

# DOMINICS CATERING & EVENTS

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

44 Hattersley Street, Arncliffe NSW 2205

Ph: 02 9597 2866 Fax: 02 9597 2288

## TAKE-AWAY MENU

### HOURS 7AM – 12PM, CLOSED WEDNESDAYS

LASAGNA (2.9 kg – serves 6-8)	- Traditional Beef - Vegetarian - Spinach & Ricotta - Chicken	24.00 Lge
LASAGNA (900 g – serves 2)	- Traditional Beef - Vegetarian - Spinach & Ricotta	10.00 Sm
CANNELLONI (12 pieces - serves 6)	- Meat - Spinach & Ricotta - Chicken	24.00 Lge
CANNELLONI (6 pieces – serves 2)	- Meat - Spinach & Ricotta	10.00 Sm
PENNE AL FORNO (Serves 6-8)	- Baked pasta with Bolognese sauce, ham, mozzarella and grated parmesan cheese	22.00 Lge
PENNE CON MELANZANE (Serves 6-8)	- Baked pasta with Bolognese sauce, ham mozzarella, grated parmesan cheese & grilled eggplant	22.00 Lge
PENNE NAPOLITANA	- Pasta, parmesan cheese & Napolitana sauce	22.00 Lge
PENNE BOLOGNESE	- Pasta, parmesan cheese & Bolognese sauce	22.00 Lge
TORTELLINI or RAVIOLI BOSCAOLA (Serves 6-8)	- Ham, bacon, mushroom, white wine, cream and parmesan cheese	22.00 Lge
TORTELLINI or RAVIOLI BOLOGNESE (Serves 6-8)	- Bolognese sauce, Napolitana and grated parmesan cheese	22.00 Lge
PENNE AL FORNO, PENNE CON MELANZANE, TORTELLINI BOSCIOALA, TORTELLINI BOLOGNESE, RAVIOLI BOSCIOALA, RAVIOLI BOLOGNESE (Serves 2)		10.00 Sm
LASAGNA SHEETS	- homemade	9.50 kg
FETTUCCINI/SPAGHETTI	- homemade	9.50 kg
GNOCCHI	- homemade	10.50 kg
RAVIOLI	- Beef filled pasta	10.50 kg
TORTELLINI	- Beef or Spinach & Ricotta filled pasta	10.50 kg
TORTELLINI THREE COLOUR	- Beef filled pasta	10.50 kg

ALL ABOVE FOODS ARE MADE FRESH IN OUR KITCHEN AND FROZEN. IF YOU WANT TO PURCHASE NOT FROZEN YOU NEED TO ORDER AT LEAST THREE DAYS IN ADVANCE

ALL BELOW ITEMS MUST BE PRE – ORDERED THREE (3) DAYS IN ADVANCE

CHICKEN CACCIATORA	- Breast fillet with mushroom, olives & Napolitana sauce	Lge 24.00 (6/serve) Sm 12.00 (3/serve)
CHICKEN SCHNITZELS	- Breast fillet crumbed & pan-fried	3.50 per serve (minimum 5 Pieces)
CHICKEN PARMIGANA	- Crumbed Breast fillet topped with eggplant, cheese & Napolitana sauce	5.00 per serve (minimum 4 Pieces)
CHICKEN INVOLTINI	- Baked rolls of Merryland fillet with ham, meat seasoning & topped with Napolitana sauce	Lge 45.00(10/serve)
CHICKEN SCALOPPINE	- Breast fillet with fresh mushrooms, wine & gravy	Lge 24.00(6/Serve) Sm 12.00(3/Serve)
CHICKEN KEBABS (skewers)	- Grilled & lightly glazed - cocktail	2.00 each (minimum 10 pieces)
ROAST VEAL - Oven	roasted veal with fresh mushroom, wine with light gravy glazed	Lge 40.00(10/Serve)
VEAL CACCIATORA	- Tender veal pieces with olives, mushrooms & Napolitana sauce	Lge 40.00 (10/serve) Sm 16.00 (4/serve)
VEAL SCALOPPINE	- Tender veal pieces with fresh mushrooms, wine and gravy	Lge 40.00(10/serve) Sm 16.00 (4/serve)
VEAL BOLOGNESE	- Crumbed veal topped with ham, cheese & Napolitana sauce	Lge 20.00 (4/Serve) Sm 10.00 (2/Serve)
VEAL SCHNITZELS	- veal crumbed & pan fried	3.50 per serve (minimum 5 Pieces)
VEAL INVOLTINI	- Baked rolls of veal filled with ham, meat seasoning & topped with Napolitana sauce	Lge 45.00 (10/Serve)
EGGPLANT PARMIGANA	- Layers of grilled eggplant, mozzarella, Parmesan cheese & Napolitana sauce	Lge 30.00 (6-8/serve)
RICE	- Ham, egg, capsicum, peas, corn, shallots, onion	Lge 20.00(10/serve)
PEAS & CARROTS	- with glazing	Lge 20.00 (10/serve)
POTATOES	- Oven roasted small round pommes	Lge 25.00 (20 serves)