

\$33.00 BUFFET MENU

\$33.00 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.

The Meats

Make a choice of Two Meats

Slow Roasted Pulled Pork (GF)(DF)
Marinated in Mojo sauce then slow roasted for 8 hours

Slow Roasted Pulled Beef(GF)(DF)
Seasoned 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 Sides

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

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The Extras

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

Want More??

Jump onto our website

www.dragonflynt.com

Give your event even more pop with our amazing canapes and dessert canapes! We have a large range to choose from!

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