

## about us

*fresh, vibrant & stylish*

*..... mmmm D'lish*

D'lish is a melbourne based corporate catering company, catering to the melbourne cbd & inner city suburbs.

we have a passion for all things delicious & have created our extensive menu to include past favourites as well as contemporary cuisine.

D'lish is committed to offering a highly professional & efficient service & aspires to achieve 100% customer satisfaction, ensuring your next event will be something to talk about.

our promise to you.....to meet your requirements & exceed your expectations!

## easy ordering

we accept orders via phone, fax, email or our website, however email is the preferred method for receiving orders

### placing an order

email: catering@dlish.com.au  
phone: 03 9429 7917  
fax: 03 9429 7947  
web: dlish.com.au

### order confirmation

upon receipt of your order, our friendly D'lish team will promptly contact you to confirm your requirements.

### delivery & invoicing

we would appreciate your orders by 4.00 pm on the business day prior to your delivery. same day orders may attract a \$10.00 fee.

invoices are provided with your delivery.

we accept payment by cheque, EFT, credit card or cash.

credit card payments attract the following surcharges:  
visa & mastercard (2.2%)  
american express (2.5%)

### minimum orders

cold deliveries: \$40.00  
hot lunch deliveries: \$100.00

all prices are inclusive of GST

for full terms & conditions please visit our website:  
[www.dlish.com.au](http://www.dlish.com.au)

## breakfast

### cool choices

**traditional mini croissants** \$4.50  
freshly baked french style mini croissants  
served with sweet fruity jams & butter (2 per serve)

**almond mini croissant** \$3.20ea  
freshly baked decadent croissant with almond filling  
topped with toasted slivered almonds

**D'lish yoghurt cup** \$5.20ea  
layers of low fat yoghurt, fruit & toasted muesli  
available in passion fruit & mixed berry

**mini danish pastries** \$4.90  
baked fresh daily with tasty fruit toppings. selection may include apple & cinnamon, cherry, strawberry, apricot, berry danish & chocolate croissant (2 per serve)

**muffin** \$3.50ea  
baked daily using our special recipe. selection may include wild berry, chocolate, apple & cinnamon, raspberry, white chocolate, banana & orange & poppy seed

**slices** \$2.70  
an assortment of delicious mouth-watering slices which may include hedgehog, fudge brownie, cherry, rocky road, caramello, lemon & more (2 per serve)

large/regular sizes of all mini items are available,  
prices on request

### some like it hot!

**mini BST roll** \$2.90ea  
mini french rolls filled with crispy bacon, spinach, tomato & tasty cheese

**savoury mini croissants** \$6.50  
freshly baked french style croissants filled with a variety of savoury fillings (2 per serve)

**tasty toasties** \$4.30  
selection of toasted foccacias with mmmm D'lish fillings (2 per serve)

**baby quiche** \$3.60ea  
individual quiches filled with bacon, egg & mushroom

**breakfast sausage** \$4.00ea  
grilled bratwurst sausage in a mini baguette  
topped with cheese & bush tomato relish

minimum: 6 of any item

## morning & afternoon tea

### cakes \$4.20

tempting selection of freshly baked cakes which may include chocolate, frosted banana, raspberry, lemon drizzle, carrot & walnut & more (2 per serve)

### tartlet \$3.50ea

stunning assortment of tartlets which may include strawberry, lemon meringue, passion fruit, apple, lemon lime, pecan, rhubarb, berry & apple

### friends \$4.40

moist rich french almond cake, selection may include mixed berry, rhubarb & apple, mango & passion fruit & chocolate chip (2 per serve)

### scone \$3.50ea

our generous freshly baked scones served with butter, sweet fruity jams & chantilly cream

### mini lavender scone \$2.90ea

dainty lavender infused scone filled with a light citrus cream

### mini cupcake \$2.60ea

classic moist cupcakes iced with a variety of flavoursome frostings & toppings. Yum!

