



COCKTAIL MENUS

Contact Maria

e: sales@dominicscatering.com.au

t: 02 9597 2866

f: 02 9597 2288

44 Hattersley Street

Arncliffe NSW 2205

[Download Menus](#)

COCKTAIL MENU PACKAGES

DELIVERED HOT TO YOUR EVENT

WAIT AND BAR STAFF AVAILABLE FOR HIRE

COLD CANAPES

Bocconcini and cherry tomato skewer
Roasted vegetable skewer
Tomato, olive & basil tartlet*
Bocconcini, sundried tomato and basil tartlet*
Smoked salmon, cream cheese and chive tartlet*
Mini brushetta*

**Available only when our wait staff are hired for your event*

HOT SAVOURIES

Italian meat balls with napolitana sauce
Italian risotto balls
Spanish chorizo risotto balls
Potato croquettes
Spinach and ricotta quiche
Caramlised onion and goats cheese quiche
Spinach and ricotta pastizzi
Fillo pastry with spinach and mitzithra cheese
Chicken empanadas
Beef, olive and potato empanada
Dominic's margheritta pizza
Dominic's supreme pizza
Dominic's olive pizza
Dominic's mushroom pizza
Dominic's gourmet vegetarian pizza
Dominic's meat pizza
Roasted vegetable frittata
Mushroom, asparagus frittata
Vegetable samosa
Beef samosa
Roma tomato, olive and pumpkin samosa

COCKTAIL MENU PACKAGES

DELIVERED HOT TO YOUR EVENT

WAIT AND BAR STAFF AVAILABLE FOR HIRE

HOT SAVOURIES (CONT'D)

Vegetable spring roll with sweet chilli dipping sauce
Gourmet lamb, potato and rosemary cocktail pie with tomato dipping sauce
Gourmet beef cocktail pie with tomato dipping sauce
Gourmet butter chicken pie
Gourmet beef sausage roll with tomato dipping sauce
Tuscan chicken sausage roll
Moroccan vegetable sausage roll
Tempura fish cocktails with tartar dipping sauce
Prawn pastry with sweet chilli dipping sauce

FROM THE GRILL

Chicken schnitzel pieces
Veal schnitzel pieces
Lamb kofta sticks with yoghurt mint dipping sauce
Chicken wings
Terriyaki cocktail chicken skewer
Satay cocktail chicken skewer
Grilled chicken cocktail skewer

CHOOSE ANY 8, 10 OR ANY 12 SELECTIONS FROM ABOVE COCKTAIL MENUS

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

SUBSTANTIAL MEALS

(MINIMUM ORDER 30 PORTIONS PER ITEM)

Mini burgers - beef or chicken
Chipolata sausages on petit roll
Roast beef with gravy on petit roll
Penne napolitana box
Ravioli bolognese box
Tortellini boscioala box
Penne pesto box
Penne con melanzane box
Vegetable noodles box
Curried chicken and rice box
Chicken caesar salad
Rocket, cherry tomato and parmesan salad box

COCKTAIL GLUTEN FREE OPTIONS

Bocconicini and cherry tomato skewer
Roasted vegetable skewer
Tomato, olive and basil tartlet*
Bocconcini, sundried tomato and basil tartlet*
Italian meat balls
Grilled chicken cocktail skewer
Truffled mushroom and parmesan arancini*
Beef cocktail pie*
vegetable cocktail pie*
Beef sausage roll*
Chicken and leek quiche*
Falafel*
Quinoa falafel*
Pumpkin falafel*
Margheritta and olive pizza*

**Available only when our wait staff are hired for your event*

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

SUBSTANTIAL GLUTEN FREE OPTIONS

*Penne napolitana
Vegetable noodles
Curried chicken with jasmine rice

PLATTERS

ANTIPASTO MISTO PLATTER

(20 – 25 GUESTS PER PLATTER)

Sopresa salami
Ham deluxe
Mortadella
Coppa
Provolone
Marinated olives
Sundried tomato
Marinated artichoke
Grilled and marinated eggplant
Marinated roasted red capsicum

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

VEGETARIAN ANTIPASTO PLATTER

(20 – 25 GUESTS PER PLATTER)

Grilled zucchini
Grilled and marinated eggplant
Marinated roasted red capsicum
Marinated olives
Sundried tomato
Marinated artichoke
Marinated mushrooms
Bocconcini

HOT PLATTERS

(50 PIECES PER PLATTER - unless stated otherwise)

Italian risotto balls
Italian meat ball with napolitana
Chicken wings
Cocktail beef pies
Cocktail beef sausage rolls
Vegetable spring rolls
Tempura fish cocktails
Vegetable samosa
Spinach and ricotta quiche
Dominic's pizza
Chicken schntizel pieces
Veal schnitzel pieces
Chicken cocktail skewers
Vegetable spring rolls
Chicken nuggets (200 pieces)
Cocktail party pies (100 pieces)
Cocktail party sausage rolls (100 pieces)

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

HANDMADE ARANCINI*

(MEDIUM SIZE - MINIMUM ORDER 30 PIECES)

Beef, pea and mozzarella

Spinach and ricotta

Chicken and mushroom

**Gluten free available*

ITALIAN PANNINI PLATTER

(MINIMUM ORDER 30 PANINI)

Chicken schnitzel, lettuce, mayo

Veal schnitzel, lettuce

Vegetarian antipasto

SANDWICH PLATTERS

(MINIMUM 18 PIECES)

