agonfly Catering & Events Orporate Lunch

We suggest at least two main menu items to create an adequate amount of food for each guest. Minimum of 10 pieces for each menu item, excludes side salads. Minimum order required to be eligible for delivery, Bio-degradable plates, napkins and cutlery are provided within the order costs.

Dragonfly Loaded Rolls \$7.50 each – These are quite filling! We suggest a salad to accompany and no need for a further menu item! Crusty rolls, stuffed & served warm. Chicken, sautéed spinach & Brie Cheese Smokey hickory Pork and vintage cheese Pulled beef with pickle & cheddar cheese

Pulled Chicken and Pumpkin Puff Parcels \$5.00 Each Slow cooked chicken with roasted pumpkin & feta cheese wrapped in puff pasty

Potato, Pea & Mint Swirls (Vegetarian) \$4.50 Each Spiced sautéed potatoes with peas, fresh mint swirled in filo pastry and oven baked.

Chicken, Mozzarella and Filo Parcels \$5.00 Each Slow cooked chicken layered with mozzarella and wrapped in flaky filo pasty

Oven Bake Mexican Beef Wrap \$5.00 Each 8 Hour slow roasted beef wrapped in a flour tortilla with tomato salsa and tasty cheese

Chicken Satay Wrap (Gluten Free Option Available) \$5.00 Each Oven baked satay chicken tossed with chickpeas and red beans, wrapped with in a flour tortilla

Italian Beef Lasagna (Gluten Free Option Available) \$5.00 per serve Rich tomato beef bolognaise sauce layered with pasta & creamy béchamel sauce

Sushi \$5.00 per head Hand rolled sushi filled with a selection of chicken, salmon, tofu, cucumber, picked carrot, spring onion, served with soy sauce, wasabi &

picked ginger.

Assorted Poke Bowls (Gluten Free) \$10.00 Each No need for a further menu item, this dish will serve your guests nicely! Sliced cucumber, pickled carrot, spring onion, chilled guinoa, finished with salmon or chilled chicken or tofu finished with kimchi.

Stromboli – Pizza Roll (Vegetarian Option Available) \$5.00 two per serve Pizza dough topped with our own three cheese mix, napolitana sauce, pepperoni, onion, roasted capsicum, Virginian ham, spinach, olives, rolled and oven baked, great little grab and go lunch option.

Selection of Fresh Turkish Rolls and Wraps No need for a further menu item, this dish willserve your quests nicely! \$11.00 per serve (Vegan and Gluten Free Option Available) Variety of wraps & Turkish style rolls, stuffed with ham, chicken, egg, beef & turkey finished with a range spreads and salad items

> Portuguese Chicken Skewers (GF) \$2.50 Each

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

Dragonfly Catering & Events

CORPORATE LUNCH

DIY Sandwich and Roll Platter (Vegan and Gluten Free Option Available) \$12.00 per head.

No need for a further menu item, this dish will serve your guests nicely!

Selection of sliced house cooked deli meats, accompanied by a sliced cheese & salad Platter, fresh bread, rolls & condiments in for guests to create their own style of sandwiches & rolls.

Fresh & tasty! The complete lunch set up!

Spinach, Ricotta and Pumpkin Cannelloni (Vegetarian) \$4.50 per serve Sautéed spinach & roasted pumpkin, ricotta stuffed into cannelloni & topped with cream sauce

Rice Paper Rolls (GF)

Rice paper rolls stuffed with your choice of filling with cucumber, pickled carrot, spring onion, coriander & mint.

> Pork \$4.50Each Chicken \$4.50Each Tofu (Vegan) \$4.00Each

Spring Vegetable Lasagna (Vegetarian) (Vegan & Gluten Free Option Available) \$4.00 per serve

Zucchini, carrot and eggplant ribbons layered with steamed broccolini, pasta sheets, Italian sauce and creamy béchamel sauce.

Butter Chicken (GF) \$6.00 per head Marinated chicken in a yogurt and spice mixture finished with a buttery sauce. Served with rice

Beef Rendang Curry \$6.00 per head Malaysian style curry, aromatic spices topped with toasted coconut. Served with rice

Side Salads!

Prices are based on a bowl to serve 10 - 15 guests.

Pear & Sweet Potato Salad (GF)(Vegetarian) \$14.00 Maple roasted pear and sweet potato finished with salad greens, red wine dressing & fetta

Dragonfly Style Potato Salad (GF) \$14.00 Creamy potatoes, bacon, eggs, spices & herb packed mayo

> Coleslaw (GF) (Vegan Option Available) \$12.00 Shredded cabbage tossed with mayo & carrot

Greek Salad (GF) \$13.00
Fetta, olives, tomato, cucumber, onion finished with a yogurt dressing laid on a bed of lettuce

Sweet Potato and Chickpea Salad (GF) (V) \$14.00 Spiced roasted sweet potato finished with sautéed chickpeas and salad greens.

Dragonfly Goddess Salad (GF) \$14.00 Mixed Salad greens with pumpkin seeds, feta, cranberries finished with green goddess dressing.

Caesar Salad \$15.00 Cos lettuce, crispy bacon, parmesan cheese, croutons, egg with Caesar dressing & anchovies

Zucchini and Pine Nut Salad (V)(GF) \$13.00 Zucchini ribbons tossed in a lemon vinaigrette topped with parmesan & toasted pine nuts.

Spicy Chickpea and Greens Salad (GF)(V) \$12.00 Sautéed spiced chickpeas on a bed of lettuce with a light vinaigrette dressing

Garden Salad (GF)(V) (Vegan) \$12.00 Tomato, cucumber, onion & carrot with lettuce served with dressing

Pumpkin & Pine nut Salad (GF)(V) (Vegan) \$14.00 Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a balsamic dressing

Beetroot and Fetta Salad (V) (GF) \$15.00 Roasted beetroot, crumbled fetta with salad greens drizzled with olive oil.