



# *The Stylish Drop*

*Dish Catering offer a beautifully presented drop off catering including elegant tableware, serving platters, deluxe disposables fully set up for your guests to eat.*





# *Deliciously Different*

Inspired by beautiful seasonal ingredients, our stations ensure current food trends are considered and broad appeal is delivered. We create food you want to eat. Our Do It Yourself menu takes the stress from your stylish event. Our deluxe boards, gourmet stations, hand crafted canapés and petite dessert options will delight your guests and have them raving for weeks to come.

Mix and match any of the option and we will display the items on your tables. For that extra WOW, Print Candy can upgrade your table with beautiful props and luxe displays to create a truly glamorous presentation.

## *Drop off includes:*

- ✓ *Menu display – customised to your event*
- ✓ *All equipment and bio-disposables / napkins – (upgrade to crockery and stainless cutlery optional)*
- ✓ *Please also look at our deluxe range of bagasse bio-disposables used by Micheline star chef (optional upgrade)*

## *Your choice:*

Choose a drop off and set up onto your themed tables

Choose a drop off and set up onto our tables themed by our stylist (extra cost upgrade)

Choose a full service with staff for the duration, tables with black cloths and theming (extra cost upgrade)

Prices for food are listed exclusive of GST • Delivery will be charged additionally





# Grazing Boards

Beautiful Disposable timber boards perfectly shaped for your grazing table. Food selected is deluxe items from specialty suppliers – try one of each for a wonderful display

Boards – \$90.00 each • serves 10-12 guests

## Charcuterie board

Selection of 4 cured meats • house slaw • pickles • olives • artichokes • semi dried tomatoes • sourdough bread • beetroot relish

## Seafood board

Smoked salmon • crab pâté • marinated octopus • prawn salad • sourdough bread • garlic mayonnaise

## Cheese board

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

## Vegetarian board

Bocconcini & zucchini skewers • hommos • grilled eggplant • pickled red cabbage • sun-dried tomato • stuffed vine leaves • raw vegetables • marinated feta • flatbread

## Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) • ginger • wasabi • soy sauce (3 pp)





## *Canape Station*

### Cold Canapés \$3.25 each

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Haloumi • toasted flatbread • harissa yoghurt • lemon (v/gf)  
Vine tomatoes • basil • mozzarella • bruschetta (v)  
Smoked Salmon • cucumber • sun blushed tomato • cream fraiche • blini  
Beef Fillet • prosciutto • horseradish • dill (df)  
Sushi • vegetable • ginger wasabi (v)  
Falafel balls • Greek style mint yoghurt (v)  
Fresh Oysters • rice wine vinaigrette (gf/df)  
Peking duck • Asian greens • rice paper • hoisin (gf/df)  
Tuna tartar • lemon seaweed • Sesame seeds • Japanese mayo (gf)  
Sumac chicken • lavosh • beetroot sesame (gf)  
Rockmelon popsicle • parma ham • truffle oil (v/gf/df)  
Couscous • mint • pomegranate salad • tahini yogurt (v)  
Lamb loin • spiced rosemary • garlic chip (gf)

### Cold Gourmet Canapés \$4.95 each

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Chicken Medallion • morel mushroom • sage tomato confit (gf/df)  
Sea Trout Popsicle • wasabi (gf/df)  
Lamb Loin • celeriac puree • candied mint leaves (gf/df)  
Tasmanian Salmon • mashed peas • blini • caviar (gf/df)  
Seafood cocktails • Crab • shrimp • lobster • spicy avocado • tomato • lime • coriander (gf/df)  
Stuffed pumpkin flower prawn • fresh pumpkin flower • king prawn • chilli • tempura batter (gf/df)  
Prawn on lemongrass • delicate prawn meat • Asian spices on a lemongrass stalk perfectly grilled  
Truffled wild mushrooms • crisp leeks in a brioche crouste (v)  
Baby spinach salad • shaved mushrooms • croutons • pancetta • red wine vinaigrette (v/gf/df)  
Chickpea smashed • roasted cauliflower • caramelised onion • pine nut • salsa verde (v/gf/df)





# Platters & Chafers

## Deluxe Ham Station

\$320.00

Traditionally wood smoked, bone in ham. Gluten and allergen free. 100% Australian pork, free range and sourced locally. Lightly cured and double wood smoked for 12 hours. 5kg size will feed 30-40 guests. Displayed on your table – 40% pre sliced and displayed on timber boards / Condiments & breads served in our beautiful bagasse bowls

