



COCKTAIL MENU SELECTION

COLD CANAPE

bocconcini & cherry tomato skewer
roasted vegetable & antipasto skewer
tomato & basil tartlet
smoked salmon, cream cheese & chive tartlet
brusheta tartlet or crostini

HOT SAVOURIES

bolognese, pea & parmesan arancini
mushroom & parmesan arancini
pumpkin & ricotta arancini
sundried tomato & basil pesto arancini
italian meat balls w napolitana sauce
italian cheese risotto balls
potato croquettes
spinach & cheese pastizzi
ricotta pastizzi
mexican beef empanada
sweet potato manchego & corn empanada
pumpkin & spinach calzone
creamy vegetable cornish pasties
Dominics margherita pizza
Dominics supreme pizza
Dominics gourmet vegetarian pizza
Dominics meat lovers pizza
Dominics mushroom pizza
Dominics pepperoni w chilli pizza
Dominics ham, olive, mushroom, artichoke

HOT SAVOURIES

spinach & ricotta quiche
caramelized onion & goats cheese quiche
vegetable samosa
chicken tikka samosa
thai vegetable curry puff
vegetable spring roll w sweet chilli dipping sauce
gourmet beef cocktail pie w tomato dipping sauce
gourmet chicken & mushroom cocktail pie
gourmet vegetable cocktail pie
gourmet beef sausage roll w tomato dipping sauce
gourmet tuscan chicken sausage roll w tomato
dipping sauce
tempura fish cocktails w tartar dipping sauce
prawn pastry w sweet chilli dipping sauce
calamari rings w tartar dipping sauce

FROM THE GRILL

chicken schnitzel cocktail pieces
lamb kofta sticks w yoghurt mint dipping sauce
chicken wings honey & soya or lemon & herb
teriyaki chicken cocktail skewers
satay chicken cocktail skewers
grilled chicken cocktail skewers w lemon & herb
grilled pork cocktail skewers w lemon & herb

choose any 8, 10 or 12 selections from above listing - cold canape - hot savouries - from the grill



COCKTAIL MENU SELECTION

SUBSTANTIAL MEALS - ADD ON TO COCKTAIL MENU

pasta boxes - penne napolitana w grilled eggplant – beef ravioli bolognese – beef tortellini boscioala -
penne pesto – penne boscioala – penne con melanzane
mini beef sliders
mini chicken sliders
mini pulled pork sliders
roast beef w/gravy on petite roll
peking duck pancake
prawn vietnamese rice paper rolls - vegetarian rice paper rolls
prawn cocktail mix in jar
vegetable noodle box
curried chicken & rice box
chicken caesar salad box - rocket & parmesan salad box

COCKTAIL GLUTEN FREE SELECTIONS

boconicini & cherry tomato skewer
roasted vegetable & antipasto skewer
tomato & basil tartlet
boconcini sundried tomato & basil tartlet
italian meat balls
grilled chicken cocktail skewer
truffled mushroom & parmesan arancini
pumpkin & ricotta arancini
gourmet beef or vegetarian cocktail pie
gourmet beef sausage roll
chicken & leek quiche
spinach falafel - traditional falafel
chicken wings w lemon & thyme

SUBSTANTIAL GLUTEN FREE SELECTIONS

penne napolitana box - penne bolognese box
prawn cocktail mix in jar
curried chicken & rice box
vegetable noodle box
chicken caesar salad box - rocket & parmesan salad box



ANY OCCASION PLATTER

ANTIPASTO MISTO PLATTER 20 - 25 guests per platter

prosciutto - sopresa salami - ham deluxe – mortadella - coppa - provolone
marinated olives - sundried tomato - marinated artichoke - grilled & marinated eggplant -
marinated roasted red capsicum

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

VEGETARIAN ANTIPASTO PLATTER 20 - 25 guests per platter

grilled zucchini - grilled & marinated eggplant - marinated roasted red capsicum
marinated olives - sundried tomato - marinated artichoke - marinated mushrooms – basil infused bocconcini

LARGE VEGETARIAN ANTIPASTO RUSTIC BOARDS AVAILABLE FOR GRAZING TABLE - POA

ITALIAN PANINI

- min 10 x of each selection - 30 pieces' min mixed
 - vegetarian antipasto w provolone
- grilled chicken schnitzel w lettuce, mayo & cheese
 - bocconcini w fresh tomato & pesto
 - sopresa salami w tomato & provolone
 - prosciutto w rocket & provolone
- double smoked leg ham w fresh tomato & mix lettuce
- mortadella, sopresa salami, provolone & mix lettuce

MINI BRIOCHE PLATTER – 30 pieces

- leg ham roast peppers swiss cheese & pesto
- chicken avocado coleslaw & mayo
- falafel tabbouleh & hummus

ASSORTMENT OF MIXED SANDWICH PLATTER – 36 pieces

- grilled chicken lettuce cheese - ham cheese tomato,
- tuna & corn - curried egg & lettuce - roast beef w mustard, - turkey lettuce & cranberry, cheese & tomato,
- grilled chicken schnitzel lettuce cheese – salad mixed

ASSORTMENT OF MIXED FINGER SANDWICH PLATTER – 30 pieces

- salmon dill cream cheese, egg & cress - grilled chicken
- sundried tomato hummus - cream cheese cucumber

ASSORTMENT OF MIXED WRAP PLATTER – 30 pieces

- chicken avocado sundried tomato cheese w mix lettuce
 - chicken schnitzel tomato mix lettuce chili mayo
- falafel w tahini hummus lettuce tomato & cucumber



DESSERT

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 – POA

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 DESERT TABLE – POA

FRESH FRUIT SKEWER PLATTER 45 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
chocolate mud
sticky date pudding
strawberry, passionfruit, mango and vanilla cheesecake

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

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