



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

FOOD | WINE | OCCASION

Summer 2017 The Dinner Party

Main dishes

Roasted tenderloin of beef with Dody's béarnaise sauce

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

Double cutlet of lamb, crispy parmesan, mint pesto

Pan seared harrisa chicken with farro salad & smoked yoghurt

Crumbed cutlet of veal with lemon aoli and baby rocket

Peking duck breast, with crisp greens and traditional hoi sin sauce

Baked snapper fillet with crunchy asian greens & dressing.

Crispy pork belly, burnt granny smith puree, caramelized witlof & jus gras

Salads

Roasted cauliflower & barley salad with smoked almonds & crumbled fetta

Spring green salad with lemon, extra virgin olive oil and cracked pepper

Asian noodle salad with Chinese cabbage, crispy shallots, nouc nam

Raw vegetable salad with honey lemon dressing

Ancient grain salad, du puy lentils, freekah, pomegranate seeds & pita crisps



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Side Dishes

Crispy roasted new potatoes, rosemary & garlic

Classic fries

Roasted sweet potatoes, honey & sesame seed

Steamed seasonal greens, olive oil, cracked pepper

Dessert

Raspberry & frangipani tart, vanilla bean ice cream, raspberry sauce

Eton Mess with fresh berries, coulis & double cream **GF**

Three nut chocolate torte, with cream raspberry sauce

Lemon tart with double cream and ice cream

Roasted pear with espresso mascarpone cream **GF**

Pricing

2 courses - \$72.00 per person

3 courses - \$98.00 per person

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.

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



DODY OLIVER CATERING

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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 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.