



DOMINICS CATERING & EVENTS

44 Hattersley Street Arncliffe, NSW Sydney
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TAKE HOME MENU



PASTA DISHES

\$50 serves 9-12

\$100 serves 20-24

\$165 serves 30-35

BEEF TORTELLINI BOSCIOALA BOSCIOALA -
w lean bacon, fresh mushrooms, shallots & cream
sauce

PENNE AL FORNO – bolognese w ham

PENNE CON MELANZZANE – bolognese w ham,
& melanzane

PENNE – napolitana, OR napolitana w melanzane

OR arrabbiata OR bolognese, OR boscioala

BEEF RAVIOLI – napolitana OR bolognese,

BEEF or VEGETABLE LASAGNE

\$60 serves 9-12

\$120 serves 20-24

SPINACH & RICOTTA CANNELLONI

BEEF CANNELLONI

\$60 – 12 pieces

\$120 – 24 pieces

EGGPLANT LASAGNE

\$75 serves 9-12

\$135 serves 20-24

SPECIALTY PASTAS

\$65 serves 9-12

\$125 serves 20-24

\$185 serves 30-35

RIGATONI BEEF RAGU - Tender pieces of beef slowly
simmered in homemade tomato & basil sauce

PENNE PESTO W PINENUTS - fresh basil, parsley, garlic
& oil blended w cream & grated parmesan

SPINACH & RICOTTA RAVIOLI - w homemade basil &
napolitana sauce

TORGLIONE SICILIANA - w summer eggplant, &
homemade basil & napolitana sauce w parmesan

FRESH PASTA not cooked - \$16.50 per kilo

LASAGNE SHEETS, FETTUCINNI, SPAGHETTI

RAVIOLI - beef, spinach & ricotta

TORTELLINI - beef, spinach & ricotta

FRESH PASTA SAUCES \$12 per 750ml

bolognese, napolitana, boscioala, arrabbiata, melanzane

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

VEGETABLES DISHES serves 9-12 per pack

\$65 - EGGPLANT PARMIGIANA - w layers of fresh eggplant grilled w mozzarella, parmesan & napolitana sauce

\$65 - PEPPERONATTA, gf - grilled fresh green, red capsicum, grilled eggplant, roasted potatoes w napolitana sauce

\$65 - CAULIFLOWER MORNAY - w cauliflower florets w homemade mornay sauce

\$65 - CREAM POTATO BAKE, gf - layers of potato gratin w bacon cream & parmesan

\$40 - LONG BEANS, gf - olive oil, onion or sesame

\$40 - BROCCOLI, gf - olive oil, onion

\$40 - PEAS & CARROTS - olive oil, onion

\$40 - PEAS, gf - w lean bacon, butter & garlic

\$40 - ROASTED POTATOES, gf - w paprika, parsley & shallots

VEGETABLES DISHES serves 20-24 per pack (we also have larger dishes for 30-35 ppl extra cost)

\$130 - EGGPLANT PARMIGIANA - w layers of fresh eggplant grilled w mozzarella, parmesan & napolitana sauce

\$130 - PEPPERONATTA, gf - grilled fresh green, red capsicum, grilled eggplant, roasted potatoes w napolitana sauce

\$130 - CAULIFLOWER MORNAY - w cauliflower florets w homemade mornay sauce

\$130 - CREAM POTATO BAKE, gf - layers of potato gratin w bacon cream & parmesan

\$80 - MIXED VEGETABLES, gf - w corn, broccoli, long beans, carrots w olive oil & onion

\$80 - LONG BEANS & BROCCOLI, gf - olive oil, onion

\$80 - BROCCOLI, gf - olive oil, onion

\$80 - PEAS & CARROTS, gf - olive oil, onion

\$80 - PEAS, gf - w lean bacon, butter & garlic

\$80 - ROASTED POTATOES, gf - w paprika, parsley & shallots

RICE DISHES \$45 serves 9-12, \$90 serves 20-24, \$135 serves 30-35

TRADITIONAL RICE, gf - ham, egg, capsicum, peas, corn, shallots, onion & tamari

VEGETARIAN RICE, gf - capsicum, peas, corn, shallots, onion & tamari

\$30 - RICE PILAF, gf - parsley - serves 9 - 12

\$60 - RICE PILAF, gf - parsley - serves 24



CHICKEN DISHES

\$55 - 12 pack - CHICKEN SCHNITZEL – grilled - handmade

\$110 - 24 pack - CHICKEN SCHNITZEL – grilled handmade

\$85 - 10 pack - INVOLTINI DI POLLO, gf- rolled maryland fillet w meat stuffing & homemade napolitana sauce

\$125 - 15 pack - CHICKEN SCALOPPINE - chicken breast w fresh homemade mushroom sauce

