Italian rocket + shaved pecorino GF
Braised beef twice baked gnocchi ragu + pomodoro + crisp basil
Italian roasted porchetta + crispy prosciutto stuffed with sage + walnut + ricotta + apple cider glaze + white bean + red pepper cassoulet GF
Baked Adelaide farmed eggplant + tomato sugo + whipped coconut ricotta + chilli pangrattato V, GF
Pumpkin + mushroom duxelles + Heidi Tilset frittata + green goddess dressing + slow roasted roma tomato V, GF
Super green gnocchi + sweet pea + shaved fennel + fried mint + truffled pecorino floss V
Edamame hummus + Lebanese Kofta + pistachio crumble + smoky paprika glaze V, GF

SIDES / SALADS MENU

CHOOSE TWO

Individual baked potato pave V

Roasted new potato + burnt butter GF,V

Smashed potatoes + sour crème + green herbs + chive + smoky paprika GF, V

Crunchy greens + seeds + cucumber ribbons + apple cider vinaigrette GF,V

Zucchini noodles + asparagus + feta + mint lemon dressing GF,V

Green Persian couscous + wilted spinach + wild rocket lemon yoghurt braised currant V

Cinnamon pumpkin + chickpeas + spinach + coriander tahini + candied pumpkin seeds + balsamic glazed shallots V,GF

Slow roasted balsamic tomatoes spelt pasta + duxelles mushroom + ricotta + ripped radicchio + grilled fennel GF,V

Baked tomatoes + baby capers + Italian basil + black olive + parmesan crouete V

Sweet pea + quinoa + toasted almonds + spinach+ mint + crunchy cos + puy lentil + apple cider vinegar GF,V

Summer tabbouli + sumac cauliflower + pomegranate + feta + pearl barley + super green herb GF,V

Wild mixed mushrooms + bulgur wheat + grilled pumpkin + fried sage + toasted walnut + wild Italian rocket V

Chargrilled broccolini + toasted chickpeas + slivered almonds + lemon + chili GF, V

French green beans + shallot butter GF,V

Burrata + heritage tomato + fried Italian basil + micro pomodoro V, GF

Scottish bap dinner rolls + whipped butter served with both lunches and dinners

Housemade breads + whipped butter served with both lunches and dinner)

DESSERT MENU

Yuzu lemon tart + torched Italian meringue

Panna cotta + jellied raspberry compote + lemon curd + seasonal berries GF

Crème patisserie tart +toasted honey macadamias+ Chantilly cream + botanicals GF

Crème brulee + raspberries + botanicals GF

'Apple of Eden'- spiced apple compote + almond praline crunch

Dark chocolate + milk Chocolate mousse + hazelnut crème + orange cake+ dark chocolate glaze GF

'Lover'- vanilla bean mousse + dark choc mousse + chewy brownie + white choc glaze GF

'Sun kissed'- choc mousse + passionfruit cream+ crunchy coconut biscuit

Individual Cheese + seasonal fruit + charcoal wafers GF + house made ruby lavosh

Petit four platters



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