



Dragonfly Catering & Events

SEATED SERVICE MENU



ENTREE SELECTION

Poached Chicken and Pear Salad

*Poached Chicken with
roasted pears, sugar walnuts and gorgonzola salad drizzled with red wine vinegar
dressing*

Roasted Pumpkin, Ricotta and Spinach Tart

*Roasted butternut pumpkin mixed with wilted spinach and fresh ricotta encased within
a short crust pastry tart*

Amuse Bouche of Soup

*Potato and bacon/ French onion/ Carrot and Orange Soup served with croutons. The
Varieties are endless! Ask us what we can create for you.*

Herb Encrusted Scallops

*Homemade panko crumbs mixed with fresh herbs topped onto Australia scallops and
drizzled with butter*

Smoked Salmon Stack

Tasmanian Smoked salmon layered with leek and potato rosti and crème fraiche

Portuguese Chicken Skewers (GF)

*Chicken thigh, marinated in Portuguese inspired
spices, grilled served on a bed of rice*



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MAIN COURSE SELECTION

Lamb Cutlets

Rosemary and Lemon Salt encrusted lamb cutlets served on smashed roasted baby potatoes and wilted baby spinach leaves.

Oven Baked Ocean Trout

Australian Ocean Trout with a rich and delicious maple and orange glaze served with wilted baby spinach leaves

Twice Roasted Pork Belly

Braised in Hickory and Bourbon Sauce, finished with green beans and creamy mash potato

Beef Bourguignon

Slowly simmered beef pieces in hearty red wine with pearl onions, mushrooms and pancetta served with cauliflower puree and green beans

Baked Fish with Rocket Pesto

Baked seasonal fish topped with rocket pesto and roasted cherry tomatoes served with a basil and tomato salad

Coq au Vin Blanc

Succulent chicken with cremini mushrooms braised in white wine and a splash of cream. Served with an asparagus and lemon risotto



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MAIN COURSE SELECTION

Mountain Thieves Greek Lamb

Greek inspired lamb,

16-hour slow cooked in a parchment pocket with new potatoes, rosemary and sage.

Served with cheesy polenta.

Slow Roasted Beef Brisket with Aromatic Rub

*Very slow roasted beef brisket rubbed in aromatic spices served with roasted carrots
and roasted zucchini pieces*

Lemon Roasted Chicken Pieces

*Garlic and lemon marinated chicken pieces, oven roasted and served with an asparagus
and lemon risotto*

DESSERT SELECTION

Chocolate and Rosewater Mousse Cups


Traditional decadent chocolate mousse with a hint of rosewater.

Mango Cheesecakes

Katherine mangoes in a rich cheesecake topped with mango slices

Mango Sorbet

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





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DESSERT SELECTION

Pavlova

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

Sticky Date Pudding

Sticky date pudding topped with butterscotch sauce and served with a side of whipped cream

Vanilla Panna Cotta

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

Double Chocolate Cheesecake

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

Tiramisu


Traditional Italian dessert and a favourite with everyone, contains alcohol

Dragonfly Brandy Snaps with Martini Cream

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

Meringue Kiss Graze Tray (Served Per Table to Share)

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



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PRICING INFORMATION

Pricing Starts from \$60.00 per head for Two Courses

Selection of Two Menu items for Each Course. More Course can be added with a further charge.

Minimum of 20.00 Guests

Cost includes, plates, cutlery, service staff and cloth napkins.

Please note some locations may require a further charge to set up temporary kitchen area.

\$80.00 per head for Three Courses

Selection of Two Menu items for Each Course

Glassware not included in price.

Table & Chair Hire Available, Full table styling and setting also available.

Contact Draonfly Today to Discuss how we can help make your next event memorable!

