

Lunch Menu

DRAGONFLY CATERING & EVENTS

We suggest at least two main menu items to create an adequate amount of food for each guest.

Minimum of 10 pieces for each menu item, excludes side salads.

Minimum order required to be eligible for delivery, Bio-degradable plates, napkins and cutlery are provided within the order

Tortilla chilled bean salad bowls (Vegetarian)
(Vegan Option available)
\$4.50 Each

Tortilla bowl stuffed with a chilled bean and rice salad topped with sour cream.

Ploughman's Tart
\$3.50 Each

For something a little different, short crust pastry tart filled with Virginian ham, pickle and a lovely mature cheddar finished with egg, Great easy-grab lunch item!

Chicken Satay Wrap (Vegan and Gluten Free Option Available)
\$5.00 Each

Oven baked chicken thigh marinated in satay sauce tossed with chickpeas and red beans, wrapped with in a flour tortilla with house made peanut sauce. Served warm.

Dark Rye Open Sandwich (Vegan Option available)
\$7.00 Each

Dark Rye sliced bread topped with a range of house roasted deli meats, spreads and salad items.

Warm Greek Lamb Wraps
\$5.00 each

Spiced Greek lamb wrapped in pita with mixed lettuce leaves, tomato and garlic yoghurt dressing

Sushi Bowls (Gluten Free) (Vegan Option available)
\$14.00 Each

No need for a further menu item, this dish will serve your guests nicely!

Great little lunch item, sushi rice, cucumber, sliced nori, carrot, sliced avocado, salmon/chilled chicken /tuna/ accompanied with soya sauce and wasabi.

Chicken doughballs with garlic butter
\$5.50 Per Serve

Chicken meatballs packed with flavour wrapped in bread dough, drizzled with garlic butter and baked! Super convenient, grab and go lunch.

Stromboli - Pizza Roll (Vegetarian Option Available)
\$6.00 two per serve

Pizza dough topped with our own three cheese mix, napolitana sauce, pepperoni, sautéed onion, roasted capsicum, Virginian ham, spinach and Kalamata olives, rolled and oven baked, great little grab and go lunch option.

Dragonfly Sausage Rolls
\$4.50 two per serve

Our very own home-made beef sausage rolls served with tomato and barbeque sauce

Italian Beef Lasagna (Gluten Free Option Available)
\$5.00 per serve

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

DIY Sandwich and Roll Platter
(Vegan and Gluten Free Option Available)
\$14.00 per head.

No need for a further menu item, this dish will serve your guests nicely!

Selection of sliced house cooked deli meats, accompanied by a sliced cheese & salad Platter served with fresh bread, rolls & condiments in for guests to create their own style of sandwiches & Rolls. Fresh and tasty! The complete lunch set up!

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Spinach, Ricotta and Pumpkin Cannelloni (Vegetarian)
\$4.50 per serve

Sautéed spinach & roasted pumpkin mixed with ricotta
stuffed into cannelloni & topped with a cream sauce

Honey and Soy Mini Wings (GF)
\$3.50 Two per serve

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

Rice Paper Rolls (GF)

Rice paper rolls stuffed with your choice of filling with
cucumber, pickled carrot, spring onion, coriander & mint
served with sticky sweet Thai sauce

Pork \$4.50 Each Chicken \$4.50 Each

Tofu (Vegan) \$4.00 Each

Duck \$5.50 Each Prawn \$5.50 Each

Portuguese Chicken Skewers (GF)
\$2.50 Each

Chicken thigh, marinated in Portuguese inspired spices,
grilled served on a bed of rice.

Spring Vegetable Lasagna
(Vegetarian)(Vegan and Gluten Free Option Available)
\$4.00 per serve

Zucchini, carrot and eggplant ribbons layered with
steamed broccolini, pasta sheets, Italian tomato sauce
and creamy béchamel sauce.

