

# DOMINICS CATERING & EVENTS

## CREATE YOU OWN MENU DISHES & DESCRIPTION

ALSO REFER TO COCKTAIL MENU & PLATTER MENU FOR FURTHER SELECTIONS

### ARANCINI

*Filled with Beef Ragu, Peas & Fontana Cheese (minimum order of 20 pieces)*

### SOUP

*Supplied in Soup Warmer & Ladle (minimum 40 serves per warmer)*

*Italian Style Risoni, Minestrone, Chicken & Corn, Chicken, Chicken Noodle, Tomato, Pumpkin*

### ANTIPASTO MISTO

*Slices of Salami, Ham Deluxe, Mortadella, Coppa, Tasty Cheese, Olives, Sun-dried Tomatoes, Artichoke, Marinated Eggplant, Marinated Capsicum*

\* Antipasto Platters are available for buffet style menu and individual platters per table are also available

### VEGETARIAN ANTIPASTO

*Kalamata Olives, Marinated Artichoke, Sun-dried tomato, Marinated Capsicum, Marinated Grilled Eggplant, Giardiniera Mix (pickled vegetables)*

### BREAD

*Dinner Rolls & Butter Portions*

### SEAFOOD

Fresh Cooked Prawns	- Medium size fresh prawns
Smoked Salmon	- Tasmanian Thin Sliced Smoked Salmon
Fresh Oysters	- Sydney Rock
Fish Fillets	- Fillets of Fish either Grilled with lemon butter sauce or Crumbed with a wedge of lemon
Calamari Rings	- Freshly cut and crumbed
Fish Cocktails	- Fish pieces bite size with tempura batter
Prawn Cutlets	- Large Prawns butterfly and crumb
Prawn Cocktail Mix	- Baby Prawns and celery mixed with a Seafood Cocktail dressing, sitting on a bed of shredded lettuce
Seafood Cocktail Mix	- Calamari, Prawns, Octopus, Crab Meat & vinaigrette dressing

## PASTA

Lasagne	- Traditional Beef, Vegetarian or Spinach & Ricotta
Cannelloni	- Traditional Beef or Spinach & Ricotta -served with Napolitana Sauce and Parmesan
Penne Al Forno	- Baked tubes of pasta with Bolognese sauce, Ham, Mozzarella & parmesan
Penne Napolitana	- Pasta with Parmesan Cheese & Napolitana Sauce
Penne Bolognese	- Pasta with Parmesan Cheese & Bolognese Sauce
Penne con Melanzane	- Baked Penne with Eggplant, Bolognese sauce, Ham, Mozzarella & Parmesan
Tortellini or Ravioli	- Pasta filled with beef served with, Ham, Bacon, Mushroom, and White Wine Cream & Parmesan Cheese
Boscioala	
Tortellini or Ravioli	- Baked Pasta Beef filled with Parmesan Cheese & Napolitana Sauce
Napolitana	
Tortellini or Ravioli	- Pasta Beef filled with Parmesan Cheese & Bolognese Sauce
Bolognese	
Gnocchi	- Homemade Potato Pillows served with Bolognese, Pesto or Napolitana Sauce

## CHICKEN DISHES

Quails	- Grilled with a light glaze, herbs and spices
½ Spatchcocks	- Grilled with a light glaze, herbs and spices
¼ Chicken Maryland	- Oven Roasted with a light glaze (leg with thigh)
¼ Chickens	- Oven Roasted with a light glaze
Drumsticks	- Oven Roasted with a light glaze
Chicken Kebabs	- two (2) per serve cocktail grilled with gravy & wistershire sauce
Satay Chicken Kebabs	- two (2) per serve cocktail grilled with spicy satay sauce
Chicken Cacciatore	- Chicken breast with Napolitana, Mushroom & Olive sauce
Chicken Schnitzel	- Breast fillets, crumbed and shallow fried
Chicken Parmigana	- Breast fillets, crumbed topped with eggplant, cheese and Napolitana sauce
Chicken Involtini	- Baked rolls of Merryland fillet filled with Ham, Meat seasoning and topped with Napolitana sauce
Chicken Scaloppine	- Breast fillets with fresh mushrooms and wine sauce

