



DODY OLIVER CATERING

FOOD | WINE | OCCASION

Summer 2017 Cocktail menu

Hot Canapés

King Prawns Spring rolls with chili, coriander and lime sauce

Spinach, taleggio and reggio arancini balls **V**

Herb Crusted Flathead with Dody's tartare sauce

Peking duck pancake, spring onion, cucumber & hoi sin sauce.

Mini cheeseburgers with rocket, tomato relish & soft brioche bun

Feta, spinach and potato frittata, beetroot relish **V GF**

Crispy parmesan chicken goujons, garlic & lemon aioli

Beef and Fig filo cigars with yogurt & pomegrate molasses

Caramelized onion and feta tartlets with red capsicum chilli jam **V**

Wild mushroom and truffle pies **V**

Roasted beetroot, cherve and micro herb tartlets **V**

Cold Canapés

Seared salmon tart with ponzu & cucumber spaghetti

Bruschetta with smashed broad beans, minted peas and parmesan **V**

King Prawns with Dill & Lemon Aioli **GF**

Corn fritters with smoked salmon, horseradish crème fraiche and dill

Fresh rock oysters **GF**

Vietnamese rice paper rolls with peanut & hoisin dipping sauce **GF V**



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Bruschetta of rare eye fillet, béarnaise sauce

Laksa marinated chicken drumette, fried with Nuoc cham

Crisp tostaditas with gin cured king fish, flame roasted pablanos, **GF**
guacamole & charred corn salsa

Finger sandwiches or Mini rolls with (white or multi grain)

Creamy egg mayo & crispy bacon

Chicken, mint, chives & Dody's homemade mayo

Roasted eye fillet with homemade béarnaise & rocket

Smoked salmon cream cheese cucumber and dill

Ham, dijon mustard & rocket

Tomato, basil & bocconcini **V**

Something Sweet & mini

Chocolate torte with cream & raspberry

Frangipani and Raspberry Tart

Passion fruit citrus tart

Blueberry cheesecake

Eton Mess with fresh berries, coulis **GF**

Belgium chocolate mousse in a shot glass **GF**

Tiramisu



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Price list

Cocktail Party

6pcs per person \$36 Recommended for 1-2 hrs

8pcs per person \$45 Recommended for 2-3 hrs

10pcs per person \$50 Recommended for 3-4 hrs

12pcs per person \$60 Recommended for 4-5 hrs

Wait staff @ \$38 per hour, minimum 4 hour requirement

Chef staff @ \$45 per hour minimum 4 hour requirement.

Bar staff @ \$38 per hour minimum 4 hour requirement.

Serving platters and cocktail napkins are included

If you require further **equipment** we can arrange a quote on your behalf.

Cocktail party minimum numbers 25 people

Dietary requirements We are happy to provide for vegetarian, celiac and other dietary requirements with a minimum notice of three working days. 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 endeavor to accommodate these.

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