

Morning & Afternoon Tea Menu

DRAGONFLY CATERING & EVENTS

Spinach, lemon and filo pastries Swirls (Vegetarian)

\$3.00 Each

Classic Greek dish, sautéed spinach, onions, garlic, lemon and fetta rolled into puff pastry.

Quick and easy grab for any meeting.

Potato Cakes with Egg & Spinach (Vegetarian)

\$3.00 Each

Potato hash cakes topped with fully scrambled eggs and sautéed spinach. Perfect for the brunch gathering.

Polenta Orange Mini Cakes (Vegan)(GF)

\$3.50 Each

Zesty orange cakes with a touch of maple, made with polenta,

Delish and great for you!

Spanish Tortilla Omelette (GF)(Vegetarian)

\$3.50 per head

Slices of pan-fried potatoes, spices finished with onions and eggs, sliced for convenience.

Banoffee Coconut Chai Pudding (Vegan)(GF)

\$4.00 Each

Black chia seeds soaked in coconut milk with coco and banana. Finished with Banana chips, Healthy and delicious.

Scrambled Egg and Bacon Bagels

(Vegetarian Option Available)

\$4.00 Each

Brunch made easy, toasted bagel stuffed with scrambled egg and bacon. Tasty and convenient.

Caramel tarts

\$2.50 Each

A treat to get your team going, short crust pastry tarts filled with caramel and topped with chocolate drizzle

Selection of Mini Quiches (Vegetarian)

\$2.50 each

Little quiches filled with a variety of flavours

Chocolate Quinoa Bites (Vegan) (Gluten Free)

\$2.00 Each

Scrumptious snack balls with vegan chocolate, dates, almonds and quinoa rolled in coconut

Selection of Mini Danish Pastries

\$3.50 each

Apple strudel, chocolate scrolls, chocolate croissants, custard pastry, sultana scrolls

Selection of Stuffed Savory Croissants

\$4.00 each

Butter croissants stuffed with a combination of ham, cheese, tomato, brie, chicken, olives, roasted capsicum, spinach and tasty cheese. Oven baked

Fruit Salad and Yoghurt Cups (GF)

\$3.00 each

Mixed seasonal fruit topped with natural yoghurt and honey, convenient and scrumptious!

Seasonal Fresh Fruit Platter (Vegan)(GF)

\$3.00 Per Head

Seasonal fruit such as watermelon, rockmelon, pineapple, grapes & kiwi fruit, beautifully presented for your guests

Selection of Sweet Muffins

(Vegan and Gluten Free on Request)

\$3.50 each

Variety of flavours: choc chip, blueberry & vanilla, banana & honey, apple & cinnamon, etc.

Dips and Crudit  (GF) (Vegan on request)

\$3.00 per head

Trio of dips (all house made)

served with crudit  of carrot, and celery

Sausage Rolls

\$3.50 two per serve

Our very own house made sausage rolls – cut for a morning tea time serving.

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Scones served with condiments

\$3.50 each

Everyone's favourite! Served with a selection of jams and freshly whipped cream

Banana Bread

(Gluten Free and Vegan on Request)

\$3.00 per serve

Rich and moist banana bread sliced and served with honey...a real crowd pleaser

Gourmet Cheese Platter with Crackers

(Gluten Free on Request)

\$5.00 Per head

A selection of gourmet cheeses served with fruit pastes and crackers

Bliss Balls (Vegan)(GF)

\$3.50 two balls per serve

Cashews ground with maple syrup and lemon zest, rolled in coconut. YUM!

Surprise Chocolate Balls

\$3.50 two balls per serve

Chocolate balls stuffed with maltesers and rolled in coconut. Easy crowd pleaser and super yum!

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.

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

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**