

# DRAGONFLY CATERING & EVENTS

BUFFET MENU \$50.00 PER HEAD

## CARVERY STATION CHOICES

Two Choices

### GLAZED LEG OF HAM (GF)

Glazed with maple and orange OR Bush Honey OR Marmalade Glaze

### ROLLED ROASTED PORK LOIN (GF)

Served with apple sauce and crackle

### BLACK RUSSIAN BEEF (GF)

Australian beef rump roast smothered with a trio of mustard.

### STUFFED ROLLED TURKEY

Succulent rolled turkey stuffed with cranberries and walnuts or

### ROAST LAMB (GF)

Boneless lamb leg seasoned with fresh rosemary

### ROASTED WHOLE CHICKEN

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

## THE EXTRAS

Roasts are served with home style gravy and 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 from the following Dishes:

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 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 cheese, finished with zesty lemon cream

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Wet Dish Choices Continued:

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.

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

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.

Please ensure to inform, Dragonfly Catering Staff UPON ORDERING of dietary requirements.

Price Includes plates and cutlery.

Buffet Setup with Chaffing Dishes and staff to carve meats & complete plate clean up