



DOMINICS CATERING – CORPORATE MENU

PASTA & INSALATA

Penne pesto
Rigatoni beef ragu
Spinach & ricotta ravioli w napolitana
Beef cannelloni
Caprese salad
Rocket salad
Greek salad
Garden leaf salad

PIZZA & INSALATA

Brushetta pizza
Potato & rosemary pizza
Vegetarian antipasto pizza
Pepperoni w chillie pizza
Ham mushroom olive & artichoke pizza
Margarita pizza
Garden leaf salad
Rocket salad

PASTA & PIZZA & INSALATA

Penne napolitana w grilled
eggplant
Penne boscioala
Brushetta pizza
Vegetarian antipasto pizza
Meatlovers pizza
Margarita pizza
Garden leaf salad
Rocket salad

CORPORATE BUFFET 1

traditional beef lasagne
spinach & ricotta cannelloni
roasted chicken pieces w lemon & herb
roast beef w gravy
classic potato salad
garden leaf salad

fresh bakery cake mixed platter
fresh seasonal fruit platter

CORPORATE BUFFET 2

Penne pesto
Beef tortellini boscioala
Chicken schnitzel
Calamari rings w tartar dipping sauce
Greek salad
Coleslaw salad

Fresh bakery cake mixed platter
Fresh seasonal fruit platter

CORPORATE BUFFET 3

Rigatoni beef ragu
Vegan rice
Roast lamb w lemon & herb
Roasted vegetables
Truffled mushroom arancini
Garden salad

Fresh bakery cake platter
Fresh seasonal fruit platter

CORPORATE COCKTAIL 1

Smoked salmon & chive tartlets
Caprese skewers
Roast vegetable & antipasto skewers

Truffled mushroom arancini
Spinach & ricotta pastizzi
Caramelized onion & goats cheese quiche
Grilled chicken cocktail skewers w lemon & herb
Grilled lamb kofta sticks w yoghurt mint dipping sauce
Gourmet beef cocktail pie w tomato dipping sauce
Tuscan chicken sausage rolls w tomato dipping sauce

CORPORATE COCKTAIL 2

Brushetta tartlet
Roast vegetable & antipasto skewers

Bolognese pea & parmesan arancini
Mexican beef empanada
Dominics margarita pizza
Gourmet beef sausage roll w tomato dipping sauce
Tempura fish cocktails w tartar dipping sauce
Grilled chicken schnitzel pieces

Mini beef cheeseburger sliders
Mini peri peri chicken sliders



ANY OCCASSION PLATTERS

ANTIPASTI MISTO PLATTER

prosciutto
sopresa salami
double smoked leg ham
mortadella
provolone
marinated olives
sundried tomato
marinated artichoke
grilled & marinated eggplant
marinated roasted red capsicum

VEGETARIAN ANTIPASTO PLATTER

grilled zucchini
grilled & marinated eggplant
marinated roasted red capsicum
marinated olives
sundried tomato
marinated artichoke
marinated mushrooms
basil infused bocconicini

PREMIUM CHEESE BOARD

selection of cheeses
cheddar, vintage, blue vein
double brie, cream cheese
selection of crackers & wafers
fresh berries, fresh fruit, dried
fruit

FRESH BAKERY CAKE

45 pieces per platter
up to x 3 selections per platter
tiramisu, apple crumble
caramel slice, hummingbird
chocolate mud, caramel slide
sticky date pudding
strawberry, passionfruit,
mango and vanilla
cheesecake

FRESH FRUIT PLATTER

30-40 guests per platter
(smaller platters available)
selection of fresh seasonal fruit

FRESH FRUIT SKEWER

45 x pieces per platter
selection of fresh seasonal fruit on
skewers

ITALIAN PANINI

- min 10 x of each selection - 30 pieces'
- 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

ASSORTMENT OF MIXED FINGER SLICE SANDWICH PLATTER – 30 pieces

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

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

MINI BRIOCHE PLATTER – 36 pieces

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

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



BBQ BREAKFAST

Bacon
Eggs
Mushrooms
Beef sausages
Grilled onions
Grilled tomatoes

Italian panini
condiments & sauces

Croissants
Muffins
Gourmet cheese board
Fresh seasonal fruit board

BBQ LUNCH OR DINNER

Chicken souvlakia
Lamb souvlakia
Pork souvlakia
Italian sausages
Chicken wings
Chicken thighs
BBQ corn on cob
Potato salad
Coleslaw salad
Rocket salad
Crusty Bread
Relish, Chutneys & Sauces

PAELLA CATERING

Chicken & chorizo

Seafood

Vegetarian

Mixed Paella

Tapas

Salads

Antipasto boards

BOAT CATERING

*WE CAN DESIGN A MENU FOR YOUR EVENT AND DROP TO
YOUR CHARTER LOCATION, CALL OFFICE WITH DETAILS*

PARK CATERING – OUTDOOR LOCATION

*WE CAN DESIGN A MENU FOR YOUR EVENT AND DROP
OFF TO YOUR LOCATION, CALL OFFICE WITH DETAILS*

YOU CAN MIX AND MATCH BETWEEN SOME MENU OPTIONS

WE HAVE AMAZING WAIT & BAR STAFF FOR YOUR EVENT SERVICE

HIRE CROCKERY/CUTLERY/GLASSWARE AVAILABLE

PLEASE CALL OFFICE TO PUT TOGETHER A PACKAGE BASED ON YOUR BUDGET

Email: sales@dominiscatering.com.au Ph: 0295972866