

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.





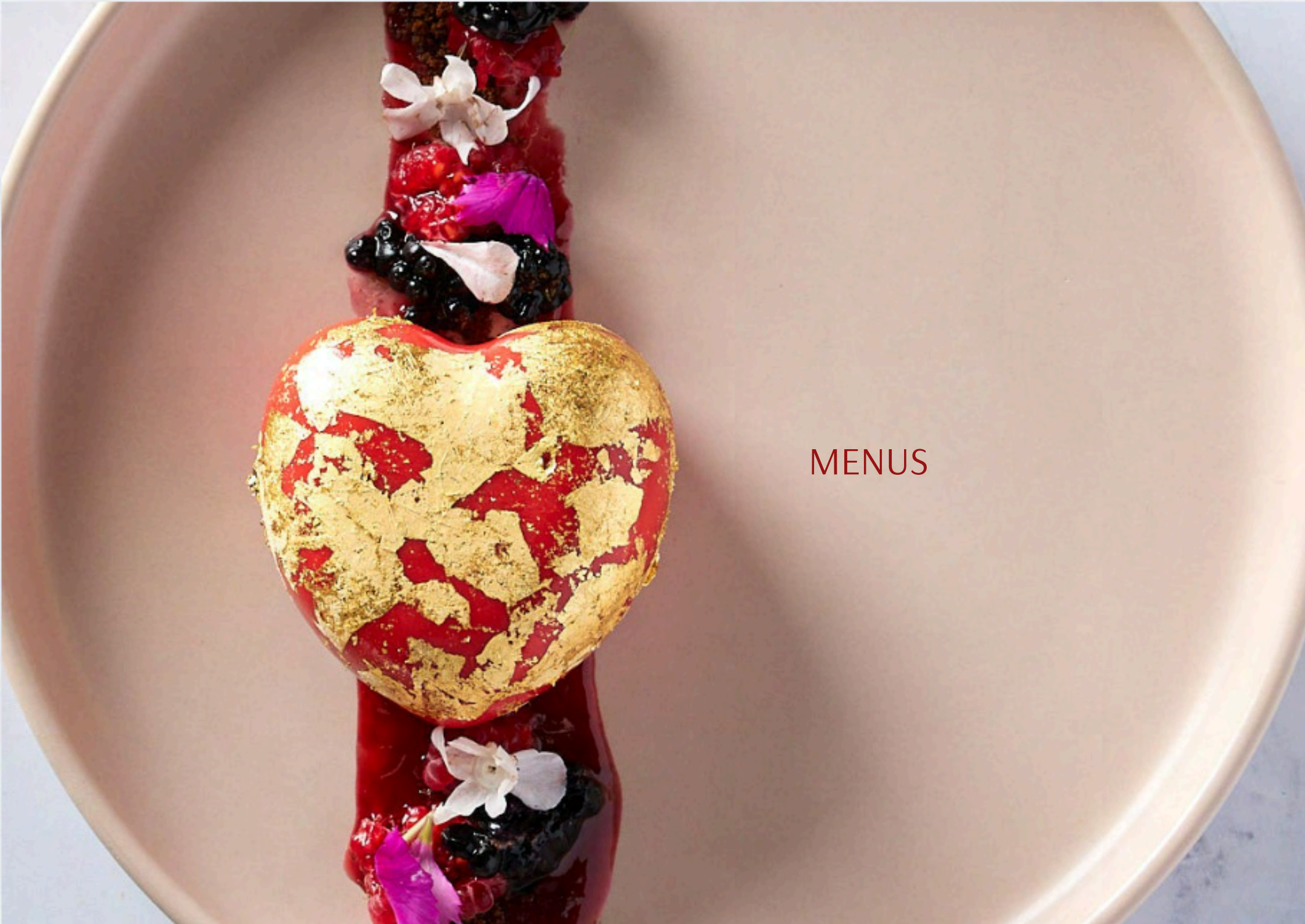
THE TEAM

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.





COLD CANAPE MENU

Tandoori fire grilled king prawn + pickled cucumber raita + crisp coriander GF
King prawns + wild Italian rocket aioli + crispy prosciutto + lemon beurre blanc GF
Japanese torched Scallops + sashimi Rice + sticky Soy GF
Seared Asian tuna + yuzu whip + sashimi rice cake + toasted sesame GF
King fish carpaccio + green onion + beetroot aioli + purple basil + ruby grapefruit vinaigrette GF
Beetroot risotto cakes + wild rocket + salmon rosette + crème fraîche GF
Chardonnay poached chicken + cucumber + spring onion finger sandwiches
Sweet pea risotto cake + radicchio + poached chicken bound with a mushroom duxelles crème
fraîche + 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
Teriyaki beef skewer + toasted sesame + crisp shallot + coriander GF
Eye fillet beef mini mignon + toasted pancetta + bone marrow +
Shiraz drizzle GF
Chargrilled lollipop chop + minted cucumber raita + rosemary jus
Pulled lamb yiros + tomato salsa + tzaziki



