



PASTA SELECTION & VEGETABLES

Lasagne

traditional Homemade Beef Lasagne, fresh basil & mozzarella
hearty homemade vegetable lasagne layered w spinach & bechamel w roasted vegetables
*grilled eggplant layered lasagne, fresh basil & mozzarella

Cannelloni

homemade cannelloni filled w ricotta & spinach topped w basil & napolitana sauce
Homemade Cannelloni filled w lean beef w basil & napolitana sauce

Penne

penne Al Forno w lean ham, mozzarella, beef w homemade basil napolitana sauce
penne con melanzane w grilled summer eggplant, beef, lean ham w homemade basil napolitana sauce
Penne bolognese w braised beef & veal slowly cooked in flavoursome homemade tomato sauce
Penne Alla Matriciana, lean bacon pieces & chilli in homemade tomato & basil sauce
Traditional Penne Napolitana w fresh basil & homemade tomato sauce w parmesan
*penne pesto w pinenuts, fresh basil, parsley, garlic & oil blended w cream & grated parmesan

Ravioli

beef ravioli w homemade basil & napolitana sauce
beef Ravioli w bolognese
beef ravioli e funghi w lean bacon, fresh mushrooms, shallots & cream sauce
*spinach & ricotta ravioli w homemade basil & napolitana sauce

Tortellini/Rigatoni/Torglione

beef tortellini e funghi w lean bacon, fresh mushrooms, shallots & cream sauce
beef tortellini w bolognese
beef tortellini w homemade basil napolitana sauce
* torglione siciliana w summer eggplant, & homemade basil & napolitana sauce w parmesan
* rigatoni beef ragu, tender pieces of beef slowly simmered in homemade tomato & basil sauce

***an added fee if you choose these pasta options +**

VEGETABLES

oven roasted potato w paprika, pasley & shallots
long Beans w sesame
broccoli w toasted almonds
corn Cobettes w basil butter
peas & carrots w olive oil & onion
peas w lean bacon, butter & garlic
peas & corn
long beans & broccoli w onion & olive oil
long beans, carrots & peas w onion & olive oil
mixed vegetables w corn, broccoli, long beans, carrots w olive oil & onion



MEATS

Chicken

chicken schnitzel, handmade breaded pan fried breast
roast 1/4 chicken maryland w homemade gravy, gf
oven roasted chicken pieces w light gravy glaze, gf
roasted chicken drumsticks w light gravy glaze, gf
pollo alla cacciatore, chicken breast w fresh mushrooms, olives & homemade napolitana sauce
pollo alla scaloppine, chicken breast w fresh homemade mushrooms sauce
chicken parmigana, chicken breast w mozzarella, grilled summer eggplant & homemade napolitana sauce
involtini di pollo, rolled chicken maryland fillet w meat stuffing & homemade napolitana sauce
grilled lemon & garlic chicken cocktail skewers, gf
grilled satay chicken cocktail skewers
grilled teriyaki cocktail chicken skewers
grilled quails, gf
grilled spatchcocks, gf

Beef/Veal

roast beef w homemade gravy, gf
roast veal w fresh homemade mushroom sauce, gf
veal scallopini, delicious tender pieces of veal w fresh homemade mushrooms sauce
veal cacciatore, delicious tender pieces of veal w fresh mushrooms, olives & homemade napolitana sauce
veal parmigana, veal steaks w mozzarella, grilled summer eggplant & homemade napolitana sauce
veal schnitzel, handmade breaded pan fried veal
grilled herb & garlic beef cocktail skewers, gf

Lamb

roast lamb w rosemary & mint jelly, gf
roast lamb greek style w lemon, fresh garlic & herbs, gf
grilled lemon & garlic lamb cocktail skewers, gf

Pork/Ham

roast pork leg w crackling, gf
premium smoked leg ham, cold cut, carved off the bone w gardenier, gf
gourmet italian grilled sausages w onions, capsicum & homemade napolitana sauce

Turkey

roast turkey w gravy, gf
whole roasted turkey w stuffing



SALAD SELECTION

WHITE LARGE PLATTERS 25-30 GUESTS PER PLATTER

- Garden Leaf Salad w mesclun lettuce, cucumber, tomato & housemade dressing
- Traditional Italian Salad w mesclun lettuce, olives, tomato, cucumber, carrot, onions w balsamic
- Classic Coleslaw Salad w white/purple slaw homemade mayonnaise dressing
- Creamy Potato Salad w baby potato, bacon, egg, dill w homemade mayonnaise dressing
- Classic Potato Salad w baby potato, chives w lemon & olive oil dressing
- Traditional Cesar Salad w crisp cos, egg, bacon, croutons, parmesan w homemade caesar sauce
- Fresh Baby Spinach, Beetroot, Feta & Walnut Salad w vinegar & olive oil
- Fresh Baby Spinach, Roast Pumpkin, Feta & Walnut Salad w honey & mustard dressing
- Traditional Greek Salad w crisp cos, tomato, capsicum, cucumber, feta, olives, onion w oregano/oil & vinegar
- Quinoa Salad w roasted pumpkin, feta, mushrooms on bed of rocket w mustard & honey dressing
- Rocket Salad w baby rocket, parmesan, cherry tomato, pine-nuts w balsamic glaze dressing
- Pasta Salad w cheese, sundried tomato, cucumber, capsicum, onions, olives w vinegar & olive oil .
- Rice Salad w spring onions, celery, capsicum, sultanas, corn & homemade dressing
- Seafood Salad w prawns, crab extender, lettuce, celery, cucumber & tomato w vinaigrette dressing
- Dominics Caprese Salad w cherry tomatoes, bocconcini, basil & balsamic glaze dressing

