'ragonfly Catering & Events \$45.00 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 Rolled 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 bolognaise 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 fetta, 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 Oven Baked Chicken with Potatoes

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Latering & Events

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

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

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

