



Dominics Catering & Events

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DOMINICS CATERING – BUFFET MENU PACKAGES

MENU 1

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli (choose any sauces/fillings)
- oven roasted mixed chicken pieces w lemon & thyme, gf, df
- roast veal or roast beef w gravy or fresh mushroom sauce, gf, df
- mixed vegetables, gf, df
- oven roasted potatoes, gf, df

MENU 2

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli (choose any sauces/fillings)
- ¼ roasted chicken Maryland w lemon & thyme
- roast beef or roast veal w gravy or w fresh mushroom sauce, gf, df
- mixed vegetables, gf, df
- oven roasted potatoes, gf, df

MENU 3

- beef or vegetarian lasagna, or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli (choose any sauces/fillings)
- chicken schnitzel
- veal scaloppini
- mixed vegetables, gf, df
- oven roasted potatoes, gf, df

MENU 4

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli (choose any sauces/fillings)
- (choose any two meats)
 - veal scaloppine, veal cacciatore
 - chicken scaloppini, chicken cacciatore, chicken parmigiana
 - chicken schnitzel, chicken involtini, gf, df
- roast veal or roast beef w mushroom sauce
- roast beef w gravy, gf, df
- roast lamb w lemon & herb, gf, df
- roast pork w crackling, gf, df
- roasted chicken pieces w gravy or lemon & thyme, gf, df
- 1/4 roasted chicken maryland w lemon & thyme, gf, df
- roasted chicken drumsticks w gravy or lemon & thyme, gf, df
- grilled chicken cocktail skewers w lemon & herb, gf, df
- grilled pork cocktail skewers w lemon & herb, gf, df
- grilled italian gourmet sausages w onions, capsicum & napolitana sauce
- (choose any two vegetable dishes) gf, df
 - peas & carrots, long beans & broccoli, long beans, broccoli & cauliflower, peas & corn, mixed country style vegetables,
 - oven roasted potatoes

MENU 5

- spinach & ricotta or beef cannelloni
- tortellini boscoiala
- chicken schnitzel
- roast beef or roast veal w gravy, gf, df
- calamari rings
- vegetarian fried rice, gf, df or mixed vegetables, gf, df
- cream potato bake, gf or oven roast potatoes, gf, df
- italian salad, gf, df

BUFFET MENU PACKAGES

MENU 6

- (choose any two pasta dishes)

penne napolitana, penne con melanzane
penne napolitana w eggplant, penne boscioala
beef tortellini boscioala, beef ravioli napolitana
beef ravioli bolognese, spinach & ricotta cannelloni
beef cannelloni

- (choose any two meats)

roast veal w mushroom sauce, gf, df,
roast beef w gravy, gf, df
roast pork w crackling, gf, df
veal scaloppine, veal cacciatore,
chicken schnitzel, chicken involtini, gf, df
chicken scaloppine, chicken cacciatore,
chicken parmigiana
¼ roasted chicken maryland w lemon & thyme, gf, df

- eggplant parmigiana

- calamari rings or tempura fish cocktails

- traditional fried rice, gf or vegetarian fried rice, gf, df

- mixed vegetables, gf, df

- oven roasted potatoes, gf, df

- italian salad, gf

MENU 7

- (choose any two pasta dishes)

penne napolitana, penne con melanzane
penne napolitana w eggplant, penne boscioala
beef tortellini boscioala, beef ravioli napolitana
beef ravioli bolognese, spinach & ricotta cannelloni
beef cannelloni

- grilled chicken cocktail skewers

w lemon & herb, gf, df

- veal scaloppini or roast veal w mushroom, gf, df

- chicken parmigiana or chicken schnitzel

- calamari rings or tempura fish cocktails

- vegetarian fried rice or mixed country vegetables, gf, df

- creamy potato salad or oven roasted potatoes, gf, df

- italian salad, gf, df

- rocket salad, gf

50 + guests can choose 2x pasta dishes from Menu 1 – Menu 4 for the same price!
- this does not include Lasagne, you can choose lasagne in any menu package, but if you want another pasta selection this will be at a further cost

ADD THE FOLLOWING DISHES TO ANY MENU PACKAGE (further cost)

SECOND PASTA DISH

penne, tortellini, ravioli,
(any sauce)

Add another pasta tray to
your menu package

FRIED RICE, gf

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

PEPPERONATTA, gf, df

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

CREAM POTATO BAKE, gf

- layers of potato gratin
w/ bacon, cream &
parmesan
- vegetarian cream potato
bake, gf

ROASTED PUMPKIN, gf, df

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

ADD : BREAD – choice of Italian bread varieties & butter portions to any menu



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 or olive oil 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

