



COCKTAIL MENU SELECTION

COLD CANAPE

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

HOT SAVOURIES

bolognese, pea & parmesan arancini
mushroom & parmesan arancini, veg
pumpkin & ricotta arancini, veg
sundried tomato & basil pesto arancini, veg
Italian cheese risotto balls, veg
italian meat balls w napolitana sauce, gf, df
tandoori chicken meatballs, df
potato croquettes, veg
ham & cheese croquettes
spinach & cheese pastizzi or ricotta pastizzi, veg
mexican beef empanada
pumpkin & spinach calzone, veg
ratatouille vegetable calzone, veg, df
sundried tomato zucchini & feta muffin, gf, veg
pumpkin, kale & chia seed muffin, gf, veg
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
(or create your own pizza topping)

HOT SAVOURIES

spinach & ricotta quiche, veg
caramelized onion & goats cheese quiche, veg
traditional quiche Lorraine w leek, veg
vegetable samosa, v, veg, df
chicken tikka samosa
thai vegetable curry puff, veg, df
kale & onion pakora, v, veg, gf
cauliflower pakora, v, veg, gf, df
vegetable spring roll w sweet chilli dipping, v, veg, df
thai chicken spring roll w sweet chilli dipping, veg, df
feta pumpkin & spinach frittata, gf, veg
spinach mushroom & sweet corn frittata, gf, veg
beef cocktail pie w tomato dipping sauce
chicken & mushroom pie
vegetable cocktail pie, v, veg
falafel traditional, v, veg, gf, df
gourmet beef 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, gf, df
teriyaki chicken cocktail skewers
satay chicken cocktail skewers
grilled chicken cocktail skewers w lemon & herb, gf, df
grilled pork cocktail skewers w lemon & herb, gf, df

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 , min buy 30 x of each item

Pasta trays: 30-35ppl, 50-60ppl

pasta boxes or pasta trays - penne napolitana w grilled eggplant – beef ravioli bolognese

– beef tortellini boscioala – penne boscioala – penne con melanzane

beef sliders

chicken sliders

pulled pork sliders

roast beef w/gravy on petite roll

prawn cocktail mix in jar

vegetable noodle box

curried chicken or curried vegetable & rice box

chicken caesar salad box - rocket & parmesan salad box

minimum 30 x pieces of each selection

peking duck pancake chive tied

prawn vietnamese rice paper rolls - vegetarian rice paper rolls

FURTHER OPTIONS FOR COCKTAIL GLUTEN FREE SELECTIONS

Some items are included in menu others items are not included and a further fee applies when you combine them in your menu

tomato & basil tartlet

bocconcini sundried tomato & basil tartlet

truffled mushroom & parmesan arancini

pumpkin & ricotta arancini

beef cocktail pie w tomato dipping sauce

beef cocktail sausage roll w tomato dipping sauce

lamb harissa sausage roll w tomato dipping sauce

grilled chicken schnitzel cocktail pieces

spinach & ricotta quiche

SUBSTANTIAL GLUTEN FREE SELECTIONS

penne napolitana box - penne bolognese box

prawn cocktail mix in jar

curried chicken or curried vegetable & rice box

vegetable noodle box



ANY OCASSION 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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