

# DOMINICS CATERING & EVENTS

## FORMAL SIT DOWN MENU

### H'ORDERVES ON ARRIVAL

Cheese Triangles  
Spring Rolls  
Lamb & Pine nut Pastries

### STARTERS ON TABLES

Antipasto Misto  
Bread & Butter Portions

### ENTRÉE

Lasagne  
Spinach & Ricotta Cannelloni  
Tortellini Boscioala  
Penne Con Melanzane

### SEAFOOD OPTION

Cold Platters  
Smoked Salmon  
Oysters  
Prawns  
Seafood Salad

#### Hot Platters

Salt & Pepper Calamari  
Barramundi or Whiting Fillets  
White Bait  
Marinated & Grilled Prawns

### SALADS

Italian Salad  
Greek Salad  
Rocket Salad

## MAINS

### Chicken Parmigiana

Grilled Chicken Breast, topped with Grilled Eggplant Mozzarella Cheese & Napolitana Sauce served with seasonal vegetables & roasted potatoes

### Grain Fed Fillet of Beef

Topped with mushroom & roasted tomato with a red wine jus served with truffle infused Mash or Seasonal Vegetables & Roasted Potatoes

### Wild Barramundi or Atlantic Salmon Fillet Grilled

Topped with Cherry Tomatoes & Asparagus Spears on a bed of long Beans & citrus sauce

### Mushroom Risotto

Sauteed Wild Mushroom with herbs & White Wine Risotto

## DESERTS

Vanilla Pannacotta served with saffron spice pineapple

Tiramisu Cake

Crème Brulee

Cheese Cake with Berry Coulis

Chocolate Mouse

## COFFEE & TEA

Instant Coffee

Espresso coffee

Selection of Teas

- Menus can be altered according to your function, taste and budget
  - A minimum number of 30 guests for above packages
  - Please contact Dominics for pricing on the above packages

Email: [orders@dominicscatering.com.au](mailto:orders@dominicscatering.com.au) Web: [www.dominicscatering.com.au](http://www.dominicscatering.com.au)

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