

DRAGONFLY CATERING & EVENTS

ITALIAN BUFFET MENU \$40.00 PER HEAD

FOUR MAIN MEAL CHOICES

Traditional Beef Lasagna

Rich beef and tomato bolognese sauce layered with whole egg pasta and creamy béchamel sauce

Baked Fish with Rocket Pesto (GF)

Baked seasonal fish topped with rocket pesto & roasted cherry tomatoes

Meat Balls!

Spiced and seasoned beef meat balls pan seared then finished in a rich napoletana sauce

Chicken Spinach and Feta Cannelloni

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

Spezzatino di manzo (Italian beef stew)

Comfort food plus. Slow cooked beef with garlic, sage, capers and pancetta in a white wine and tomato sauce

Spinach, Ricotta and Pumpkin Cannelloni

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

Fettuccine Puttanesca

Fettuccine pasta tossed with sautéed tomato, onion, garlic, anchovies, capers, kalmata olives. Lovely and light pasta dish

Oven Baked Chicken with Potatoes (GF)

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 (GF)

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

Penne Romana

Sautéed chicken pieces with onion, kalmata olives, semi dried tomatoes in a thick cream sauce. Poured over penne pasta and topped with melted cheese

Pork Scallopini

Pork fillet sheets stuffed with smoked ham & mozzarella cheese finished with a cream & mushroom sauce

Fettuccine Carbonara - Aussie Style

Fettuccine pasta tossed with thick cream sauce with parmesan and pecorino cheese, sautéed bacon, onion and fished with egg...everyone's favorite

Tuscan Sausage Ragù

Beautiful Tuscan pork sausage ragù made with fresh tomatoes layered over penne pasta

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

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ONE VEGETARIAN SIDE

Gatto Di Patate (Potato Cake)

Mashed creamy potatoes layered with a trio of cheese and pancetta topped with breadcrumbs and oven baked

Spring Vegetable Lasagna

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

Eggplant Parmigiana

Eggplant slices crumbed and fried, topped with napoletana sauce and melted mozzarella cheese

Penne Primavera

Penne pasta tossed with spring vegetables and fresh tomato sauce

TWO SALADS

Brown rice salad (V) (Vegan option available)

Fluffy brown rice tossed with cranberries, walnuts and mint finished with crumbled feta cheese.

Home-style Potato Salad (GF)

Creamy potatoes with bacon, spring onion, eggs, spices and mayonnaise

Coleslaw (GF) (Vegan Option Available)

Shredded cabbage tossed with mayonnaise and carrot

Greek Salad (GF)

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

Caesar Salad

Cos lettuce, crispy bacon, parmesan cheese, croutons, egg with Caesar dressing and anchovies on the side

Zucchini and Pine Nut Salad (V)(GF)

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

Spicy Chickpea and Greens Salad (GF)(V) (Vegan)

Sautéed spiced chick peas on a bed of lettuce with a light vinaigrette dressing

Garden Salad (GF)(V) (Vegan)

Tomato, cucumber, Spanish onion and carrot mixed with mesclun lettuce

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

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

Tabbouleh with a twist (V)

(Vegan option available)

Broccoli, cous cous, diced tomatoes with chick peas, loads of herbs, feta and pomegranate molasses!

Beetroot and Fetta Salad (V) (GF)

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

Havarti Cheese and Chickpeas (GF)(V)

Sautéed chickpeas tossed with Mediterranean spices served warm with grilled Havarti cheese