



CORPORATE MENUS

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[Download Menus](#)

CORPORATE MENU PACKAGES

DELIVERED HOT TO YOUR EVENT

WAIT AND BAR STAFF AVAILABLE FOR HIRE

MELBOURNE CUP

(VIEW OUR BUFFET AND COCKTAIL MENUS FOR MORE CHOICE)

MENU 1

Spinach and ricotta ravioli with homemade basil napolitana sauce (vegetarian)
Oven roasted chicken pieces (grain fed)
Garden salad
Vegetarian rice salad
Creamy potato salad
Italian bread and butter portions

MENU 2

Grilled lemon and garlic chicken cocktail skewers
Grilled herb and garlic beef cocktail skewers (grain fed)
Roasted seasonal vegetables, veg (grain fed)
Eggplant parmigana (vegetarian)
Garden leaf salad
Classic coleslaw salad
Italian bread and butter portions

MENU 3

Italian risotto balls
Spinach and ricotta quiche
Dominic's margherita pizza
Roasted vegetable frittata
Lamb, potato and rosemary cocktail pie with tomato dipping sauce
Grilled chicken cocktail skewers
Italian meat balls with napolitana
Lamb kofta sticks with yoghurt mint dipping sauce

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BUFFET LUNCH

Please see our Buffet Menus

PRODUCT LAUNCH

Please see our Cocktail Menus

STAND UP EVENTS

Please see our Cocktail Menus

BBQ BUFFET

Chicken kebabs

Gourmet sausages

Fillet steaks

Beef rissoles

Creamy potato salad

Garden salad

Coleslaw salad

Rice salad

Crusty bread and butter portions

Relishes, chutneys and sauces

DESSERT

Fresh fruit platter

Fresh bakery cake tray

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BBQ HOT BREAKFAST

Bacon
Eggs
Hash browns
Beef sausages
Grilled onions
Assorted crusty bread

TRADITIONAL CHRISTMAS LUNCHEON

Traditional beef lasagne
Roasted vegetable lasagne
Roast turkey with cranberry
Double smoked leg ham - cold cut
Barramundi fish cocktails
Roast pumpkin
Roast potatoes
Garden salad
Crusty bread and butter portions

SEAFOOD OPTION

Fresh prawns with lemon wedge
Sydney rock oysters with lemon wedge
smoked Salmon platter

DESSERT

Christmas pudding with butterscotch sauce
Christmas fruit cake platter
Mixed bakery cake fresh platter
Seasonal fresh fruit platter

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ANY OCCASION PLATTERS

ANTIPASTO MISTO PLATTER

(20 - 25 GUESTS PER PLATTER)

Sopresa salami
Double smoked leg ham
Mortadella
Coppa
Provolone
Marinated olives
Sundried tomato
Marinated artichoke
Grilled and marinated eggplant
Marinated roasted red capsicum

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
Basil infused bocconicini

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MIXED MEAT PLATTER*

(60 PIECES)

Gourmet aussie beef cocktail pies with tomato dipping sauce

Gourmet aussie beef sausage rolls with tomato dipping sauce

Lamb kofta sticks with yoghurt mint dipping sauce

MIXED VEGETARIAN PLATTER

(60 PIECES)

Assortment of mini cocktail quiches

Spinach and ricotta fillo rollini

Italian risotto balls

COLD PLATTER

(60 PIECES)

Vietnamese rice paper rolls

Assortment of sushi and nori

Tomato and bocconcini skewers

HOMEMADE ARANCINI*

(MEDIUM SIZE – MINIMUM ORDER 60 PIECES)

Beef, pea and mozzarella

Spinach and ricotta

Chicken and mushroom

**Additional fees apply for gluten free option*

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MIXED MEAT PLATTER*

(60 PIECES)

Gourmet aussie beef cocktail pies with tomato dipping sauce

Gourmet aussie beef sausage rolls with tomato dipping sauce

Lamb kofta sticks with yoghurt mint dipping sauce

HOT PLATTERS*

(60 PIECES PER PLATTER UNLESS OTHERWISE SPECIFIED)

Italian risotto balls

Italian meat ball with napolitana

Chicken wings

Cocktail beef pies

Cocktail beef sausage rolls

Vegetable spring rolls

Tempura fish cocktails

Calamari rings (150 pieces)

Vegetable samosa

Spinach and ricotta quiche

Dominic's pizza

Chicken schnitzel pieces (75 pieces)

Veal schnitzel pieces (75 pieces)

Chicken cocktail skewers

Vegetable spring rolls

**Additional fees apply for gluten free option*

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ITALIAN PANNINI

(MINIMUM ORDER 30 PANINI)

Chicken schnitzel, lettuce, mayo

Veal schnitzel, lettuce

Vegetarian antipasto

MINI BRIOCHE

(30 ROLLS PER PLATTER)

Leg ham, roast peppers, swiss cheese and pesto

Shredded chicken, avocado and mayo

Falafel, tabouli and hummus

SANDWICH *

(MINIMUM 18 PER PLATTER)

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

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FINGER SLICE SANDWICH

(MINIMUM ORDER 72 PIECES)

Salmon, dill, cream cheese

Egg and cress

Chicken, sundried tomato

Cream cheese, cucumber

MIXED GLUTEN FREE SANDWICH*

(36 PIECES)

Chicken pesto

Turkey, cranberry

Roast beef, mustard

Egg, lettuce

**Additional fees apply for grain fed option*

PREMIUM CHEESE

(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

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FRESH FRUIT

(30 – 40 GUESTS PER PLATTER / SMALLER PLATTERS AVAILABLE)

Selection of fresh seasonal fruit

Seedless watermelon

Rockmelon

Honeydew

Strawberries

Pineapple

Grapes

Kiwi Fruit

Passionfruit

FRESH FRUIT SKEWER

(30 PIECES PER PLATTER)

Selection of fresh seasonal fruit

Strawberries

Rockmelon

Honeydew

Watermelon

Pineapple

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FRESH BAKERY CAKE

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

Tiramisu

Wild berry, plain, passionfruit, strawberry cheesecake

Apple crumble

Caramel slice

Hummingbird

Orange and poppyseed

Black cherry and chocolate

Mud cake

Sticky date pudding

Red velvet