

# Dragonfly Catering & Events

## \$50.00 BUFFET CATERING MENU CARVERY STATION CHOICES - CHOOSE TWO

### GLAZED LEG OF HAM (GF)

Glazed with maple and orange OR Bush Honey OR Marmalade Glaze

### STUFFED ROLLED TURKEY

Succulent rolled turkey stuffed with cranberries and walnuts

### ROLLED ROASTED PORK LOIN (GF)

Served with apple sauce and crackle

### ROAST LAMB (GF)

Boneless lamb leg seasoned with fresh rosemary

### BLACK RUSSIAN BEEF (GF)

Australian beef rump roast smothered with a trio of mustard's.

### ROASTED WHOLE CHICKEN

Oven roasted chicken stuffed with bacon, herbs and spices, finished with butter

## THE STANDARD - WHAT ACCOMPANIES YOUR MEAL

Roasts are served with home style gravy & condiments to suit meat choices

### Vegetables for your Meal:

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

### Traditional Beef Lasagna

Rich beef and tomato bolognese sauce layered with whole egg pasta and 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 feta, 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 cheese, finished with zesty lemon cream

### Oven Baked Chicken with Potatoes

Chicken and baby potatoes soaked in oregano, rosemary and wine, matched with basil and cherry tomatoes and topped with mozzarella cheese.

More on the next page!



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

Spring Vegetable Lasagna  
Zucchini, carrot and eggplant ribbons layered with broccolini, napoletana sauce and béchamel sauce

Carrot and Pesto Bake \*  
Shredded Carrot mixed with pesto and sour cream béchamel sauce layered with pasta sheets and baked

Chive and Butter Fish \*\*  
Oven baked seasonal fish fillets topped with chive butter

Chicken in White Wine  
Oven baked chicken pieces soaked in a white wine and French shallot sauce

## THE EXTRAS

Extras to complete the meal!  
Garlic Bread \$1.50 per head  
Herb and Cheese Bread \$1.50 per head  
Minted Peas \$1.00 per head  
Yorkshire pudding \$2.50 per head  
Roasted whole baby carrots \$1.50 per head  
Roast Sweet Potato \$1.00 per head  
Steamed Beans with butter (seasonal) \$1.20 per head

Desserts  
Choose from our yummy dessert canapé menu.

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.

Included in your cost per head is plates, cutlery, napkins, buffet set up & carvery service