### perfect profiteroles \$3.50

filled with crème patisserie & dipped in premium milk & white chocolate (3 per serve)

### scrumptious slices \$3.20

selection of bite sized brownies which may include jaffa, double choc, coconut, mars bar, vanilla slice & more (2 per serve)

### beautiful biscuits \$3.60

luscious selection of biscuits, choc chunk, yo-yos, macarons, shortbreads & more (3 per serve)

### muffin \$3.50ea

baked daily using our special recipe. selection may include wild berry, chocolate, apple & cinnamon, raspberry, white chocolate, banana & orange & poppy seed

### D'lish pastry basket \$9.00

selection of our most popular items including muffins, danishes & traditional croissants (3 items per serve)

### chocolate decadence platter \$5.00

naughty but ever so nice... mouthwatering assortment of D'lish chocolate treats (2 per serve)

## morning & afternoon

## tea packages

### D'lish package

danish pastry (1)

savoury muffin (1)

spinach & feta - filled with brie & basil

tex mex with sour cream & roasted red pepper

rustic corn with crunchy bacon & avocado

includes 2 items pp \$8.00 pp

### D'vine package

danish pastry (1)

beautiful biscuits (2)

fresh fruit platter (1)

includes 4 items pp \$9.50 pp

### D'lectable package

mini bagels with savoury fillings (1)  
(salmon add \$1.00)

berry friends (1)

fresh fruit platter (1)

includes 3 items pp \$11.00 pp

### D'lightful package

mini french style croissant filled with leg ham,  
cheese & tomato (1)

scones with fruity jam & chantilly cream (1)

fresh fruit platter (1)

includes 3 items pp \$11.40 pp

minimum: 10 serves per package

## fruit & cheese

**seasonal fresh fruit** \$4.80 pp  
stunning selection of fruit impressively  
presented & accompanied by a honey yoghurt dip

**fresh fruit skewer** \$5.80 pp  
refreshing combination of delicious seasonal fruits  
beautifully presented on wooden skewers

**fruit salad** \$5.00 pp  
individual serves of fresh fruit salad, plain or drizzled with honey

**gourmet cheese board** \$7.80 pp  
indulgent selection of australian cheeses with grissini,  
water crackers, lavosh, dried fruit & nuts

**gourmet cheese, fruit & crackers** \$5.70 pp  
selection of australian cheese with freshly sliced seasonal  
fruit, tasty crackers, lavosh, dried fruit & nuts

minimum serve 6 per platter

*see "food to share" for more entertainment ideas*

## beverages

**100% fruit juices (2lt)** \$6.50

**individual juices (350ml)** \$2.80

all juices have no added sugar!  
flavours include orange, apple, pineapple, apple & blackcurrant

**soft drinks & mineral waters (300ml)** \$2.80

**soft drink & mineral waters(1.25lt)** \$4.40

**still water (600ml)** \$2.80

**still water (1.5lt)** \$4.00

## caffeine fix

### twining teas & instant coffee

1 sitting \$2.50 / 2 sittings \$3.50 / all day \$4.50

with cup, saucer, teaspoon, milk jug & sugar bowl

1 sitting \$4.00 / 2 sittings \$5.00 / all day \$6.00

### twining teas & percolated coffee

1 sitting \$3.00 / 2 sittings \$4.00 / all day \$5.00

with cup, saucer, teaspoon, milk jug & sugar bowl

1 sitting \$4.50 / 2 sittings \$5.50 / all day \$6.50

*for urns, percolators, tables etc please see  
our 'for hire' section on the back page*

## food to share

**continental deli** \$10.80 pp  
ham off the bone, mild salami, mustard rubbed beef, chorizo,  
gouda cheese, marinated olives, pickled onions, gherkins  
& an assortment of breads accompanied by a spicy tomato chutney

**crisps & dips** \$7.60 pp  
crisps, corn chips, lavosh, ciabatta & turkish bread,  
tapenade & a selection of babaganosh,  
hummus, avocado, beetroot & eggplant dips