Deluxe Ham on the Bone • Selection of Gourmet Cheeses • apple sauce • cranberry sauce • selection of gourmet breads • beetroot relish • mustards • butter • garlic oil

## Deluxe Seafood Platters

\$240.00 per platter (serves 20 guests)

Large Peeled King Prawns on ice (2 pp)

Freshest Oysters in half shell on ice (2 pp)

Side Smoked Salmon • dill • capers (1 side per 25)

Seafood Cocktail • crab • prawn • scallops • dressing • dill • avocado • lemon (1 pp)

Inclusive of condiments • limes • lemons

## Deluxe Warm Traditional Meat Selections \$220.00 per chaffer (serves 20 guests)

Mini Eye Fillet • wild mushrooms • cabernet jus • thyme stalks • sea salt

Pork Fillet • sautéed apple cubes • crème fraiche jus • basil leaves

Angus Beef Sausage • caramelised petite onions • sautéed potato cubes • shiraz jus

Lamb Cutlet Rack • sautéed zucchini cubes • chives • fresh mint dressing • rosemary

Chicken wrapped in Prosciutto • sautéed baby spinach • garlic crème sauce • thyme





## *Platters & Chafers*

### Deluxe Cold Meat Platters

\$220.00 per platter (serves 20 guests)

Grain Fed Eye fillet • Dijon mustard • horseradish • watercress • thyme

Turkey Breast • cranberry compote • crispy leeks • edible flowers

Leg of Ham • seeded mustard • cherries • sourdough slices • butter

Roasted Chicken • gourmet stuffing • turnip chips • watercress • garlic mayo

### Deluxe Warm International Selections

\$220.00 per chaffer (serves 20 guests)

Teriyaki salmon fillets • bean sprouts • Japanese mayo • brown rice

Green Thai chicken curry • lemongrass • palm sugar • basil • jasmine rice • naan bread

Moroccan lamb balls • spicy tomato sauce • coriander • minted yoghurt • hummus • flat bread

Teriyaki chicken • bok choy • lemongrass • jasmine rice • coriander

Lamb Rogan josh • shredded coconut • Indian spices • rich tomato & yoghurt sauce • shallot

Vegetable Tikka masala • chili • coriander • cumin • garlic • cardamom • shallot • garlic

Meat Lasagne • Bolognese • Béchamel sauce • parmesan

Vegetable Lasagne • Napolitano • spinach • pea's • carrots • broccoli • zucchini • parmesan





## Sides

### Warm sides

\$90.00 per chaffer (serves 20 guests)

Roasted Potatoes • sea salt • parsley • lightly glazed butter

Oven Roasted Sweet Potato • root vegetables

Caramelised Baby Carrots • honey glaze • poppy seed

Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan

Broccoli • beans • asparagus • spinach • toasted almonds • garlic butter

Baby New Potatoes • minted • salted butter

### Deluxe Salads

\$90.00 per box (serves 20 guests)

Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan

Broccoli • beans • asparagus • spinach • toasted almonds • garlic butter

Baby New Potatoes • minted • salted butter

Artichokes • lemon • truss tomatoes • mustard dressing

Baby Pickled Beetroot • lentils • coriander • feta

Sweet Potato • pinenut • kumara • red capsicum • shallot • oil dressing

Black Rice • shredded coconut • pumpkin seeds • cranberries • parsley • shallot

Chickpea • haricot beans • soy beans • artichokes • capsicum • onion • shallot • garlic pesto





## *Dessert and cheese*

### Petits Fours Tartlet Selection One

6 of each \$140.00

Pecan Tart • Choc Hazelnut Tart • Apple Crumble Tart • Coconut Pineapple Tart • Redcurrant Tart • Calamansi Tart

### Petits Fours Tartlet Selection Two

6 of each \$140.00

Green Tea & Apricot Friand • Sago Mango Pyramid • Raspberry Macaron w Marshmallow • Peanut Butter Slice • Passionfruit Slice • Chocolate Brownie

### Petits Fours Tartlet Selection Three

6 of each \$140.00

Fruit & Nut Friand • Vanilla Cake Slice • Baked Lemon Cheesecake • Banoffee Tart • Earl Grey Tea Madeline • Opera Slice

### Petits Fours Tartlet Selection Four

6 of each • Flourless \$180.00

Almond Praline Brownie • Lemon Berry Cheesecake • Pistachio Vanilla Raspberry Slice • Salty Macadamia Caramel on Chocolate Cookie • Boysenberry Temptation • Almond Panna Cotta w Plum & Spice Base

Gourmet Cheese Board serves 10 \$80.00

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

