



DRAGONFLY CATERING & EVENTS

Canapés

Our Canapés service and pricing is based on small portions suitable for pre-meal functions, if you wish to serve canapés as a meal, we suggest you increase menu item per head.

Please note to adjust menu items to fit a dietary requirement may incur further charges.
Minimum of 10 per menu item.

Smoked Salmon Spoons with Orange Cure (GF)
\$2.25 Each

Orange cured flaked salmon laid on a bed of salad greens
finished with lemon aioli

Mini Potato & Asparagus Tarts (V)
\$2.50 Each

Puff pastry rounds topped with roasted potato, goats'
cheese and asparagus ribbons

Sweet Potato Disks with Avocado (GF) (Vegan)
\$2.50 Each

Roasted sweet potato topped with avocado smashed with
spices and topped with a fresh tomato salsa

Sweet Potato Disks with Herbed Ricotta (GF)
\$2.50 Each

Roasted sweet potato rounds topped with whipped herbed
ricotta topped with roasted walnuts

Mini Dips with Crudit  (V)
\$2.50 Each

Trio of dips individually served with carrot and celery
crudit . Can be adjusted gluten free and vegan

Duck Salad Spoons (GF)
\$3.00 Each

Pan seared duck breast mixed with coriander, mint,
cucumber, finished with a Thai salad dressing, very
refreshing!

Halloumi dippers with chilli pineapple salsa
(G) (V)
\$2.50 Each

Grilled Haloumi Cheese dippers served with a
fresh pineapple salsa

Strawberry & Balsamic Bruschetta
\$2.50 Each

Bursting with flavour strawberry and balsamic
bruschetta mix lathered onto goat's cheese
spread

Mini Quiche (V)
\$2.50 Each

Little short crust pastry quiches filled with a
variety of flavours. Everyone's favourite

Rice Paper Rolls (GF)

Rice paper rolls stuffed with cucumber, pickled
carrot, coriander served with sticky sweet Thai
sauce

Pork \$4.00 Each

Chicken \$4.00 Each

Tofu (Vegan) \$3.50 Each

Duck \$5.00 Each

Prawn \$5.00 Each

Pumpkin Arancini stuffed with mozzarella (V)
Vegan and Gluten Free option available
\$2.50 Each

Roast pumpkin risotto balls stuffed with
mozzarella then lightly fried.





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Mushroom Arancini

\$2.00 Each

Vegan, Gluten free option available

Mushroom risotto stuffed with a creamy mushroom and garlic ragu crumbed and fried.

Potato Latkes topped with Caviar

\$2.50 Each

Lightly spiced potato cakes topped with crème fraiche and caviar

Prawn Cocktail Plates (GF)

\$4.00 Each

Australian king prawns shelled, on a bed of lettuce topped with a traditional cocktail sauce

Manapés

Looking for a selection to keep the guys (and the girls too!) happy....here they are!

Honey and Soy Mini Wings (GF)

\$2.50

Oven baked chicken wings in a honey, soya, garlic & chilli

Korean Spicy Chicken Wings (GF)

\$3.50

Spicy Korean inspired chicken wings oven baked....easy crowd pleaser

Mojo Pulled Pork Brioche Bun

\$3.50 Each

Cuban inspired pulled pork layered on a toasted brioche bun with zesty lime coleslaw

Manapés

Looking for a selection to keep the guys (and the girls too!) happy....here they are!

Bourbon-glazed pork belly chunks

\$3.00 Each

Sticky and sweet pork belly chunks glazed with bourbon, delish! Served with sour cream and chives

Mini Beef Sliders

\$3.50 Each

Mini burgers with our own spiced beef patty, tomato chutney, lettuce, tomato and tasty cheese

Mini Beef Wellingtons

\$2.50 Each

Buttery puff pastry filled with a slither of eye fillet steak, duxel and pate then oven baked. Very tasty.

Dragonfly Beef Sausage Rolls

\$2.50 Two per serve

Our very own homemade sausage rolls served with tomato and BBQ sauce....an absolute favourite with our regulars.

Petite Chicken Chimichanga

\$2.50

Mexican spiced pulled chicken wrapped in a flour tortilla with fresh salsa, tasty cheese and sour cream. Oven baked.

Portuguese Chicken Skewers (GF)

\$2.50 Each

Bursting with Portuguese inspired flavours served with coriander yoghurt dressing.





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VIP Canapés

Want a selection of canapés with all the special ingredients for the VIP's in your life? Here they are...

Marinated Prawn Skewers \$3.00 Each (GF)

Australian King prawns marinated in Thai spices, grilled and served with dipping sauce on a bed of rice

Tempura Battered Prawns \$3.00 Each

Australian King Prawns dipped in light tempura batter and lightly fried. Served with garlic aioli and wasabi aioli

Rosemary Lamb Cutlets (GF) \$5.00 Each

Grilled lamb cutlets encrusted with rosemary infused sea salt and served with tomato chutney dipping sauce

Crumbed Lamb Cutlets \$5.10 Each

Crumbed, seasoned lamb cutlets served with homemade tomato chutney dipping sauce

Lobster Tail Brioche \$5.50 Each

Seasonal. Lobster tail pan seared in garlic butter topped onto a brioche bun lathered with creamy lemon aioli

Cumin & Lemon Lamb Cutlets (GF) \$5.10 Each

French trimmed lamb cutlets marinated in fresh lemon, cumin and Greek yoghurt accompanied by cumin yoghurt dressing.

Pan Seared Scallops with Pea Puree (GF) \$4.50 Each

Scallops seared in butter laid on a bed of warm pea puree and topped with crispy pancetta

Scallop Spoons with Roast Capsicum \$3.50 Each

Butter seared scallops laid on a bed of roasted capsicum and a touch of chili puree served in a convenient spoon

