



Dragonfly Catering & Events

\$48.00 Per Head - Children under 12, 1/2 Price

Price Includes plates and cutlery. Buffet Setup with Chaffing Dishes and staff to carve meats and complete plate clean up

Carvery Station with your choice of two meats:

Glazed Leg of Ham

Glazed with maple and orange OR Bush Honey OR Marmalade Glaze

Roast Rolled Pork

served with crackle

Black Russian Beef

Australian Beef cut smothered with a trio of mustard's and roasted

Rolled Stuffed Turkey Breast

Stuffed with cranberry and walnut stuffing

Roast Lamb

Seasoned with rosemary

Roasts served with home style gravy and condiments to suit meat choices

The Standard:

Spiced Roast Potatoes or Creamy Potato Gratin or roasted whole baby rosemary potatoes

Roast Spiced Pumpkin Pieces

Cauliflower and Broccoli Gratin

Mixed Seasonal Steamed Vegetables

Bread Rolls with Butter

Extras to complete the meal

Garlic Bread	\$1.00 per head
Herb and Cheese Bread	\$1.00 per head
Minted Peas	\$.50c per head
Yorkshire pudding	\$1.50 per head
Roasted whole baby carrots	\$1.00 per head
Roast Sweet Potato	\$.50c per head
Steamed Beans with butter (seasonal)	\$1.20 per head





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Dessert Options:

Choose two of the following:

Sticky Date Pudding

Bite sized sticky date pudding topped with butterscotch sauce.

Mango Sorbet (GF)(Vegan)

Katherine grown mangoes whipped into a refreshingly light & tasty dessert for those hot nights

Double Chocolate Cheesecake

Decadent chocolate base topped with chocolate mousse cheesecake. Finished with shaved chocolate.

Vanilla Panna Cotta (GF)

Vanilla panna cotta, Italian custard like dessert, beautiful & light. Served with a blueberry & vanilla bean jam

Dragonfly Snaps

Brandy snaps filled with house-made bailey's espresso martini cream.

Meringue Kiss Graze Tray

Selection of meringue kisses with a variety of fruits, whipped creams, chocolates for guests to create their own unique meringue experience.

Tiramisu

Traditional Italian dessert and a favourite with everyone, contains alcohol.

Chocolate and Rosewater Mousse Cups

Traditional decadent chocolate mousse with a hint of rosewater served individually

Mini Mango Cheesecakes

Katherine grown mangoes in a rich cheesecake topped with mango slices

Mini Pavlova Cups (GF)

Goosey traditional pavlova layered with whipped cream, seasonal fruit and finished with passionfruit

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. Selection of gluten free, celiac meals, dairy intolerant and vegan meals are available upon request

