

# Dragonfly Catering & Events

## \$75.00 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

## SEAFOOD SELECTION

### King Australian Prawns

served on ice with a selection of condiments

### Tasmanian Smoked Salmon Platter

OR Cured Salmon Platter

served with baby capers and condiments

### Australian Mussels

Either warm cooked in a tomato and white wine sauce

OR marinated with garlic and herbs then chilled

Seafood selection set up includes "shell" bowls for each table  
and lemon water finger bowls for each table

All of our seafood products are Australia caught! Better Quality

More on the next page!

## 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 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

### 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

## 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