



DODY OLIVER CATERING

FOOD | WINE | OCCASION

Summer 2017 Sharing menu

Slow cooked lamb shoulder, pomegranate, grains & preserved lemon yoghurt **GF**

Marinated baked salmon with sticky honey glaze, coriander, ginger & chili

Spiced chicken breast, pan seared with coriander seeds, thyme, cherry tomatoes & sherry vinegar

Whole roasted fillet of beef, herb & mustard crust, salsa verde

Dody's roast pork, crunchy crackling, sage jus

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

Side Dishes

Crispy roasted new potatoes, rosemary & garlic

Classic fries

Roasted sweet potatoes, honey & sesame seed

Steamed seasonal greens, olive oil, cracked pepper

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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.

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.