\$125 - 15 pack - CHICKEN CACCIATORE - chicken breast w fresh mushrooms, olives napolitana sauce

\$100 - 20 pack - ROASTED CHICKEN DRUMSTICKS, gf- w light gravy glaze or lemon & thyme

\$100 - 25 pack - ROASTED MIXED CHICKEN PIECES, gf- w homemade gravy sauce or lemon & thyme

\$130 - 20 pack - 1/4 ROASTED CHICKEN MARYLAND, gf- w homemade gravy sauce or lemon & thyme

\$8.50ea - CHICKEN PARMIGIANA - chicken breast, mozzarella, grilled eggplant, napolitana sauce - min order x 6

MEAT DISHES

\$125 – 15ppl – 30 sm pieces per pack -VEAL SCALOPPINE - veal w fresh mushroom sauce

\$250 – 30ppl - 60 sm pieces per pack - VEAL SCALOPPINE - veal w fresh mushroom sauce

\$125 – 15ppl - 30 sm pieces per pack - VEAL CACCIATORE - veal w fresh mushrooms, olives & napolitana sauce

\$250 – 30ppl - 60 sm pieces per pack - VEAL CACCIATORE - veal w fresh mushrooms, olives, napolitana sauce

ROASTS

\$125 – 15ppl - pack ROAST VEAL - oven roasted w fresh mushrooms sauce or gravy sauce or cacciatore sauce

\$250 – 30ppl - pack ROAST VEAL - oven roasted w fresh mushrooms sauce or gravy sauce or cacciatore sauce

\$125 – 15ppl pack ROAST BEEF - oven roasted w homemade gravy sauce or fresh mushroom sauce

\$250 – 30 ppl pack ROAST BEEF - oven roasted w homemade gravy sauce or fresh mushrooms sauce

\$125 – 15 ppl pack ROAST PORK – oven roasted w gravy

\$250 – 30 ppl pack ROAST PORK – oven roasted w gravy

\$125 – 15 ppl pack ROAST LAMB – oven roasted w lemon & herb

\$250 – 30 ppl pack ROAST LAMB – oven roasted w lemon & herb

CHRISTMAS MEATS

\$285 – 30ppl - pack - ROAST TURKEY BREAST – carved w homemade gravy sauce

\$42.50/Kg 4.5 – 7.5KG WHOLE ROASTED TURKEY w/stuffing

\$38.50/Kg 8 – 9Kg WHOLE HOT GLAZED LEG HAM

\$195 – 30 ppl pack – DOUBLE SMOKED LEG HAM COLD CUT PLATTER w gardinieri

SALAD PLATTERS 30 – 35 ppl per platter

\$70 - Garden Leaf Salad w mesclun lettuce, cucumber, tomato & housemade dressing

\$75 - Traditional Italian Salad w mesclun lettuce, olives, tomato, cucumber, carrot, onions w balsamic

\$75 - Classic Coleslaw Salad w white/purple slaw homemade mayonnaise dressing

\$85 - Creamy Potato Salad w baby potato, bacon, egg, dill w homemade mayonnaise dressing

\$75 - Classic Potato Salad w baby potato, chives w lemon & olive oil dressing

\$95 - Traditional Cesar Salad w crisp cos, egg, bacon, croutons, parmesan w homemade caesar sauce

\$95 - Fresh Baby Spinach, Beetroot, Feta & Walnut Salad w vinegar & olive oil

\$95 - Fresh Baby Spinach, Roast Pumpkin, Feta & Walnut Salad w honey & mustard dressing

\$125 - Traditional Greek Salad w crisp cos, tomato, capsicum, cucumber, feta, olives, onion w oregano

\$95 - Quinoa Salad w roasted pumpkin, feta, mushrooms on bed of rocket w mustard & honey dressing

\$95 - Rocket Salad w baby rocket, parmesan, cherry tomato, pine-nuts w balsamic glaze dressing

\$95 - Pasta Salad w cheese, sundried tomato, cucumber, capsicum, onions, olives w vinegar & olive oil

\$95 - Rice Salad w spring onions, celery, capsicum, sultanas, corn & homemade dressing

\$165 Seafood Salad w prawns, crab extender, lettuce, celery, cucumber & tomato w vinaigrette dressing

\$ 145 - Dominics Caprese w cherry tomatoes, bocconcini & basil



COCKTAIL / FINGER FOOD - cooked - 40-piece pack

\$100 per selection of 40 pieces

bolognese pea & parmesan cocktail arancini
truffle mushroom & parmesan cocktail arancini
sundried tomato & basil pesto cocktail arancini
pumpkin & ricotta cocktail arancini
Italian risotto cocktail balls
Italian meatballs w napolitana sauce, gf
Vegetable spring rolls
Spinach & cheese pastizzi or Ricotta pastizzi
Potato croquettes
Ham & cheese croquettes
Vegetable samosa or Chicken tikka samosa

