



WEDDING MENUS

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WEDDING FORMAL MENU PACKAGES

PROFESSIONAL CATERING STAFF INCLUDED
CATERING EQUIPMENT AVAILABLE FOR HIRE

CANAPES ON ARRIVAL (CHOOSE 3)

Truffled mushroom and parmesan arancini balls
Potato corn and manchego cheese croquettes
Roma tomato, olive and pumpkin samosa
Vegetable spring roll
Caramelised onion and goats cheese cocktail quiche
talian risotto ball

ENTREES

MIXED ANTIPASTO PLATES

Prosciutto wrapped bread stick
Sopresa salami
Double smoked leg ham
Basil infused bocconcini
Marinated sundried tomato
Marinated artichoke
Marinated olives

ENTREES

MIXED ANTIPASTO AND ARANCINI PLATTERS

Arancini - beef ragu, spinach and ricotta, chicken and mushroom
Mixed antipasto platter - prosciutto, sopressa salami, double smoked leg ham, mortadella, coppa
Fresh grilled eggplant, fresh grilled capsicum, marinated olives, sundried tomato, marinated
artichoke
Provolone cheese, basil infused bocconcini

BREAD ROLLS

Assortment of crusty bread rolls with butter portions

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ALTERNATE ENTREES OR MAINS (CHOOSE 2)

Rigatoni beef ragu, tender pieces of beef with homemade tomato and basil sauce
Beef tortellini e funghi with lean bacon, fresh mushrooms, shallots and cream sauce
Beef ravioli with homemade basil and napolitana sauce
Torglione siciliana with summer eggplant, homemade basil and napolitana sauce with parmesan
Penne pesto with pine nuts, fresh basil, parsley, garlic and oil blended with cream and grated parmesan
Homemade spinach and ricotta cannelloni with basil and napolitana sauce
Traditional homemade beef lasagne with fresh basil and mozzarella

SEAFOOD (COLD PLATTERS)

Fresh Sydney rock oysters with lemon
Fresh prawns with lemon
Smoked salmon

SEAFOOD OPTION (HOT PLATTERS)

Salt and pepper calamari
White bait

INSALATA

Rocket - wild baby rocket with pine nuts, parmesan and balsamic dressing
Caprese - baby bocconcini, cherry roma tomatoes, oregano and pesto dressing
Caesar - baby cos lettuce, shaved parmesan, bacon with dressing

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ALTERNATE MAINS (CHOOSE 2)

- Pollo alla cacciatore - chicken breast with fresh mushrooms, olives and homemade napolitana sauce with seasonal vegetables
- Chicken breast supreme - roasted chicken breast with seasonal vegetables, chat potatoes and tarragon jus
- Beef tenderloin - beef with chive mash, baby carrots, sautéed mushrooms and red wine reduction
- Veal scaloppine - veal steaks with fresh mushrooms, seasonal vegetables and wine sauce
- Salmon - grilled salmon fillet with chargrilled asparagus and broccolini with pesto sauce
- Barramundi - grilled fillet with lemon butter sauce and seasonal vegetables

ALTERNATE DESSERTS (CHOOSE 2)

- Crème brûlée
- Tiramisu with chocolate sauce
- Sticky date pudding with caramel sauce
- Cheesecake with berry compote
- Lemon lime citrus tart with lemon curd and icing sugar
- Vanilla pannacotta with saffron spice pineapple