

COCKTAIL FOOD MENU

ITALIAN MEAT BALLS

Oven baked traditional Italian Meatballs

ITALIAN RISOTTO BALLS

Risotto rice & parmesan cheese crumbed balls

POTATO CROQUETTES

Potato, parmesan cheese & crumb

CHORIZO RISOTTO BALLS

Chorizo sausage, Spanish onion, risotto rice, parmesan cheese crumbed balls

SCHNITZEL CHICKEN

Chicken Breast strip crumbed

SCHNITZEL VEAL

Veal Strip crumbed

PIZZA

Home-made - various fillings

QUICHE

Variety of Spinach & Feta, Lorraine, Mediterranean

PASTIZZI

Ricotta & Spinach filled pastry

FILLO ROLLINI

Spinach & Cheese filled pastry

LAMB KOFTA STICK

Lamb Mince Skewer with Middle Eastern flavours

SAMOSA

Savoury puff pastry bite size filled vegetarian

PIES

Party Pies

GOURMET PIES

variety of savoury filled cocktail pies

SAUSAGE ROLLS

Party Sausage rolls

CHICKEN NUGGETS

Breast fillet pieces of Chicken in gold crispy batter

CHICKEN KEBABS

Cocktail Chicken skewered, grilled with light glaze

SATAY CHICKEN KEBABS

Cocktail Chicken skewered, grilled with Satay sauce

TERRYAKI CHICKEN KEBABS

Cocktail Chicken skewered, grilled with Terryaki Sauce

FISH COCKTAILS

Fish pieces bite size with tempura batter

PRAWN CUTLETS

Large Prawns butterfly and crumb

PRAWN TWISTER

Whole peeled prawn rolled in crispy pastry

SUBSTANTIAL

- Pasta Bamboo Boats w/bamboo fork \$3.50 per person
 - Penne or Tortellini Pasta w/ Boscioala, Napolitana or Bolognese Sauce
- Stir-fry Noodle Boxes with Chicken, Beef or Vegetarian option \$5.50 per person

DOMINICS CATERING & EVENTS

ARANCINI

\$3.50 each small/ \$5.50 each large

- Beef Ragu, Peas & Fontana Cheese
- Spinach & Ricotta
- Chicken & Mushroom

(minimum order of 60 pieces small / 30 pieces large)

ANTIPASTO PLATTER

\$110.00 Serves 20 – 25

- Salami
- Ham Deluxe
- Mortadella
- Coppa
- Tasty Cheese
- Kalamata Olives
- Sun-dried Tomatoes
- Marinated Eggplant
- Marinated Artichokes

VEGETARIAN ANTIPASTO PLATTER

\$95.00 Serves 20 – 25

- Kalamata Olives
- Marinated Artichokes
- Marinated Grilled Eggplant
- Marinated Roasted Capsicum
- Sun-dried Tomatoes
- Giardiniera Mix (pickled vegetables)

MEZZE PLATTER

\$75.00 Serves 20 – 25

- Homemade Taramasalata
- Homemade Tzatziki
- Dolmades
- Dodoni Fetta Squares
- Marinated Kalamata Olives
- Sliced Cabanossi

Served with cut Turkish & Lebanese crisp bread

DIPS PLATTER

\$55.00 Serves 20 -25

A selection of delicious dips: (three choices)

- Taramasalata Dip – caviar, bread olive oil, lemon juice
 - Hummus Dip – Chick peas, tahini & garlic
- Spicy Capsicum Dip – Capsicum, cheese, chilli & garlic
 - Garlic Dip – garlic & olive oil
- Chilli Dip – Chilli, vinegar, paprika, ginger & olive oil

Served with a selection of Crisp Flat Bread, Cheese Sticks and Crackers

SANDWHICHES or PANNINI

\$6.90 each (suggest 1.5 per person)

- Tuna, Lettuce & Mayonnaise
 - Ham, Cheese & tomato
- Turkey, Cranberry & Cheese
- Grilled Chicken, Lettuce & mayonnaise
 - Curry Egg & Lettuce
 - Salami & Cheese
 - Cheese & tomato
 - Salad

GOURMET SANDWICHES

\$9.90 each (suggest 1.5 per person)

- Turkey, Cranberry, Swiss Cheese & Mixed Lettuce
- Smoked Salmon, Capers, Cottage Cheese & Cucumber
 - Prosciutto, Rocket, pesto & tomato
- Grilled Chicken, Avocado, cheese & mixed lettuce
- Char-grilled Eggplant, Capsicum, Zucchini & pesto
 - Tuna, Corn, Mayonnaise & Masculine lettuce
 - Chicken Schnitzel, Lettuce & mayonnaise

Sandwich selection served with an assortment of white, brown, wholemeal & grain

PREMIUM CHEESE PLATTER

\$110.00 Serves 20 - 25

A selection of Gourmet Cheeses: (choice of 5)

- Australian Cheddar
 - Australian Cheddar Vintage
 - Greek Feta
 - Apricot & Almond Cream
 - Sweet Chilli Cream
 - Garlic & Chive Cream
 - Camembert
- Baby Bocconcini Balls Marinated in Basil Olive Oil
 - Danish Blue Vein
 - King Island Double Brie

Served with a selection of Savoury Crackers, nuts & dried fruits

FRESH FRUIT PLATTER

\$105.00 Serves 20 – 25

A selection of fresh seasonal Fruits

- Seedless Watermelon
 - Rockmelon
 - Honeydew
 - Strawberries
 - Red Grapes
 - Green Grapes
 - Kiwi Fruit

ASSORTMENT OF PETITE DESERTS

\$95.00 Serves 25 – 30

- Mini Éclair Chocolate & Mini Éclair Custard filled
 - Napoleon Mini Cream slice
- Mini Chocolate & Mini Vanilla Cream puff
 - Chocolate Mini Dip puff
- vanilla Mini Cake roll & Jam Mini Cake roll
 - Black Forest Mini Cake roll

CAKE TRAYS

Pre cut. 24, 28 or 48

\$65.00 per cake tray

- Tiramisu
- Choc Cherry
- Mud Cake
- Apple Crumble / Apple Pie
- Wild Berry, Passionfruit or Plain Cheesecake
 - Sticky Date
 - Carrot
- Hummingbird

THERE ARE THREE MENU OPTIONS AVAILABLE ON THE COCKTAIL MENU, YOU CAN CHOOSE

- * MENU 1: SIX (6) SELECTIONS
- * MENU 2: EIGHT (8) SELECTIONS
- * MENU 3: TEN (10) SELECTIONS

- OUR COCKTAIL MENU IS HAND-MADE IN OUR PREMISES USING THE FINEST OF INGREDIENTS, WE ONLY SOURCE OUT 10% OF THIS MENU FROM REPUTABLE SUPPLIERS, ALL MENU PACKAGES COME WITH WARMING OVEN THAT IS LEFT AT YOUR PREMISES AND PACKAGES INCLUDE DELIVERY & PICK-UP
- PLEASE CONTACT DOMINICS CATERING FOR PRICES ON THE ABOVE PACKAGES, OR EMAIL YOUR REQUEST WITH EVENT LOCATION/SUBURB AND PRICING WILL BE SENT TO YOU
- COCKTAIL FOODS CAN BE PURCHASED AS A EXTRA ON ANY OF OUR MENU PACKAGES

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