Grilled chicken, lettuce

Chicken schnitzel, lettuce, mayo

Salad

Tuna and corn

Curried egg and lettuce

Turkey, cranberry

Salmon, cream cheese

Ham, cheese, tomato

Cheese, tomato

Roast beef, mustard

Tomato and avocado

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

MINI BRIOCHE ROLL PLATTER

(30 ROLLS PER PLATTER)

Leg ham, roast peppers, swiss cheese and pesto
Shredded chicken, avocado and mayo
Falafel, tabouli and hummus

FINGER SLICE SANDWICH PLATTER

(MINIMUM ORDER 72 PIECES)

Salmon, dill, cream cheese
Egg and cress
Chicken, sundried tomato
Cream cheese, cucumber

PREMIUM CHEESE PLATTER

(25 – 35 GUESTS PER PLATTER)

SELECTION OF 5 CHEESES

Cheddar, vintage, blue vein, double brie, cream cheese
Selection of crackers
Berries, grapes
Strawberries
Dates
Apricots

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

VEGETARIAN ANTIPASTO PLATTER

(20 – 25 GUESTS PER PLATTER)

Grilled zucchini
Grilled and marinated eggplant
Marinated roasted red capsicum
Marinated olives
Sundried tomato
Marinated artichoke
Marinated mushrooms
Bocconcini

HOT PLATTERS

(50 PIECES PER PLATTER)

Italian risotto balls
Italian meat ball with napolitana
Chicken wings
Cocktail beef pies
Cocktail beef sausage rolls
Vegetable spring rolls
Tempura fish cocktails
Vegetable samosa
Spinach and ricotta quiche
Dominic's pizza
Chicken schnitzel pieces
Veal schnitzel pieces
Chicken cocktail skewers
Vegetable spring rolls
Chicken nuggets (200 pieces)
Cocktail party pies (100 pieces)
Cocktail party sausage rolls (100 pieces)

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

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 SKEWER PLATTER
(30 PIECES PER PLATTER)
SELECTION OF FRESH SEASONAL FRUIT

Strawberries
Rockmelon
Honeydew
Watermelon
Pineapple

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

FRESH BAKERY CAKE PLATTER

(45 PIECES PER PLATTER – UP TO 3 SELECTIONS PER PLATTER)

Tiramisu
Wild berry cheesecake
Apple crumble
Pain cheesecake
Caramel slice
Hummingbird
Orange and poppyseed
Black cherry and chocolate
Mud cake
Passionfruit cheesecake
Sticky date pudding
Red velvet
Strawberry cheesecake

SALADS

WHITE LARGE PLATTERS 25 - 30 GUESTS PER PLATTER

Garden leaf salad with mesclun lettuce, cucumber, tomato and housemade dressing
Traditional italian salad with mesclun lettuce, olives, tomato,
cucumber, carrot, onions with balsamic
Classic coleslaw with salad with white/purple slaw with homemade mayonnaise dressing
Creamy potato salad with baby potato, bacon, egg, dill with homemade mayonnaise dressing
Classic potato salad with baby potato, chives with lemon and olive oil dressing
Traditional caesar salad with crisp cos, egg, bacon, croutons, parmesan
with homemade caesar sauce
Fresh baby spinach, beetroot, feta and walnut salad with vinegar and olive oil
Fresh baby spinach, roast pumpkin, feta & walnut salad with honey and mustard dressing
Traditional Greek salad with crisp cos, tomato, capsicum, cucumber, feta, olives, onion with
oregano, olive oil and vinegar

COCKTAIL MENU PACKAGES

WAIT AND BAR STAFF AVAILABLE FOR HIRE

SALADS (CONT'D)

- Garden leaf salad with mesclun lettuce, cucumber, tomato and housemade dressing
- Traditional italian salad with mesclun lettuce, olives, tomato, cucumber, carrot, onions with balsamic
- Classic coleslaw with salad with white/purple slaw with homemade mayonnaise dressing
- Creamy potato salad with baby potato, bacon, egg, dill with homemade mayonnaise dressing
- Classic potato salad with baby potato, chives with lemon and olive oil dressing
- Traditional caesar salad with crisp cos, egg, bacon, croutons, parmesan with homemade caesar sauce
- Fresh baby spinach, beetroot, feta and walnut salad with vinegar and olive oil
- Fresh baby spinach, roast pumpkin, feta & walnut salad with honey and mustard dressing
- Traditional Greek salad with crisp cos, tomato, capsicum, cucumber, feta, olives, onion with oregano, olive oil and vinegar
- Quinoa salad with roasted pumpkin, feta, mushrooms on bed of rocket with mustard and honey dressing
- Rocket salad with baby rocket, parmesan, cherry tomato, pine-nuts with balsamic glaze dressing
- Pasta salad with cheese, sundried tomato, cucumber, capsicum, onions, olives with vinegar and olive oil
- Rice salad with spring onions, celery, capsicum, sultanas, corn and homemade dressing
- Dominic's caprese with cherry tomatoes, bocconcini and basil

90% OFF ALL THE ABOVE

All our food is handmade in our commercial kitchen, prepared and cooked fresh for your event.

IF HIRING OUR STAFF SERVICE, ALL MENU PACKAGES INCLUDE
SERVING PLATTERS, SERVING UTENSILS AND COCKTAIL NAPKINS

AN ADDITIONAL FEE FOR THESE ITEMS APPLIES WITHOUT STAFF SERVICE.