**mediterranean vegetarian mezze** \$10.40 pp  
grilled peppers, semi dried tomatoes, marinated artichokes,  
feta, dolmades, olives, falafels, turkish bread & dips

**antipasto feast** \$11.20 pp  
an array of cured meats, australian cheeses, char-grilled  
vegetables, sun dried tomatoes, artichokes, house made frittata  
bites, marinated olives, basil pesto & plenty of italian foccacia

**japanese** \$8.60 pp  
beautifully presented selection of rice paper rolls,  
california rolls, nigiri sushi & futomaki, served with  
pickled ginger, soy & wasabi mayonnaise

**bar snacks** \$5.90 pp  
crisps, rice crackers, salted peanuts, pretzels, parmesan  
twists, cheddar cheese & kabana with dips  
or  
flavoured popcorn \$4.00 pp

**italian pizza** \$8.00 pp  
chef's selection of melt in your mouth italian style pizzas

**quiches** \$8.00 pp  
a variety of petite quiches including lorraine, vegetable,  
salmon & chicken

**chick heaven** \$12.80 pp  
glazed chicken drumettes, crumbed goujons & mango  
dipping sauce, coriander thai chicken cakes & roast lemon chicken

minimum: 6 serves

*"simply*

*unwrap*

*& serve!"*

## salad bar

### garden fresh layered salad

bright colours of seasonal produce including crisp iceberg lettuce, tomatoes, cucumber, hard boiled eggs & more ....layered to appeal to the senses & dressed with citrus vinaigrette

### raw energy

nutty brown rice drizzled with an emulsion of grated ginger, lemon juice & soy

### summer pasta

fresh & vibrant  
pasta bound with a trio of herbs, crunchy bacon, corn kernels, capers & cherry tomatoes

### chat potatoes, spring onion, pea & fresh mint

tender potatoes boiled in chicken stock, cooled then tossed with a trio of greens & fried shallots, finished with a light lemon olive oil mayonnaise

### asian slaw

thinly shredded cabbage, carrots, onions, chopped coriander & crunchy noodles with a sprinkling of toasted almonds & currants, then infused with a delicate chilli & tamarind dressing

### pumpkin & chickpea

oven roasted glazed pumpkin, chickpeas, basil leaves & freshly squeezed orange juice

any 1 salad bowl	\$35.00
any 2 salads bowls	\$65.00

all salad bowls serve 8 -10

## D'lish table themes

let us create your dream table!

just imagine ..... table settings that delight,  
simply with the use of colours,  
varying heights & dimensions

fresh herb bouquets to colourful platter stands  
starting from \$10.00

*company branding .....*  
*simply ask us how*

## working lunches

### business bites

#### mini new york bagel \$4.20ea

delightful petite bagel, very easy to handle & perfect for something a little different (rec. 3 pp)

#### baby baguette \$3.80ea

the baby baguette is created to impress! (rec. 2.5 pp)

#### italian ciabatta \$4.20ea

mini wood-fired, italian style ciabatta (rec. 2.5 pp)

#### petite mixed roll \$4.50ea

impressive presentation of flavoursome petite rolls (rec 2.5 pp)

#### lish swirls \$6.50ea

pinwheel sandwiches, colourful & vibrant,  
that D'lish wow factor (rec. 3 pp)

### regular range

#### sesame turkish bread \$7.40ea

sliced into easy to handle portions (rec 1 pp)

#### campagnard lunch roll \$7.40ea

country-style white crusty roll  
sliced into easy to handle portions (rec 1.5 pp)

#### herbed foccacia \$7.40ea

traditional italian foccacia roll, filled with an  
assortment of tasty fillings (rec 1 pp)

#### tortilla wrap \$7.40 ea

soft tortilla rolled with delicious mouth-watering  
fillings (rec 1.5 pp)

#### baguette \$5.50ea

freshly baked french style roll with a variety of  
irresistible fillings (rec 2 pp)