FURTHER MENU OPTIONS – add to your buffet table

serve as pre dinner cocktail or add to your buffet station

COCKTAIL SIZE OPTIONS:

minimum order x 40 pieces each selection

- bolognese pea & parmesan arancini
- mushroom & parmesan arancini
- pumpkin & ricotta arancini
- sundried tomato & basil pesto arancini
- bocconcini & cherry tomato skewer, gf
- roasted vegetable skewer, gf, df
- italian risotto balls
- chorizo risotto balls
- potato croquettes
- italian meat balls w/napolitana, gf,df
- spinach & ricotta pastizzi
- spinach & ricotta quiche
- tempura fish cocktails w tartar sauce
- prawn pastry w sweet chilli sauce

PLEASE REFER TO COCKTAIL MENU FOR FURTHER OPTIONS AVAILABLE



FURTHER MENU OPTIONS

DOMINICS HANDMADE PIZZA SLABS

Each slab cut to 48 pieces

Add some home-made pizza slabs to your buffet table, focaccia style pizza

- Dominics supreme pizza slab
- Dominics margarita pizza slab
- Dominics mushroom pizza slab
- Dominics gourmet vegetarian antipasto pizza slab
- Dominics pepperoni w chilli pizza slab
- Dominics meat pizza slab
- Dominics double smoked ham w napolitana pizza slab

SLIDERS

minimum order - 40

- Mini beef slider
- Mini chicken slider
- Mini pork sliders

PANNINI

minimum order – 40

- chicken schnitzel w lettuce, mayo & provolone
- gourmet vegetarian antipasto
- pesto, tomato & bocconcini

HOME-MADE SOUP

minimum x 40 serves of each selection

- italian style risoni
- vegetable minestrone
- creamy chicken & corn
- chicken noodle
- roasted fresh tomato
- roasted fresh pumpkin

w soup warmer, ladle, soup bowls & spoon supplied



PASTA SELECTION & VEGETABLES

Lasagne

traditional homemade beef lasagne, fresh basil & mozzarella
hearty homemade vegetable lasagne layered w spinach & roasted vegetables & cream sauce
*grilled eggplant layered lasagne, fresh basil & mozzarella

Cannelloni

homemade cannelloni filled w ricotta & spinach topped with basil & napolitana sauce
homemade cannelloni filled w lean beef topped with 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, gf, df, veg, v
long beans w sesame, gf, df, veg, v
broccoli w toasted almonds, gf, df, veg, v
corn cobettes w basil butter, gf, veg
peas & carrots w olive oil & onion, gf, df, veg, v
peas w lean bacon, butter & garlic, gf, veg
peas & corn
long beans & broccoli w onion & olive oil, gf, df, veg, v
long beans, carrots & peas w onion & olive oil, gf, df, veg, v
mixed vegetables w corn Cobbetts, broccoli, long beans, carrots w olive oil & onion, gf, df, veg, v



MEATS/CHICKEN/SEAFOOD

Chicken

chicken schnitzel, handmade grilled breast fillet
roasted 1/4 chicken maryland w lemon & thyme or homemade gravy, gf, df
oven roasted chicken pieces w lemon & thyme or light gravy glaze, gf, df
oven roasted chicken drumsticks w lemon & thyme or light gravy glaze, gf, df
chicken cacciatore, chicken breast w fresh mushrooms, olives & homemade napolitana sauce
chicken scaloppine, chicken breast w fresh homemade mushrooms sauce
chicken parmigiana, chicken breast w mozzarella, grilled summer eggplant & homemade napolitana sauce
chicken involtini, rolled chicken maryland fillet w meat stuffing & homemade napolitana sauce, gf, df
grilled chicken cocktail skewers w lemon & herb, gf, df
grilled satay chicken cocktail skewers
grilled terriyaki cocktail chicken skewers

Beef/Veal

roast beef w homemade gravy, or fresh mushroom sauce gf, df
roast veal w fresh homemade mushroom sauce, gf, df
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

Lamb

roast lamb w rosemary & gravy gf, df
roast lamb greek style w lemon & fresh herbs, gf, df

Pork/Ham

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

Turkey

roast turkey w gravy, gf, df
whole roasted turkey w stuffing

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 or w lemon wedges
grilled fish fillet w herb & lemon butter sauce
fresh handmade calamari rings breaded & pan fried
tempura fish cocktail w tartare dipping sauce
handmade fresh prawn cutlets w sweet chilli dipping sauce
seafood salad
prawn & lettuce cups w sauce



ANY OCCASSION PLATTER

ANTIPASTO MISTO PLATTERS, gf

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

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

VEGETARIAN ANTIPASTO PLATTERS, gf, veg

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

GRAZING STATIONS

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

You can set up a grazing table for your guests prior to your buffet menu service

mixed meat & vegetable antipasto, dried fruits, fresh fruit, gourmet cheese stations, hot savouries - cold canapes - sliders, salads, seafood, hot buffet options, gourmet sandwiches, pannini



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 30x pieces per platter](#)

selection of fresh seasonal fruit:

strawberries - rockmelon – honeydew – watermelon - grapes

[BAKERY CAKE PLATTER 45 pieces per platter can mix up x3 selections](#)

tiramisu

apple Crumble

caramel Slice

hummingbird

orange & poppyseed,

blackcherry & 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

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