Butter Chicken (GF)
\$6.50 per serve

Marinated chicken in a yogurt and spice mixture finished
with a buttery sauce. Served with rice

Potato and Pea Curry (GF) (V)
\$4.00 per serve

Dry curry dish, so good that the meat eaters will love it
too! Spicy potatoes, tossed with onions, garlic and peas.
Served with Rice

Beef Kofta Curry *
\$5.00 per serve

Indian beef spicy meatballs then cooked in a smooth,
spicy sauce to make a tasty and satisfying hot meal.
Served with Rice

Mozzarella stuffed meatballs with penne pasta
\$6.00 per serve

Just when meatballs couldn't get any better!
Packed with Italian spices, beef meatballs
stuffed with mozzarella cheese baked in
napolitana sauce laid on a bed of penne pasta

.Selection of Fresh Turkish Rolls and Wraps
(Vegan and Gluten Free Option Available)
\$11.00 per serve (60 gram Turkish bun
& ½ wrap per serve)

Variety of wraps & Turkish style rolls, stuffed
with ham, chicken, egg, beef & turkey finished
with a range spreads and salad items

Side Salads

Brown rice salad (V) (Vegan option available)
\$13.00

Fluffy brown rice tossed with cranberries,
walnuts and mint finished with crumbled feta
cheese.

Home-style Potato Salad (GF) \$14.00
Creamy potatoes with bacon, spring onion, eggs,
spices and mayonnaise

Coleslaw (GF) (Vegan Option Available) \$12.00
Shredded cabbage tossed with mayonnaise and
carrot

Greek Salad (GF) \$13.00
Fetta, olives, tomato, cucumber, and onion
finished with a yoghurt dressing laid on a bed of
lettuce

Caesar Salad \$15.00
Cos lettuce, crispy bacon, parmesan cheese,
croutons, egg with Caesar dressing and
anchovies on the side

Zucchini and Pine Nut Salad (V)(GF) \$13.00
Zucchini ribbons tossed in a lemon vinaigrette
topped with parmesan cheese and toasted pine
nuts.

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Side Salads

Spicy Chickpea and Greens Salad (GF)(V) (Vegan) \$12.00
Sautéed spiced chick peas on a bed of lettuce with a light vinaigrette dressing

Garden Salad (GF)(V) (Vegan) \$12.00
Tomato, cucumber, Spanish onion and carrot mixed with mesclun lettuce

Pumpkin & Pine nut Salad (GF)(V) (Vegan) \$14.00
Roasted Pumpkin, roasted pine nuts served on a bed of lettuce with a balsamic dressing

Tabbouleh with a twist (V) (Vegan option available) \$15.00
Broccoli, cous cous, diced tomatoes with chick peas, loads of herbs, feta and pomegranate molasses!

Beetroot and Fetta Salad (V) (GF) \$15.00
Roasted beetroot, crumbled fetta with salad greens drizzled with olive oil. Vegan option available.

Havarti Cheese and Chickpeas (GF)(V) \$15.00
Sautéed chickpeas tossed with Mediterranean spices served warm with grilled Havarti cheese

Plates and Cutlery

Bio-degradable plates and cutlery are provided within the order

Porcelain plates and Stainless-steel cutlery
\$1.00 per person Includes GST – One Session
\$2.50 All day Standard Plates and Cutlery

Prices are subject to change without notice.
This is due to fluctuations in food costs during each season.

Beverage Selection

Tea and Coffee

A large selection of herbal tea, coffee bags & accompaniments

\$3.50 per person One session

\$4.50 Per person – Two Session top up

Selection of Individual Soft Drinks

Coke, Diet Coke, Sprite, Fanta served in ice bath.

Other varieties available upon request

\$3.50 per person

\$6.00 Two session top up

Watermelon and Mint Punch

Fresh watermelon blitzed with mint and sparkling mineral water, finished with mint leaves and watermelon cubes

\$4.00 per person – One Session

\$6.00 per person – Two session top ups

Pineapple and Passionfruit Punch

Fresh Pineapple blitzed with passionfruit, sparkling mineral water and a touch of mint.

\$4.00 per person – One Session

\$6.00 per person – Two session top ups

Selection of Juices

Dispenser Orange, Apple and Pineapple.

\$4.00 per person – One Session

\$5.00 per person – two session top ups

Water Dispenser with Iced Water

Accompanied with plastic cups, glassware available with additional charge

\$1.50 per head – One Session

\$2.50 per head – All day top ups

Bottled Water

Individual served in ice bath

\$3.00 per person

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