### sandwiches

#### chunky swiss cobb \$7.20 per round

thick & tasty swiss style sandwich (rec 1 pp)

#### club sandwich \$6.50 per round

consisting of 3 slices of bread & 2 layers of filling (rec 1.5 pp)

#### mini club sandwich \$7.00 per round

consisting of 3 slices of bread & 2 layers of filling cut into  
bite size portions (rec 1.5 pp)

#### ribbon sandwich \$6.20 per round

traditional style sandwiches, cut into fingers (rec 1.5 pp)

#### triangle sandwich \$6.20 per round

point sandwiches filled with stylish fillings (rec 1.5 pp)

## individual salad boxes

all of the following are served in *individual* noodle boxes & delivered with chopsticks / plastic fork & napkin

### caesar classic

baby cos leaves, herb croutons, egg, crispy bacon & parmesan shavings with a traditional caesar dressing

### greek

cos lettuce, kalamata olives, cucumber, cherry tomatoes, crumbled feta & spanish onions with a tangy lemon dressing

### pumpkin & spinach

roasted butternut pumpkin, baby spinach leaves, spanish onions, chickpeas & herbs bound with a light balsamic dressing

### tandoori chicken\*

mixed leaves, tandoori chicken, cucumber, avocado & spring onion. on the side a yoghurt raita sprinkled with black sesame seeds

### turkey & cranberry\*

mixed leaves, roasted turkey breast, dried cranberries, cucumber, avocado & baby potatoes drizzled with a light aioli dressing

### grilled beef\*

marinated tender beef strips, mesclun salad, snow peas, tomatoes & herb croutons with a tangy seeded mustard vinaigrette

### sundried tomato & salami penne

al dente penne pasta tossed with salami, spinach, sundried tomatoes & parmesan bound by our D'Lish basil pesto

\$12.00pp (\*\$14.00 pp)

minimum: 8 serves per order

## quiches

### quiche lorraine

traditional style quiche with a creamy egg & bacon filling in a light pastry base

### spinach & ricotta quiche

healthy vegetarian option with fresh spinach & ricotta

### leek, pumpkin, parmesan & feta

sautéed leek with blended butternut pumpkin & ricotta enhanced with grated nutmeg

\$40.00 each

## frittatas & pies

### roasted vegetable frittata

classic combination of roasted vegetables finished with parmesan & herbs

### potato, chorizo & leek frittata

a duet of roasted potato & sautéed leek finished with a scattering of spiced chorizo

### spanakopita

baby spinach & garlic filo pie finished with black sesame seeds

\$40.00 each

## lasagna

### beef lasagna

layers of fresh pasta sheets with a rich bolognese sauce & parmesan cheese, covered with a layer of creamy béchamel sauce & topped with low fat mozzarella cheese

\$55.00

### vegetable lasagna

layers of fresh pasta sheets with napoli sauce & roasted vegetables, covered with creamy béchamel sauce & topped with low fat mozzarella cheese

\$47.50

all quiches, frittatas, pies & lasagnas serve 8

## lunch combos

**D'lish LC \$11.80 pp**  
thick & tasty swiss cobb sandwiches  
served with fruit or assorted slices

**D'lectable LC \$16.50 pp**  
tortilla wraps & turkish breads  
served with fruit & cheese or cakes

**D'lightful LC \$18.90 pp**  
mini bagels, baby baguettes & ribbon sandwiches  
served with fruit & cheese platter or cakes & slices

**the big D'vine LC \$14.50 pp**  
selection of divine rolls & foccacias  
served with fruit & cheese or biscuits

**hot combo LC \$24.00 pp**  
0.5 triangle sandwich, 1 x baby baguette &  
an assortment of 4 D'lish hot savouries  
served with fruit platter or sweet tartlets

## fillings

*all D'lish sandwich orders include a combination of the following fillings  
20% vegetarian is provided unless otherwise requested*