HOT CANAPE MENU

Blue swimmer crab risotto balls + dill + lemon + rose crème fraiche GF
Smoked salmon tart + dill + caper crème fraiche
Thai prawn dumpling + shredded Asian vegetable + toasted sesame + soy glaze
Provincial chicken, spinach and sage house made sausage rolls with tomato and basil relish
Jamaican spiced + coconut crusted chicken + beurre blanc + lemon aioli GF
Indonesian grilled chicken + lemon yoghurt + coriander lime oil GF
Chicken + leek + white wine béchamel pie + spiced fruit chutney
Madras chicken parcels + coriander + roasted peanut sauce GF
Chinese Peking duck chestnut + coriander parcels + tom yum drizzle GF
Moroccan spiced lamb koftas + mint and cucumber raita GF
Lamb Rogan josh pie + tamarind drizzle + minted yoghurt
French beef bourguignon pies + house made tomato jam
Pork + veal ricotta meatballs + salsa Verde + Romesco sauce GF
Pork belly Chinese dim sum + sticky soy + fried brown onion
IFD Moroccan sausage rolls + cumin + tomato relish

VEGETARIAN

Pan fried vegetarian Chinese dumpling + kewpie + fried brown onion V
Confit pumpkin risotto balls + thyme + truffle mascarpone + fried kale GF V
Spinach + pine nut + gruyere tarts + herbed mascarpone V
Baby tomato + pesto + chive quiche V
Zucchini + leek croquette + romescu + salsa verde V
Braised spinach + Persian feta + paprika crispy spanakopitas V
Korean vegetarian spring rolls + tom yum drizzle + toasted sesame
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



BURGERS & TOASTIES

Chicken, chorizo and feta sliders + house made tomato jam
'Beserk' pulled pork buns + Asian slaw + Japanese mayonnaise
Mini croque monsieur (gypsy ham + cheddar cheese+ cornichon)
Mortadella slider + provolone + peppered aioli + shaved pickled onion
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
'Black Forrest Winter Cherry' - cherry compote + white chocolate mousse
Macarons – dark chocolate and raspberry GF
Hazelnut + salted caramel tart GF
IFD double chocolate brownie + choc ganache + seasonal fruit + cream


SUBSTANTIAL BOWLS

Chilli chicken and basil stir fry (mild)
Provincial chicken + herbed rice + salsa verde GF
Aromatic butter chicken + jewelled rice + pappadum crisp 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
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 premium French 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

Ocean trout salad + maple dressing + fried caper + fennel white bean velvet GF

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

Grilled king prawn and scallop + micro salsa + crisp coriander + duck egg hollandaise GF

Vietnamese chicken + cabbage slaw + spiced peanut + tom yum drizzle GF

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

Individual antipasto plate: cured meats + grilled chorizo + 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

Roasted Roma tomato + buffalo mozzarella + fried basil + pickled cucumber V, GF

HOT


Roasted Atlantic salmon + agrodolce salsa + lemon yoghurt GF

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

Pulled lamb croquette + Bengali kasundi + whipped feta + spiced pistachio (vego version available) GF

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

Super green croquette + crisp kale + butter bean pesto Vegan, GF



MAIN COURSE MENU

SET/SHARED/ALTERNATE DROP AVAILABLE

Pan fried flat head + lemon, chive and tomato veloute GF

Pan fried barramundi + white bean velvet + lemon citrus butter GF

Orange + dill crusted Atlantic salmon + sweet pea purée + citrus Beurre blanc GF

Crispy basil and saffron chicken + carrot and white bean velvet + saffron glaze

Fire grilled Indonesian chicken breast + turmeric glaze + fresh lime GF

French lamb cutlets + Chermoula crust + rosemary jus GF (POA)

Braised lamb shank + celeriac + potato puree + red tomato and Chianti reduction

Peppered eye fillet of beef tenderloin with Shiraz glaze + horseradish jus GF

Braised pork and fennel ghocchi ragu + crisp basil + salsa verde

Pumpkin + mushroom duxelles + Heidi Tilset frittata + green goddess dressing + slow roasted roma tomato V, GF

Super green gnocchi + sweet pea + fried mint + truffled pecorino floss V

Grilled cauliflower steak + roasted pumpkin + tahini creme + braised currants and chickpea + chimichurri Vegan, GF

Baked eggplant + tomato sugo + whipped coconut ricotta + chilli pangrattato Vegan, 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 + honey 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
Baked tomatoes + baby capers + Italian basil + black olive + parmesan croute V
Sweet pea + quinoa + toasted almonds + spinach+ mint + puy lentil + maple vinegar GF,V
Roasted brussel sprouts + baby beet + whipped feta GF, V
Chargrilled broccolini + toasted chickpeas + lemon + chili GF, V
French green beans + shallot butter GF,V
Burrata + heritage tomato + fried Italian basil + micro pomodoro V, GF
Sourdough rolls + whipped butter

DESSERT MENU

Yuzu lemon tart + torched Italian meringue
Panna cotta + jellied raspberry compote + lemon curd + seasonal berries GF
‘Black Forest Winter Cherry’ - cherry compote + white chocolate mousse
Crème brulee + raspberries + botanicals GF
Chocolate truffle salted caramel + white chocolate ganache
Pistachio mousse + raspberry creameux dome
Chocolate molten pudding + milk chocolate glaze + berry balsamic creme
Traditional Italian tiramisu + gold leaf + dark chocolate dust
Sticky date pudding + vanilla bean ice cream + almond praline crunch
Individual Cheese + seasonal fruit + charcoal wafers GF + house made ruby lavosh
Assorted petit four platters



INDULGENCE

FOOD DESIGN