



# *Dragonfly Catering & Events*

\$58.00 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

Rollled 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

Two Choices from the following Dishes:

Traditional Beef Lasagna

Rich beef & tomato bolognese sauce layered with pasta & creamy béchamel sauce

Baked Fish with Rocket Pesto

Baked seasonal fish topped with rocket pesto and roasted cherry tomatoes

Chicken Spinach, Pumpkin and Feta Cannelloni

Chicken, pumpkin, sautéed spinach, crumbed feta, rolled in whole egg pasta topped with a creamy three cheese sauce

Spinach, Ricotta and Pumpkin Cannelloni

Sautéed spinach with roasted pumpkin mixed with creamy ricotta, finished with zesty lemon sauce





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## Oven Baked Chicken with Potatoes

Chicken and baby potatoes soaked in oregano, rosemary and wine, matched with basil and cherry tomatoes and topped with mozzarella cheese.

## Baked Fish with Romesco sauce

Seasonal fish topped with romesco sauce, made from almonds, roast capsicum & aromatic spices...yummy and healthy!

## Spring Vegetable Lasagna

Zucchini, carrot and eggplant ribbons layered with broccolini, napoletana sauce & béchamel sauce

## Carrot and Pesto Bake

Shredded Carrot mixed with pesto and sour cream béchamel sauce layered with pasta sheets

## Chive and Butter Fish

Oven baked seasonal fish fillets topped with chive butter

## Chicken in White Wine

Oven baked chicken pieces soaked in a French white wine & shallot sauce

## Seafood Selection

Large Chilled Australian Prawns served with a selection of condiments

Tasmanian Smoked Salmon Platter OR Cured Salmon Platter served with baby capers & condiments

## Australian Mussels

Either warm cooked in a tomato and white wine sauce

or

cold marinated with garlic and herbs

Seafood selection set up includes "shell" bowls for each table and lemon water finger bowls for each table

## 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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Choose three of the following salads

Pear & Sweet Potato Salad (GF)(Vegetarian)

Maple roasted pear and sweet potato finished with salad greens, red wine dressing & fetta

Dragonfly Style Potato Salad (GF)

Creamy potatoes, bacon, eggs, spices & herb packed mayo

Coleslaw (GF) (Vegan Option Available)

Shredded cabbage tossed with mayo & carrot

Greek Salad (GF)

Fetta, olives, tomato, cucumber, onion finished with a yogurt dressing laid on a bed of lettuce

Sweet Potato and Chickpea Salad (GF) (V)

Spiced roasted sweet potato finished with sautéed chickpeas and salad greens.

Dragonfly Goddess Salad (GF)

Mixed Salad greens with pumpkin seeds, feta, cranberries finished with green goddess dressing.

Caesar Salad

Cos lettuce, crispy bacon, parmesan cheese, croutons, egg with Caesar dressing & anchovies

Zucchini and Pine Nut Salad (V)(GF)

Zucchini ribbons tossed in a lemon vinaigrette topped with parmesan & toasted pine nuts.

Spicy Chickpea and Greens Salad (GF)(V)

Sautéed spiced chickpeas on a bed of lettuce with a light vinaigrette dressing

Garden Salad (GF)(V) (Vegan)

Tomato, cucumber, onion & carrot with lettuce served with dressing

Pumpkin & Pine nut Salad (GF)(V) (Vegan)

Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a balsamic dressing

Beetroot and Fetta Salad (V) (GF)

Roasted beetroot, crumbled fetta with salad greens drizzled with olive oil.

## Desserts

choose from our yummy dessert canapé menu located on our website

## 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