### chicken

poached chicken, chive mayonnaise, avocado, mixed lettuce  
& seeded mustard

poached chicken breast, bacon, sliced tomato, tasty cheese & dijonaise  
oven tandoori chicken, sliced cucumber, baby spinach leaves & mint raita  
roasted chicken, pesto, sun dried tomato, lettuce & cheese

### beef

mustard rubbed roast beef, sliced tomato, caramelised onions & horseradish  
roast beef, cheddar cheese, spinach, tomato & mustard  
pastrami, cream cheese, tomato, pickle & spinach

### salami

hungarian salami, sliced tomato, tasty cheese & spinach  
salami, sun dried tomato, capsicum, cream cheese & mixed lettuce

### ham

ham, tasty cheese, sundried tomato, lettuce & seeded mustard  
ham, tasty cheese, tomato, cucumber & mustard pickle  
ham, tomato, avocado, lettuce & roasted tomato relish

### turkey

turkey breast, sliced cucumber, spinach, swiss cheese & cranberry  
turkey breast, avocado, semi-dried tomato, lettuce & cream cheese

### tuna

tuna, spring onion, celery, cucumber, lettuce & mayonnaise  
tuna, red onion, tomato, pepper with lemon & dill mayo dressing

### vegetarian

chunky egg & chive mix, baby spinach leaves, cucumber & mayonnaise  
grilled marinated pumpkin, tomato, spinach, feta & basil pesto  
falafel, sliced tomato, onion, cucumber & hummus  
tasty cheese, beetroot, cucumber, tomato, avocado & spinach

### smoked salmon (\$1.00 extra)

smoked salmon, avocado, cucumber, baby capers, red onion & cream cheese

### something else?

don't hesitate to request your favourite combinations or  
alternatives for those with special dietary requirements

LPS - we can 'label & platter separately' on request

## hot finger foods

\$2.80 range

### little housemade pies

beef & guinness, moroccan slow cooked lamb, braised  
chicken & leek with bush pepper tomato chutney

### classic sausage roll a house specialty

**roast capsicum & feta quiche**  
handmade with a short pastry case

**spiced apple meatball**  
spicy ground beef blended with diced  
apple & complemented by a mint jelly mayo

**chef's assortment of pizzeta**  
selection of bite-sized wood fired pizzas

\$3.00 range

**sweet potato empanada**  
with roasted cashews & sweet potato wrapped in pastry

**outback chicken**  
with a mango & native mint salsa

**caramelised pumpkin & pepper quesadilla**  
tortilla sandwich melted together with provolone

**lemon prawn & fish bite**  
zested prawn & a cube of "real" fish on a natural skewer

**swirled crepe**  
minced pork, hoisin & asian greens

**satay chicken skewer**  
chicken breast fillets brushed with thai inspired peanut sauce

**sun dried tomato & bocconcini calzone**  
classic italian enclosed pizza filled with sun dried  
tomatoes & bocconcini

**roasted mushroom & crispy bacon vol au vent**  
bound with a garlic & thyme béchamel

**chicken & camembert parcel**  
with hollandaise & shallots wrapped in flaky pastry

**spring roll with bbq roast pork**  
blend of portuguese & chinese flavours

\$3.20 range

**roasted roma tomato, garlic,  
prosciutto & sage palmier**  
flavoursome flaky pastries

**spicy prawn skewer**  
with lemongrass, chilli & lime

**moroccan lamb cigar**  
long filo cylinders with smoked eggplant dip

**mmm lish 3 bite beef burger**  
with tasty cheese & tomato in a sesame seed bun

**parmesan & cornmeal muffins**  
stuffed with roasted pumpkin & marinated feta

minimum: 12 of any item

## cold finger foods

### \$2.80 range

**tomato & basil bruschetta**  
rubbed with roasted garlic & drizzled with olive oil  
**crispy bacon, sweet potato & zucchini tartlet**  
slow baked & bound with an egg & parmesan mix  
**caesar croustade**  
classic caesar salad in a herb crouton basket  
**mini chicken club sandwich**  
dipped in fine herbs  
**spiced corn cake**  
topped with roasted tomato & red pepper chutney  
(salmon add \$0.40 cents)

