# Non Serviced. Bio-disposable plates, cutlery, napkins. Full buffet set-up with table, chaffing dishes included in cost. Minimum of 20 guests 

Slow Roasted Pulled Pork (Low Gluten) (Dairy Free) Seasoned with our BBQ Bourbon Rub<br>Slow Roasted Pulled Beef (Low Gluten) (Dairy Free) Seasoned with our trio of mustard mix<br>Roast Pulled Lamb (Low Gluten) (Dairy Free) Seasoned with roasted garlic and rosemary salt Seasoned with gas<br>> Pulled Roasted Chicken > Seasoned with roasted garlic and celery salt

Roasted are served with gravy and condiments to suit meat choices.

> Choose one Potato Dish
> Spiced Roast Potatoes (Low Gluten) (Dairy Free) OR Creamy Potato Gratin (contains bacon) OR Roasted whole baby rosemary potatoes (Low Gluten) ( Dairy Free) Potato Layered Mash Bake

Creamy mash potato layered with provolone cheese, smoked bacon and herbs

The Standard Vegetables - This is standard with the buffet.
Roast Spiced Pumpkin Pieces
Cauliflower and Broccoli Gratin
Roast Vegetable Mix - Carrots, Zucchini \& Sweet potato Bread Rolls with Butter
Roasted are served with gravy and condiments to sut meat choices.


Price Includes bio-disposable plates and cutlery, full buffet table set up with chaffing dishes.

Our team will arrive, set up your buffet for your guests to serve themselves. The team will return the next/ later that day to collect dishes

Extras to complete the meal
Garlic Bread Share Loaves - Served Warm $\$ 4.00$ per head Herb and Cheese Share Loaves - Served Warm $\$ 4.00$ per head
Roasted baby carrots with pumpkin seed pesto $\$ 4.00$ per head Spiced honey roasted sweet potatoes with tahini dressing $\$ 4.00$ per head

Steamed Beans with almond butter (seasonal) $\$ 3.00$ per head Middle Eastern rice-stuffed eggplants $\$ 4.00$ per head
Whole Corn cobs, grilled with garlic and parsley butter $\$ 4.00$ per head Trio of Salads, Choose three salads from our salad menu $\$ 5.00$ per head

Looking for More?
Jump onto our website and give your event even more pop with our amazing canapes and dessert canapes! www.dragonflynt.com
We also have many other menus for you to make further choices from! Check it out today.

Please ensure to inform Dragonfly Catering Staff UPON ORDERING of dietary requirements. Selection of gluten free, Coeliac meals, dairy intolerant and vegan meals are available upon request

