

# Dragonfly Catering & Events

## Canapés

Our Canapés service and pricing is based on small portions suitable for pre-meal 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 dietary requirement may incur further charges. Minimum of 10 per menu item.

Sweet Potato Disks with Avocado (GF) (Vegan)  
\$2.50 Each

Roasted sweet potato topped with avocado  
smashed with spices & topped with fresh tomato  
salsa

Sweet Potato Disks with Pear (GF) (Vegan)  
\$2.50 Each

Roasted sweet potato topped with oven roasted  
maple pears

Potato Latkes topped with Caviar  
\$2.50 Each

Lightly spiced potato cakes topped with crème  
fraiche and caviar

Potato Latkes topped Salmon  
\$2.50 Each

Lightly spiced potato cakes topped with crème  
fraiche, hot smoked salmon and avocado mousse

Prawn Cocktail Plates (GF)  
\$4.00 Each

Australian king prawns shelled, on a bed of  
lettuce topped with a traditional cocktail sauce

Halloumi dippers with chilli pineapple salsa (G) (V)  
\$2.50 Per Serve

Grilled Haloumi Cheese dippers served with a fresh  
pineapple salsa

Haloumi & Bacon Bites  
(G) \$2.50 Per Serve

Seasoned haloumi wrapped with bacon & oven  
baked!

Zaatar Spring Rolls \$3.00 Each

A Lebanese twist on spring rolls, Syrian Cheese  
matched with Zaatar spices wrapped in a  
wonton and oven baked.

Sushi \$3.00 Per Serve

Hand rolled sushi filled with a selection of  
chicken, salmon, tofu, cucumber, pickled carrot,  
spring onion, served with soy sauce, wasabi &  
pickled ginger.

BBQ Pork Buns  
\$3.50 Each

Chinese roast pork (cha siu) stuffed into a milk  
bread bun and oven baked, devilishly good.

Honey & Garlic Chicken Skewers \$2.50 Each  
Succulent chicken thigh marinated in honey  
and garlic. Served on rice.

Mini Quiche (V)  
\$2.00 Each

Little short crust pastry quiches filled with  
a variety of flavours. Everyone's favourite

Rice Paper Rolls (GF)

Rice paper rolls stuffed with cucumber,  
pickled carrot, coriander served with sticky  
sweet Thai sauce

Pork \$4.00 Each

Chicken \$4.00 Each

Tofu (Vegan) \$3.50 Each

Duck \$5.00 Each

Prawn \$5.00 Each



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Pumpkin Arancini stuffed with mozzarella (V) Vegan and Gluten Free option available

\$2.50 Each

Roast pumpkin risotto balls stuffed with mozzarella then lightly fried.

Mushroom Arancini stuffed with mozzarella (V) Vegan and Gluten Free option available

\$2.50 Each

Sautéed mushroom risotto balls stuffed with mozzarella then lightly fried

## Manapés

Looking for a selection to keep the guys (and the girls too! )happy....here they are!

Bourbon-glazed pork belly chunks

\$3.00 Each

Sticky and sweet pork belly chunks glazed with bourbon, delish! Served with sour cream and chives

Mini Beef Sliders

\$3.50 Each

Mini burgers with our own spiced beef patty, tomato chutney, lettuce, tomato and tasty cheese

Mini Beef Wellingtons

\$2.50 Each

Buttery puff pastry filled with a slither of eye fillet steak, duxel and pate then oven baked.

## Manapés Continued

Dragonfly Beef Sausage Rolls

\$2.50 Two per serve

Our very own homemade sausage rolls served with tomato and BBQ sauce....an absolute favourite with our regulars.

Petite Beef Chimichanga

\$2.50

Mexican spiced pulled beef wrapped in a flour tortilla with fresh salsa, tasty cheese and sour cream. Oven baked.

BBQ & Bourbon Wings

Smokey bbq and bourbon chicken wings soaked in the sticky sweet sauce, messy but good!

Petite Chicken Chimichanga

\$2.50

Mexican spiced pulled chicken wrapped in a flour tortilla with fresh salsa, tasty cheese and sour cream. Oven baked.

Portuguese Chicken Skewers (GF)

\$2.50 Each

Bursting with Portuguese inspired flavours served with coriander yoghurt dressing.

Korean Spicy Chicken Wings (GF)

\$3.50

Spicy Korean inspired chicken wings oven baked....easy crowd pleaser





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## The VIP Selection

Want a selection of canapés with all the special ingredients for the VIP's in your life?

Here they are....

Marinated Prawn Skewers \$3.00 Each (GF)

Australian King prawns marinated in Thai spices, grilled and served with dipping sauce served on a bed of rice

Crumbed Lamb Cutlets \$5.10 Each

Crumbed, seasoned lamb cutlets served with homemade tomato chutney dipping sauce

Cumin & Lemon Lamb Cutlets (GF) \$5.10 Each

French trimmed lamb cutlets marinated in fresh lemon, cumin and Greek yoghurt accompanied by cumin yoghurt dressing.

Pan Seared Scallops with Pea Puree (GF) \$4.50 Each

Scallops seared in butter laid on a bed of warm pea puree and topped with crispy pancetta

Scallop Spoons with Roast Capsicum \$3.50 Each

Butter seared scallops laid on a bed of roasted capsicum and a touch of chilli puree. Finished with fresh organic dill.

Ocean Trout and Harissa Wellingtons \$4.00 Each

Applewood smoked ocean trout with a touch of harissa, sautéed spinach and wrapped in buttery puff pastry.

Breaded Mussels \$3.50 per serve

Breaded and shallow fried mussels served with an fresh apple and yoghurt salsa

White wine Mussels \$3.50 per serve

Mussels steamed in white wine topped with sautéed tomato and white wine sauce.

Oysters \$4.00 per

Florentine – Creamy spinach and Florentine sauce.

Kilpatrick- Streaky bacon and Smokey BBQ sauce

Thai – Coriander, Ginger and Chilli Sauce

