

Buffet Menu

Non Serviced

\$36.00 Per Head - Children under 12, 1/2 Price

Price Includes bio-disposable plates and cutlery, full buffet table set up with chaffing dishes.

Our team will arrive, set up your buffet for your guests to serve themselves. The team will return later to collect dishes.

Slow Roasted Pulled Pork (GF)(DF)

Marinated in Mojo sauce then slow roasted for 8 hours (GF)(DF)

Slow Roasted Pulled Beef

Seasoned porterhouse with a mustard and smokey sauce and slow roasted for 8 hours

Roast Pulled Lamb (GF)(DF)

Seasoned with fresh rosemary and garlic the slow roasted for 8 hours

Pulled Seasoned Chicken (GF)(DF)

Robust garlic and shallot seasoning and slow cooked.

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

Buffet Menu

Extras to complete the meal

- Garlic Bread Pull A-Part Share Loaves – Served Warm \$3.00 per head
- Herb and Cheese Pull A-Part Share Loaves – Served Warm \$3.00 per head
- Roasted whole baby carrots with pumpkin seed pesto \$3.00 per head
- Spiced honey roasted sweet potatoes with tahini dressing 3.00 per head
- Steamed Beans with almond butter (seasonal) \$2.75 per head
- Middle Eastern rice-stuffed eggplants \$3.50 per head
- Whole Corn cobs, grilled with garlic and parsley butter \$3.00 per head
- Trio of Salads, Choose three salads from our salad menu \$3.80 per head

Looking for More?

Jump onto our website and give your event even more pop with our amazing canapes and dessert canapes! YUM

www.dragonflynt.com

We also have many other menus for you to make further choices from! Check it out today.

Please ensure to inform Dragonfly Catering Staff UPON ORDERING of dietary requirements. Selection of gluten free, Coeliac meals, dairy intolerant and vegan meals are available upon request

