

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
- Italian salad, gf, df or mixed vegetables, gf, df
- classic potato salad or 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 gf, df or ¼ roasted mixed chicken pieces w gravy or lemon & herb
- roast beef or roast veal w gravy or w fresh mushroom sauce, gf, df
- Italian salad gf, df or mixed vegetables, gf, df
- oven roasted potatoes, gf, df or classic potato salad, 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
- Italian salad, gf, df or mixed vegetables, gf, df
- oven roasted potatoes, gf, df or classic potato salad, 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

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli (choose any sauces/fillings)
- chicken schnitzel
- veal scaloppini
- calamari rings w tartar dipping sauce
- oven roasted potatoes, gf, df
- bolognese pea & parmesan cocktail arancini or truffled mushroom & parmesan cocktail arancini, gf
- Italian salad platter, gd, df or mixed vegetables, gf, df

50 + guests can choose two (2) pasta dishes from Menu 1 – Menu 7 packages for the same price!

This does not include Lasagne, you can choose Lasagne in any menu package, but if you want another pasta selection to add to your menu it will be a further cost

MENU 6

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli
(choose any sauces/fillings)
- grilled Italian sausages w grilled capsicum, onions & napolitana sauce, gf, df or grilled chicken cocktail skewers w lemon & herb, gf, df
 - chicken schnitzel pieces
 - roast pork w crackling, gf, df
 - vegetarian fried rice gf, df
 - classic potato salad, gf, df
or oven roasted potatoes gf, df
- Italian salad platter, gf, df or mixed vegetables gf, df

MENU 7

- beef or vegetarian lasagne or spinach & ricotta or beef cannelloni or penne or tortellini or ravioli
(choose any sauces/fillings)
- grilled barramundi fillet or grilled salmon fillet w lemon butter, gf
- ¼ roasted chicken Maryland w lemon & herb, gf, df
or mixed roasted chicken pieces w lemon & herb, gf, df
 - vegetarian fried rice gf, df
 - long beans w broccoli, gf, df
- vegetarian cream potato bake, gf

MENU 8

- spinach & ricotta or beef cannelloni, veg
 - tortellini boscioala
 - 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 roasted potatoes, gf, df
 - italian salad, gf, df

MENU 9

- Traditional beef lasagne or Vegetarian Lasagne
 - chicken schnitzel pieces
- roast beef or roast veal w gravy, gf, df
 - chicken involtini pieces, gf, df
- Dominics margarita pizza
 - Dominics supreme pizza
- truffle mushroom & parmesan cocktail arancini, gf
 - Italian meatballs w napolitana sauce, gf, df
- italian salad, gf, df
or mixed vegetables gf, df

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DOMINICS CATERING - BUFFET MENU PACKAGES

MENU 10

- (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, df

MENU 11

- (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 sauce, 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

ADD THE FOLLOWING DISHES TO ANY MENU PACKAGE

SECOND PASTA SELECTION

Penne, tortellini, ravioli
Rigatoni, lasagna,
cannelloni w any sauce

EGGPLANT PARMIGIANA

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

FRIED RICE, gf

Vegetarian: vegetables

Traditional: leg ham, egg,
bacon, vegetables w
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

CALAMARI RINGS

fresh hand cut calamari
breaded & pan fried

CAULIFLOWER MORNAY

cauliflower florets with
homemade mornay sauce

OVEN ROASTED

PUMPKIN, gf
wedges of roasted
pumpkin

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



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

FURTHER MENU OPTIONS – ADD TO YOUR BUFFET TABLE

- (min 30 x pieces each selection)
 - Assortment of cocktail arancini
 - bolongese pea & parmesan
 - truffle mushroom & parmesan, gf
 - pumpkin & ricotta
 - sundried tomato w basil pesto
- Italian meatballs w napolitana sauce, gf, df
 - Potato croquettes
- Italian risotto balls – three cheese filling
 - Spinach & cheese pastizzi
 - Cheese pastizzi
- Tempura fish cocktails w tartar dipping sauce
- Prawn pastry w sweet chilli dipping sauce
- (min 30 x pieces each selection)
- bocconcini & cherry tomato skewer w basil, gf
- (min 30 x pieces each selection)
- caramelised onion & goats cheese quiche
 - spinach & ricotta quiche
- roast vegetable & antipasto skewer, gf, df

DOMINICS FOCACIA PIZZA SLABS – 48 pieces

(you can order ½, ½ pizza)