## VEAL DISHES

Veal Scaloppine	- veal slices, with fresh mushroom in wine sauce
Veal Cacciatore	- veal slices with Napolitana, Mushroom & Olive Sauce
Veal Schnitzel	- Crumbed and shallow fried
Veal Involtini	- Baked rolls of veal filled with ham, meat seasoning & Napolitana sauce
Veal Schnitzel Bolognese	- Crumbed veal topped with ham, cheese & Napolitana sauce
Veal Parmigana	- veal crumbed with eggplant, cheese & Napolitana sauce
Veal Shanks	- veal Shank oven baked and served with light gravy

## ROASTS

- Veal Roast - Veal roasted in oven, fresh mushrooms in white wine sauce
- Lamb Roast - Lamb roasted in oven, then carved and served with light gravy
- Pork Roast - Pork roasted in oven, then carved, served with light gravy
- Turkey Roast - Turkey roasted in oven, then carved, served with light gravy
- Beef Roast - Beef roasted in oven, then carved and served with light gravy

## SALADS

- Italian Salad - Mixed Lettuce, tomato, cucumber, red capsicum, Spanish onion, olives with balsamic vinaigrette
- Seafood Salad - Prawns, Crab Meat, Calamari Tubes, Octopus, with lemon vinaigrette
- Caprese Salad - Slices of Tomato & Bocconcini with Basil & Olive oil dressing
- Greek Salad - Tomato, Cucumber, Spanish onion, Olives, Feta Cheese, with wine vinaigrette
- Cesar Salad - Cos Lettuce, Bacon, Egg, Parmesan, Croutons & Dressing
- Rocket Salad - Rocket, Cherry Tomato, roasted pine nuts with shaved Parmesan and lemon vinaigrette
- Coleslaw Salad - with mayonnaise or white wine vinaigrette
- Potato Salad - Potato & shredded carrot with mayonnaise or white wine vinaigrette
- Pasta Salad - Tri-Colour spiral pasta with carrot, dressed with mayonnaise

## RICE

- Traditional - Ham, Egg, Capsicum, Peas, Corn, Shallots, Parsley and Onion
- Vegetarian - Capsicum, Shallots, Peas, Corn, Parsley and Onion
  - \*Soy Sauce can be added to rice on request

## VEGETABLES

- Cauliflower Mornay - Cauliflower florettes, baked with Mornay Sauce
- Eggplant Parmigiana - Layers of Grilled Eggplant, Parmesan and Napolitana Sauce
- Pepperonatta - Green & Red Capsicum, Eggplant, Spices with Napolitana Sauce
- Mixed Vegetables - Chunky style vegies, including: mini corncobs, broccoli, beans & carrots
- Potato Bake - Thinly sliced Potatoes, Bacon and cream
- Oven Baked Potatoes - Round Pommes oven roasted and garnished
- Roasted Pumpkin - Portioned pieces of pumpkin oven roasted and garnished
- Corn Cobettes - portioned cobs
- Beans Long - with seasoning
- Broccoli & Cauliflower - with seasoning
- Peas & Carrots - with seasoning

## DESERTS

Petite Deserts	-Black Forest Mini Cake Roll, 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
Cake Slabs	-Apple Crumble Cake, Sticky Date Pudding, Banana Cake, Carrot Cake Coconut Slice Cake, Chocolate Cake or Orange Poppy Seed Cake
Tiramisu	-Freshly made, traditional Italian cake made with layers of savoiardi biscuit & mascarpone & coffee liqueur slabs (min 50)
Sponge with Cream	-Freshly made slabs (min 50)
Cakes (25cm) (Fresh)	- Coffee espresso, Swiss Choc/Hazelnut Mousse, Choc Rock, Italian Chocolate Cake, Sticky Date Pudding, Bread & Butter Pudding, Manhattan Black & white Cheese Cake, New York Cheese Cake, and Blueberry Cheese Cake Strawberry & Mixed Red Berry Cheese Cake, Italian Ricotta Cheese Cake
Puddings (Individual Portions)	- Individual serves with sauce, Sticky Date with butterscotch, Chocolate with Chocolate sauce, Christmas pudding with Butterscotch
Cheesecakes (Individual Portions)	- Individual serves, Raspberry baked on biscuit crumb topped with Raspberries, Cookies & Cream baked with Chocolate biscuit pieces & drizzled with white Chocolate, Blueberry baked on biscuit crumb topped with Blueberries

## FRUIT

Fruit Platters	- Seasonal fresh fruit, including Seedless Watermelon, Honeydew, Rockmelon, Strawberries, Red Grapes, Green Grapes, Kiwi Fruit
Fruit Salad	- Seasonal fresh fruit diced *Vanilla Ice cream on request

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