ADD THE FOLLOWING DISHES TO ANY MENU PACKAGE

SECOND PASTA DISH

penne, tortellini, ravioli, rigatoni (any sauce) Add another pasta tray to your menu package

FRIED RICE, gf

vegetarian: vegetables
traditional: leg ham, egg, vegetables with tamari

PEPPERONATTA, gf

grilled green & red capsicum, grilled eggplant & roasted potatoes w/ homemade napolitana sauce

CREAM POTATO BAKE, gf

layers of potato gratin w/ bacon, cream & parmesan

OVEN ROASTED PUMPKIN, gf

wedges of roasted pumpkin

CAULIFLOWER MORNAY

cauliflower florets with homemade mornay sauce

CALAMARI RINGS

fresh hand cut calamari breaded & pan fried

EGGPLANT PARMIGANA

grilled layers of fresh eggplant with mozzarella, parmesan & homemade napolitana sauce

small tray 30-35 guests – medium tray 40-50 guests - large tray 60-75 guests

BREAD – choice of Italian bread varieties & butter portions



FURTHER MENU OPTIONS

HANDMADE ARANCINI

medium size - minimum order x 30 pieces

beef, pea & mozzarella - spinach & ricotta - chicken & mushroom

small size - minimum order x 30 pieces

bolognese pea & parmesan - truffled mushroom & parmesan

COCKTAIL OPTIONS –

serve as pre dinner cocktail or add to your buffet station -minimum order x 30 pieces each

bocconcini & cherry tomato skewer, gf

roasted vegetable skewer, gf

bolognese pea & parmesan arancini sm

truffled mushroom, parmesan arancini sm

italian risotto balls

chorizo risotto balls

potato croquettes

italian meat balls w/napolitana, gf

spinach & ricotta pastizzi

spinach & ricotta quiche

prawn pastry w/sweet chilli dipping sauce

dominics gourmet pizza - varieties

grilled chicken cocktail skewer, gf

PLEASE REFER TO COCKTAIL MENU FOR FURTHER OPTIONS AVAILABLE

HOME-MADE SOUP

minimum x 40 serves

italian style risoni

vegetable minestrone

creamy chicken & corn

chicken noodle

roasted fresh tomato

roasted fresh pumpkin

w soup warmer, ladle, soup bowls & spoon supplied

GRAZING STATIONS

POA - Dominics Catering cater an array of grazing stations w props

mixed meat & vegetable antipasto, dried fruits, fresh fruit, gourmet cheese stations, hot savouries - cold canapes - sliders, gourmet sandwiches, brioche buns w fillings

packages available to suit your individual event



ANY OCCASSION PLATTER

ANTIPASTO MISTO PLATTERS

20 - 25 guests per platter - smaller or larger platters available POA

sopresa Salami
double Smoked Leg Ham
mortadella
panchetta
provolone
marinated olives
sun-dried tomatoes
marinated artichoke
marinated grilled eggplant
marinated capsicum
marinated roasted red capsicum

LARGE ANTIPASTO RUSTIC BOARDS AVAILABLE FOR GRAZING TABLE PRIOR TO DINNER SERVICE

VEGETARIAN ANTIPASTO PLATTERS

20 - 25 guests per platter

marinated Olives
marinated Artichoke
sun-dried tomato
marinated Capsicum
marinated Grilled Eggplant
marinated Mushrooms
basil infused Bocconcini
grilled Zucchini

LARGE VEGETARIAN ANTIPASTO RUSTIC BOARDS AVAILABLE FOR GRAZING TABLE

SEAFOOD

fresh australian cooked prawn platter w lemon wedges
sydney rock oyster platter w lemon wedges
tasmanian smoked salmon platter w capers, onions & balsamic glaze
grilled fish fillet w herb & lemon butter sauce
(3 x per serve) fresh handmade calamari rings breaded & pan fried
(2 x per serve) tempura fish cocktail w tartare dipping sauce
barramundi fish cocktail w tartare dipping sauce
handmade fresh prawn cutlets w sweet chilli dipping sauce



DESSERT OPTIONS

[PREMIUM CHEESE PLATTER 25-35 guests per platter](#)

selection of (5) cheeses cheddar, vintage, blue vein, double brie, cream cheese
selection of crackers & wafers

fresh berries - grapes - strawberries – dates – apricots - assortment of nuts

LARGE GOURMET CHEESE RUSTIC BOARDS AVAILABLE FOR GRAZING TABLE

[FRESH FRUIT PLATTER 30-40 guests per platter](#)

selection of fresh seasonal fruit:

seedless watermelon- rockmelon – honeydew – strawberries - grapes - kiwi fruit
- passionfruit - oranges

LARGE FRESH FRUIT TOWER AVAILABLE FOR DESSERT TABLE

[FRESH FRUIT SKEWER PLATTER 30 x pieces per platter](#)

selection of fresh seasonal fruit:

strawberries - rockmelon – honeydew – watermelon - grapes

[BAKERY CAKE PLATTER 45 pieces per platter can mix up x 3 selections](#)

tiramisu

apple Crumble

caramel Slice

hummingbird

orange & poppyseed,

black cherry & chocolate mud cake

chocolate mud

sticky date pudding

red velvet

strawberry, passionfruit, mango and vanilla cheesecake

Call our office for pricing and to tailor a package suitable for your

**Email: sales@dominicscatering.com.au Web: www.dominicscatering.com.au
44 Hattersley Street, Arncliffe NSW 2205 Ph: 02 9597 2866 Fax: 02 95972288**