\$140 per selection of 40 pieces

pumpkin & ricotta cocktail arancini, gf
truffle mushroom & parmesan cocktail arancini, gf
spinach & ricotta quiche
caramelized onion & goats cheese quiche
traditional quiche Lorraine w leek
gourmet beef sausage roll
grilled chicken wings w lemon & herb, gf, df
grilled lamb kofta sticks

\$180 per selection of 40 pieces

gourmet beef cocktail pie
grilled cocktail chicken skewers lemon & herb, gf, df
grilled pork skewers w lemon & herb, gf, df
chicken satay cocktail skewers
chicken teriyaki cocktail skewers

60 pieces per pack

\$90 - chicken schnitzel cocktail pieces
\$100 - calamari rings
\$180 - tempura fish cocktails

DOMINICS FOCCACIA PIZZA SLABS

- \$125 each – 48 pieces (you can do ½ ½ slabs)

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

ANTIPASTO MISTO, gf 20-25 guests platter \$180

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

VEGETARIAN ANTIPASTO PLATTER, gf 20-25 guests platter \$180

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

BURGER SLIDERS

Minimum buy 30 per selection or one selection \$7.50 each

Beef sliders – beef pattie w cheese, slaw, relish
Chicken sliders- grilled chicken w cheese, slaw, mayo
Pork sliders – pulled pork w slaw, mayo

ITALIAN PANNINI PLATTER - 30 x panini \$255

chicken schnitzel - cheese, lettuce, mayo
bocconcini, tomato & pesto
vegetarian antipasto – artichoke, sundried tomato, provolone, eggplant
prosciutto, provolone & rocket
double smoked leg ham, provolone, tomato & lettuce
sopresa salami, provolone, tomato & lettuce

SANDWICH PLATTER 36 pieces \$150

grilled chicken, lettuce – ham, tomato & avocado
chicken schnitzel, lettuce, mayo salad - tuna & corn
curried egg & lettuce - turkey, cranberry
salmon, cream cheese - ham, cheese, tomato
cheese, tomato - roast beef, mustard

FINGER SLICE SANDWICH PLATTER

30 pieces \$180

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



PREMIUM CHEESE PLATTER 25-35 guests - \$180

selection of cheeses: cheddar - vintage - blue vein -
double brie - cream cheese – parmesan –

selection of crackers & wafers - berries & grapes - fresh
strawberries - dates - apricots - assortment of nuts

MEAL PACKS - \$295 each - serves 12ppl

MEAL PACK 1

Traditional beef lasagne
Spinach & ricotta cannelloni
Chicken schnitzel
Vegetarian or Traditional rice
Oven roasted potatoes
Bolognese pea & parmesan cocktail arancini

MEAL PACK 2

Penne con melanzane
Beef tortellini boscioala
Chicken involtini or Chicken parmigana
Vegetarian or Traditional rice
Oven roasted potatoes
Bolognese pea & parmesan cocktail arancini

MEAL PACK 3

Beef ravioli Bolognese
Penne napolitana
Roast veal w mushroom sauce or Roast beef w gravy
Vegetarian or Traditional rice
Oven roasted potatoes
Bolognese pea & parmesan cocktail arancini

MEAL PACK 4

Beef Lasagne
Penne Boscioala
¼ roasted chicken Maryland w lemon & thyme
Vegetarian or Traditional rice
Oven roasted potatoes
Bolognese pea & parmesan cocktail arancini

MEAL PACK 5

Spinach & ricotta cannelloni
Beef cannelloni
Chicken scaloppine or Chicken cacciatore
Vegetarian or Traditional rice
Oven roasted potatoes
Bolognese pea & parmesan cocktail arancini

FRESH FRUIT PLATTER 30-40 guests per platter \$180

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

BAKERY CAKE PLATTER - 45 pieces per platter can mix up x 3 selections \$110

tiramisu - apple crumble - chocolate mud – carrot cake
– berry cheesecake – mango cheesecake – plain
cheesecake
- passionfruit cheesecake – sticky date - caramel slice

AUTHENTIC ITALIAN CUISINE

Celebrating over 45 years in business 1980-2026

*** GST MUST BE ADDED TO ALL ITEMS ABOVE**

- Freshly cooked and prepared meals in our commercial kitchens on site
- All you need to do is heat & serve
- Preservative free, local produce, recipes from past generations
- Meals need to be ordered 4 working days' notice
- We are offering deliveries on Saturdays/Sundays at allocated times with orders over \$550 + delivery fee payable
- We are also offering if available a hot delivery service of your meals to your location with orders over \$1250 + delivery fee payable

To order call or email your order to
sales@dominicscatering.com.au

- Full catering on our website:
www.dominicscatering.com.au

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