



D O D Y O L I V E R C A T E R I N G

FOOD | WINE | OCCASION

CONTACT | M: 0413 449 552 E: docatering@bigpond.com

Cocktail menu 2016

Seafood

1. Fresh King Prawns with Dill & Lemon Aioli
2. King Prawns Spring rolls with Chilli, coriander and lime sauce
3. Fresh rock oysters with lemongrass, sweet basil, chilly and fresh coriander
4. Seared salmon cubes with wasabi fish roe
5. Corn fritters with smoked salmon, horseradish crème fraiche and dill
6. Yellow Fin Tuna tartar, with wasabi and pomegranate served in wonton Goo gee shells
7. Herb Crusted Flathead tails served with homemade tartare sauce.

Meats

1. Peking duck wrapped in Chinese pancake with spring onion, cucumber and hoi sin sauce.
2. Bruschetta, with rare roast eye fillet of beef with béarnaise
3. Mini cheese burgers with rocket, tomato relish in a brioche bun
4. Bombay chicken slider, with coriander, cumin and ginger on a brioche bun
5. Oregano & parmesan crusted chicken goujon with roasted garlic & lemon aioli
6. Laksa fried chicken dumettes. With Vietnamese mint sauce.
7. Beef and Fig cigars, wrapped in filo with yogurt and pomegranate molasses



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Vegetarian

1. Vietnamese rice paper rolls with sweet chilli and lime mayo
2. caramelised onion and feta tartlets
with red capsicum chilli jam
3. Sweet potato and corn fritters topped with lime and coriander
mayo
4. Roasted Pumpkin, parmesan and shredded basil pies
5. Roasted beetroot, chervil and micro herb tartlets
6. Bruschetta with smashed broad beans, minted peas and
parmesan
7. Spinach, taleggio and reggiano arancini balls
8. Mix wild mushroom and truffle pies

Sandwiches or mini rolls with sesame seeds (white or multi grain)

1. Creamy Egg mayo and crispy bacon
2. Chicken, with mint, chives and homemade mayo
3. Roasted eye fillet with homemade béarnaise and rocket
4. Smoked salmon cream cheese cucumber and dill
5. Ham, dijon mustard and Rocket
6. Tomato, basil and bocconcini

Something Sweet

1. Mini Chocolate torte with whipped cream and raspberry
2. Mini Frangipani and Raspberry Tart
3. Mini Passion fruit Citrus tart
4. Mini Blueberry cheese cake tart
5. Mini Pavlovas with strawberries and cream
6. Belgium Chocolate mousse served in shot glasses
7. Tiramisu



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The Dinner Party

Entree

Thai crab cakes, with coriander and chili

Salt and pepper calamari

King prawn cocktail, with lime and dill aioli

Coriander pesto sauce over fresh scallops baked in the shell.

Rotolo of spinach, roasted pumpkin, parmesan and ricotta (pasta roulade)

Eggplant risotto stacks, with tomato and basil sauce

White risotto, lemon thyme, sliced prosciutto, pecorino & crumbled goats cheese.

Paperdelle with roasted pumpkin, prosciutto, Bresse Blue cheese and rosemary

Main

Roasted Eye Fillet of Beef with homemade Béarnaise sauce

Crispy skin fillet of salmon with lemon and dill, butter sauce

Lamb cutlets, with crispy parmesan, rosemary and garlic crust

Minute Steak, pounded scotch fillet steak, with a peppercorn sauce

Roasted Spatchcock with lemon, oregano and garlic

Fillet Mignon, eye fillet steak, wrapped in bacon and chicken liver pate

Rare seared pepper crusted Tuna with orange and sage sauce

Rack of Lamb, with red current glaze and rosemary

Veal crumbed cutlets, with parmesan and lemon oil

Peking duck breast, with Asian mixed veggies and traditional hoi sin sauce

Thai Red Duck Curry with Thai veggies

Fillet of Salmon on a bed of basmati rice with Thai green spices and coconut



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Potato on the table

Crispy roasted new potatoes with rosemary and garlic

Crispy fries

Scallop Potato with cream.

Sautéed zucchini and roasted sweet potato

Creamy wasabi mashed potato

Salads

Roasted Peach, walnut, goat's cheese and rocket.

Mango, snow peas, pine nuts and Cos lettuce.

Greek Salad, feta kalamata olive, tomato and Spanish onion

Potato salad, crispy bacon, soft eggs, spring onion and sour cream

Roasted pumpkin, red onion, rocket & rosemary with balsamic vinaigrette

Moroccan Roasted Veggies and Rocket, with a Moroccan dressing

Mixed Green salad with snow peas, pine nuts avocado and red vinaigrette

Dessert

Raspberry & and frangipani tart, with ice-cream, cream and raspberry sauce

Chocolate, Walnut, almond & cashew torte, with ice-cream, cream and raspberry sauce

Date pudding with caramel sauce, cream and ice cream

Lemon Citrus Tart with double cream and ice cream

Whole Orange and Almond, flourless Cake, with Orange syrup, double cream and ice cream



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Price list

Cocktail Party

6pcs per person \$36

8pcs per person \$45

10pcs per person \$50

12pcs per person \$60

Staff Wait staff and Bar staff are \$38 per hr min 4hrs

Dinner Party

3 course \$125 a head, cooked and served in your home

dietary requirements Please note, we are unable to guarantee that menu items will be 100% free of all traces of nuts, dairy, gluten or other products.

ordering We require a minimum of three working days notice for final numbers. This will form the basis of our billing. We also understand that that there are last minute changes and special requests. Our staff will endeavour to accommodate these.

Payment We require full payment upon pick up or the day before your event.