

# DRAGONFLY CATERING & EVENTS

BUFFET MENU \$75.00 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 rosemaryh

### ROASTED WHOLE CHICKEN

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

## 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

### 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

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### THE EXTRAS

#### 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

#### Baked Fish with Rocket Pesto

Baked seasonal fish topped with rocket pesto and roasted cherry tomatoes

#### Traditional Beef Lasagna

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

#### 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

#### 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

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