



DOMINICS CATERING

GRAZING TABLE CATERING

Our Grazing Tables are magnificent and we include the whole package, Staff will set up and clear the grazing table, we can supply you with all the split level stands, rustic wooden boards, selection of wooden platters, ceramic platters, bowls, serving utensils that are included in your package price, we can design a menu option based on your event or choose from the menu stations below, min guest numbers apply

BREAD STATION

- assortment of cut bread, served in assortment of rustic boxes/platters

ANTIPASTO STATION

- meat antipasto rustic long boards which include: prosciutto, sopresa salami, double smoked leg ham, mortadella, provolone
- vegetarian antipasto rustic long boards which include: marinated olives, marinated artichokes, sundried tomato, grilled & marinated eggplant, grilled & marinated capsicum, marinated mushrooms, basil infused bocconcini, grilled & marinated zucchini served in assorted rustic ramekins

CHEESE STATION

- long rustic cheese board to include: assortment of block cheeses
- assortment of wafers, crackers, dried fruits, fresh fruit, berries, vegetables & herbs

FRESH FRUIT STATION

- selection of seasonal fruit on rustic board or tower

COLD CANAPE STATION

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

HOT SAVOURY STATION

- truffled mushroom & parmesan arancini, veg
- bolognese, pea & parmesan arancini
- pumpkin & ricotta arancini, veg
- sundried tomato & pesto arancini, veg
- italian meat balls w napolitana sauce, gf, df
- tandoori chicken meatballs, df
- potato croquettes, veg
- ham & cheese croquettes
- spinach & ricotta quiche, veg
- caramelized onion & goats cheese quiche, veg
- traditional quiche Lorraine w leek, veg
- spinach & ricotta pastizzi or ricotta pastizzi, veg
- mexican beef empanadas
- 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, supreme, gourmet vegetarian, meatlovers, peperoni w chilli, mushroom pizza
- 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 sauce v, veg, df
- thai chicken spring roll w sweet chilli sauce
- feta pumpkin & spinach frittata gf, veg
- spinach mushroom & sweet corn frittata, gf, veg
- gourmet beef cocktail pie w tomato dipping sauce
- gourmet chicken & mushroom pie
- gourmet vegetable pie, v, veg, gf, df
- gourmet beef sausage roll w tomato dipping sauce



GRILL STATION

chicken schnitzel cocktail pieces
 lamb kofta sticks w yoghurt mint dipping sauce
 chicken wings w lemon & thyme, gf, df
 terriyaki cocktail chicken skewer
 satay cocktail chicken skewer
 grilled chicken cocktail skewer w lemon & herb, gf, df
 grilled pork cocktail skewer w lemon & herb, gf, df

BURGER STATION

beef cheeseburger sliders
 peri peri chicken sliders
 pulled pork sliders

PASTA STATION

penne napolitana w grilled eggplant
 beef ravioli bolognese
 spinach & ricotta ravioli w napolitana
 beef tortellini boscioala
 penne pesto

SALAD STATION

garden leaf salad, greek salad
 italian salad, coleslaw salad
 rocket salad, caprese salad
 seafood salad, quinoa salad

ASIAN STATION

assortment of sushi on boards
 duck pancakes
 vietnamese rice paper rolls – vegetarian or prawn

MEAT BUFFET STATION

roast lamb, roast pork, roast beef,
 roast chicken, roast veal

SEAFOOD OPTION

fresh prawns w lemon wedges
 fresh oysters w lemon wedges
 smoked salmon board
 prawn cups
 tempura fish cocktails w tartar dipping sauce
 prawn pastry w sweet chilli dipping sauce
 calamari fritti w tartar dipping sauce

SANDWICH STATION

Assortment of mixed sandwiches

PANNINI STATION

Assortment of mixed pannini

STYLING OPTION

Have Dominics Catering style your grazing table to your theme, we can supply your specific decorations style or leave it in our hands to make your grazing table look amazing

CROCKERY & CUTLERY OPTION

disposable plates/fork/knife
 cocktail napkins
 ceramic plates
 s/s knife/fork

REQUIRED ON SITE

grazing tables and covering for tables
 power supply
 work area for staff
 washing area for staff

FURTHER FEE

Delivery fee to your location

**CALL OUR OFFICE FOR PRICING AND A TAILOR A
 PACKAGE SUITABLE FOR YOUR EVENT**

**Email: sales@dominicscatering.com.au
 Ph: 02 9597 2866**