### \$3.00 range

**rice paper rolls**  
a trio of vegetarian, beef & chicken  
**roast beef on garlic bagel crisp**  
a dollop of crispy bacon & chive sour cream  
**shredded chicken & coconut tartlet**  
with vietnamese mint & a hint of chilli  
**carpaccio of beef on toasted ciabatta**  
with red onion & baby capers  
**blue cheese and pear tartlet**  
creamy blue cheese layered with slices of poached pear  
**california rolls**  
seasoned rice rolled in nori & served with soy, wasabi  
& pickled ginger

### \$3.20 range

**smoked salmon mille feuille**  
layered with cream cheese, cracked pepper & dill  
**prawn & avocado bruschetta**  
fresh seared prawns & guacamole on bruschetta  
**peking duck crepe**  
with hoisin sauce, cucumber & spring onion  
**thai beef salad**  
in sesame wonton cups  
minimum: 12 of any item

## something sweet?

### \$2.90 per item

**mini pavlova**  
topped with vibrant fruit  
**passion fruit curd**  
in a sweet short crust shell  
**mini fruit kebab**  
with honey yoghurt  
**chocolate addiction (to die for)**  
chocolate ganache in a dark chocolate cup drizzled  
with chocolate  
**wild berry frangipane tart**  
with a light lemon cream dusted with icing sugar  
**mini meringue kiss**  
crushed raspberry cream between two delicate meringues  
**2 bite lemon tart**  
simply sensational  
**tasting platter**  
can't choose just 1? pick any 3 of the above  
minimum: 12 of any item

## conference time

to ensure availability, please place orders 48 hours prior to delivery

### package uno

**morning tea**  
assortment of handmade danish pastries (2 per serve)

**lunch**  
selection of triangle sandwiches (1)  
mini baguettes (2)  
fresh fruit platter

**afternoon tea**  
assortment of cakes & slices

\$34.00 pp  
tea & coffee served on arrival & throughout the day with  
D'lish mini choc chip cookie & iced water with lemon & mint

### package duo

**morning tea**  
assortment of handmade danish pastries & fresh fruit platter

**Lunch**  
**mini bites (2 per person)**  
selection of mixed mini olive, ciabatta & sourdough rolls

**japanese platter**  
beautifully presented selection of  
california rolls, nigiri sushi & futomaki, served with  
pickled ginger, soy & wasabi mayonnaise

**authentic vietnamese**  
variety of rice paper rolls served with nuoc chan  
- sweet, salty & spicy dipping sauce

**afternoon tea**  
assortment of mini sweet treats scattered with berries  
& chocolate curls

\$39.00 pp  
tea & coffee served on arrival & throughout the day with  
D'lish mini shortbread & iced water with lemon & mint

### package tres

**morning tea**  
savoury mini croissants, smoked salmon bruschetta &  
mini lavender scones

**Lunch**  
enviro conscious box (recyclable) lined with funky  
paper & filled with bite sized items including:  
mini chicken & chive squares (2)  
palmiers - D'lish fillings swirled into a light as air pastry  
peking duck crepes  
blue cheese & pear tartlet  
brie please ...  
king island black label double brie complemented by  
figs stuffed with mascarpone, muscatels,  
plain crackers & crisp breads

**afternoon tea**  
assortment of tartlets which may include,  
strawberry, lemon meringue, passion fruit, apple,  
lemon lime, pecan, rhubarb, berry & apple  
\$48.00 pp  
tea & coffee served on arrival & throughout the day with  
D'lish orange & almond biscotti & iced water with lemon & mint

## D'lish pizza

all our pizzas are of a traditional slab style with a napoli sauce & mozzarella base & topped with a variety of delicious combinations

low fat options are available on request

to ensure availability, please provide 48 hours notice

## something simple

### margherita

smothered in mozzarella cheese & sprinkled with oregano

### hawaiian

traditional favourite with shredded ham & fresh pineapple

16 slices per slab (we recommend 2 slices pp)

