

Dragonfly Catering & Events

Corporate Morning/ Afternoon Tea

We suggest at least two or three menu items to create an adequate amount of food for each guest. Minimum of 10 pieces for each menu item. Minimum order required to be eligible for free deliver (\$50.00)

Orders come standard with Bio-degradable plates, napkins and cutlery. Please note all menu items that are adjusted to cater for vegan, gluten free, dairy free or any other dietary requirements will incur further charges to cover extra costs.

Raspberry & Lemon Loaf \$3.00 per serve

Great little treat for any occasion! Yummy raspberries and zesty lemon in convenient loaf.

Almond Flour Brownies (GF) \$4.00 per serve

Sweet, decadent and ultra-fudgy, these almond flour brownies are sinfully delicious

Bacon & Cheddar Pinwheel Puffs \$2.50 per serve

Vegetarian Option Available on Request

Great little grab & go snack. Sautéed bacon, cheddar cheese & chives, wrapped in puff pastry

Spinach, lemon and filo pastries Swirls (Vegetarian) \$3.00 per

Classic Greek dish, sautéed spinach, onions, garlic, lemon and fetta rolled into puff pastry.

Quick and easy grab for any meeting.

Polenta Orange Mini Cakes (Vegan)(GF) \$3.00 per

Zesty orange cakes with a touch of maple, made with polenta, Delish & great for you!

Selection of Mini Danish Pastries \$3.50 per

Apple strudel, raspberry puffs, apricot & custard Danish, sultana scrolls

Selection of Stuffed Savory Croissants \$4.00 per

Butter croissants stuffed with a combination of ham, cheese, tomato, brie, chicken, olives, roasted capsicum, spinach and tasty cheese.

Vegan Cookie Dough Protein Balls (V)(GF) \$2.50 per serve

Vegan and Gluten Free, these babies will serve everyone and tasty too!

Fruit Salad & Yoghurt Cups (GF) \$3.00 Each

Mixed seasonal fruit topped with natural yoghurt & honey, convenient & scrumptious!

Bacon & Egg Bagels (Vegetarian Option Available) \$3.50 Each.

Cut in ½ for your guests' convenience.

Brunch made easy, toasted bagel stuffed with egg and bacon. Tasty and convenient.

Seasonal Fresh Fruit Platter (Vegan)(GF) \$3.00 Per Head

Seasonal fruit such as watermelon, rockmelon, pineapple, grapes & kiwi fruit, beautifully presented for your guests

Corporate Morning/ Afternoon Tea

Scones served with condiments

\$3.50 each

Everyone's favourite! Served with a selection of jams & freshly whipped cream

Banana Bread (Gluten Free and Vegan on Request) \$3.00 per serve

Rich & moist banana bread sliced and served with honey...a real crowd pleaser

Gourmet Cheese Platter with Crackers

(Gluten Free on Request)

\$5.00 Per head

A selection of gourmet cheeses served with fruit pastes and crackers

Dragonfly Beef Sausage Rolls

\$3.50 two per serve

Our very own house made beef sausage rolls – cut for a morning tea time serving.

Surprise Chocolate Balls \$3.50 per serve

Chocolate balls stuffed with maltesers and rolled in coconut. Easy crowd pleaser & super yum!

Selection House Made Cookies \$2.00 per serve

Yummy buttery cookies, a selection of choc chip, peanut butter & macadamia & white chocolate

Corn Cakes with Sweet Chilli Dip \$2.50 per serve

Mini sweet corn & bacon cakes served warm with a sour cream and sweet chilli dip

Plates and Cutlery

Bio-degradable plates and cutlery are provided within the order

Porcelain plates and Stainless-steel cutlery \$1.00 per person Includes GST – One Session

\$2.50 All day Standard Plates and Cutlery

Too many choices??

No problem.

Ask for the Chef's choice and leave the planning to us.

We will ensure your guests receive a selection suitable to your group.

Please ensure to inform, Dragonfly Catering Staff

UPON ORDERING of dietary requirements