

# Dragonfly Catering & Events

## Dessert Canapés

Our Canapés service and pricing is based on small portions suitable for light functions, if you wish to serve canapés as a meal, we suggest you increase menu item per head. Please note to adjust menu items to fit adietary requirement may incur further charges. Minimum of 10 per menu item.

Sticky Date Pudding 150ml

\$3.00 Each

Bite sized sticky date pudding topped with butterscotch sauce.

Mango Sorbet (GF)(Vegan) 75ml

\$2.50 Each

Amazing, Katherine grown mangoes whipped into a refreshingly light and tasty dessert for those hot nights

Double Chocolate Cheesecake

\$3.50 Each

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

Vanilla Panna Cotta (GF) 150ml

\$3.00 Each

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

Brandy Snaps with Martini Cream

\$3.50 Each

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

Meringue Kiss Graze Tray \$5.00 Per Head

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

Tiramisu 150ml

\$3.50 Each

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

Coconut and Fudge Ice Cream Sandwiches

250 ml

\$4.00 Each

Chocolate fudge sandwich filled with house-made coconut ice cream

Chocolate and Rosewater Mousse Cups

(GF)75ml

\$2.50 Each

Traditional decadent chocolate mousse with a hint of rosewater served individually

Mini Mango Cheesecakes 150ml

\$3.20 Each

Katherine grown mangoes in a rich cheesecake topped with mango slices

Mini Pavlova Cups (GF) 150ml \$3.00 Each

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