- herb
- garlic
- bruschetta
- caramelized onion & tomato w pesto
 - margarita
- potato w rosemary
 - mushroom
- gourmet vegetarian antipasto
 - margarita
 - supreme
 - meat lovers
 - peperoni w chilli
- ham, mushroom, olives, artichoke



FURTHER MENU OPTIONS – add to your buffet table

BURGER SLIDERS

Minimum buy 30 per selection or one selection

Beef sliders – beef pattie w cheese, tomato, lettuce, relish

Chicken sliders- peri peri chicken w cheese, slaw, mayo

Pork sliders – pulled pork w slaw, mayo

ITALIAN PANNINI PLATTER 30 panini

chicken schnitzel - cheese, lettuce, mayo

boconcini, tomato & pesto

vegetarian antipasto – artichoke, sundried tomato,
provolone, eggplant

prosciutto, provolone & rocket

double smoked leg ham, provolone, tomato & lettuce

sopresa salami, provolone, tomato & lettuce

ANTIPASTO PLATTERS

*** - mixed meat antipasto platter 20-25ppl**

- prosciutto, sopresa salami, mortadella, double smoked
leg ham, provolone, grilled eggplant, grilled capsicum,
marinated olives, sundried tomato, marinated artichoke

*** - mixed vegetarian antipasto platter 20-25ppl**

- grilled zucchini, grilled eggplant, grilled capsicum,
marinated olives, marinated artichoke, marinated
mushrooms, bocconcini, sundried tomato

SMALLER & LARGER PLATTERS AVAILABLE UPON REQUEST

**WE CAN SET UP A GRAZING TABLE PRIOR TO BUFFET
MENU SERVICE WITH STAFFING OPTION, PLEASE CALL
OFFICE FOR DETAILS**

HOME MADE SOUP WARMERS & CATERING AVAILABLE

Minimum x 40 serves each soup warmer

- Italian style risoni
- vegetable minestrone
- chicken minestrone
- chicken & corn
- chicken noodle w vegetables
- roasted pumpkin
- roasted tomato

Includes: soup warmer, ladle, soup bowls & spoons

FRESH FRUIT PLATTER 30-40 guests per platter

selection of fresh seasonal fruit: seedless watermelon -
rockmelon - honeydew
strawberries – pineapple - grapes - kiwi Fruit –
passionfruit

FRESH FRUIT SKEWERS

40 x skewers - Selection of seasonal fruit

PREMIUM CHEESE PLATTER 25-35 ppl

Selection of five (5) cheeses
cheddar, vintage, blue vein, double brie, cream
Selection of crackers & wafers
Fresh berries, grapes, dates, apricots

BAKERY CAKE PLATTER - 40 pieces per platter can mix up x 3 selections

- apple crumble - chocolate mud – carrot cake –
- sticky date pudding – caramel tray – hummingbird cake
- berry cheesecake – mango cheesecake
- new york cheesecake - berry chocolate cheesecake



PASTA SELECTION & VEGETABLES

Lasagne

traditional Homemade Beef Lasagne, fresh basil & mozzarella
 hearty homemade vegetable lasagne layered w spinach & cream sauce 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



MEATS/CHICKEN/SEAFOOD

Chicken

chicken schnitzel, handmade breaded pan fried breast
 roast 1/4 chicken maryland w homemade gravy, OR lemon & thyme, gf, df
 oven roasted chicken pieces w light gravy glaze, OR lemon & thyme, gf, df
 roasted chicken drumsticks w light gravy glaze, OR lemon & thyme, 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 teriyaki cocktail chicken skewers

Beef/Veal

roast beef w homemade gravy, OR fresh mushroomsauce, gf, df
 roast veal w fresh homemade mushroom sauce, OR cacciatore sauce, OR gravy, 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 greek style w lemon, fresh garlic & herbs, OR gravy, gf, df

Pork/Ham

roast pork leg w crackling, 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
 grilled pork cocktail skewers w lemon & herb, gf, df

Turkey

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

SEAFOOD

- fresh australian cooked prawn platter w lemon wedges POA -
- sydney rock oyster platter w lemon wedges
- tasmanian smoked salmon platter w capers, onions & balsamic glaze
- grilled fish fillet w herb & lemon butter sauce, min 30 pieces
- grilled salmon w salsa Verdi, min 30 pieces
- (3 x per serve) fresh handmade calamari rings breaded & pan fried
- tempura fish cocktail w tartare dipping sauce
- handmade fresh prawn cutlets w sweet chilli dipping sauce

PLEASE CALL OFFICE TO TAILOR A PACKAGE SUITABLE FOR YOUR EVENT CATERING

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