\$40.00 per slab

## D'lish favourites

### tasty tallegio

thick slices of roast potato, fresh rosemary, roast onion & rich tallegio cheese

### perfecto pumpkin

soft pieces of roast pumpkin, toasted pine nuts & fresh rocket leaves, topped with creamy feta cheese

### brilliant bocconcini

simple combination of plump cherry tomatoes, kalamata olives, bocconcini cheese & torn basil leaves

### sensational salmon

thinly sliced smoked salmon, spinach leaves, slow roasted red onion & capers drizzled with mascarpone

### D'lish proscuitto

shavings of proscuitto topped with sliced tomato & bocconcini cheese

### D'vine chicken

a base of spinach with torn chicken pieces bound together with melted camembert cheese

### crazy calabrese

thin slices of mouthwatering calabrese salami accompanied with semi dried tomatoes, kalamata olives & slivers of roast capsicum

### sultry sumac lamb

tender pieces of lamb sprinkled with sumac & drizzled with D'lish garlic sauce

### magic mushroom

a base of shredded ham, complimented by roasted mushrooms & kalamata olives

16 slices per slab (we recommend 2 slices pp)

\$48.00 per slab

## bbq's

### aussie outback bbq \$21.00 pp

barbeque gourmet sausages  
lemon myrtle chicken skewers  
D'lish prime aussie beef burgers  
caramelised pepper berry onions  
crisp garden salad with garlic croutes  
chat potato, fried shallot & torn mint salad

### D'lish bbq \$30.00 pp

harissa & garlic chicken drummettes  
sizzling chermoula prawns & pineapple salsa  
aged grain fed porterhouse minute steaks  
caramelised white onions  
crisp garden salad with garlic croutes  
chat potato, fried shallot & torn mint salad  
platters of citrus couscous

### just a sausage \$12.00 pp

gourmet sausage in sliced bread with a squirt of sauce or mustard

### vegetarian \$5.00 per option

zucchini & sweet potato fritters  
colourful vegetable kebabs brushed with chilli oil  
sweet paprika corn cobs  
seared hazelnut pumpkin tossed through a rocket & pear salad

### all bbq's include the following:

grain mustard, outback tomato relish, tomato sauce, sliced bread & crusty bread rolls to break & share

### for something a little different.....

tender greek butterflied leg of lamb  
wagyu steak  
saffron & lime salmon steaks  
jonathon's gourmet sausages  
whole eye fillet rubbed with sea salt, rosemary, garlic & lemon zest  
sautéed potatoes, baked potatoes with sour cream,  
cracked pepper mushrooms, homemade guacamole  
green peppercorn, onion, red wine or mushroom jus lie (gravy)  
discuss prices & packaging with our friendly staff

## for hire

### D'lish wait staff & chefs

monday to friday  
\$35.00 per hour /\$40.00 per hour

saturday  
\$43.00 per hour /\$48.00 per hour

sunday  
\$50.00 per hour /\$55.00 per hour

wait staff: minimum 3 hours  
chefs: minimum 4 hours

### bbq

\$115.00 including gas bottle  
(1 bbq per 40 guests)

### other stuff

	disposable	crockery/hire
plates	\$0.20 each	\$1.00 each
cutlery	\$0.10 each	\$0.70 each
tables	n/a	\$20.00 each
tablecloths	n/a	\$25.00 each
chaffing dishes (3 rec.)	foil trays n/c	\$65.00 each
urn		\$60.00 each
percolator - 50 cup		\$60.00 each
percolator - 100 cup		\$72.00 each

wind breaks, eski's & ice blankets available on request

# D'lish buffet menu

all of the following buffets include a colourful & vibrant medley of seasonal steamed vegetables together with a selection of breads with butter & olive - balsamic oil

we recommend chaffing dishes for all hot items (charges apply)

## buffet wish list

### chicken

baked saffron chicken with a trio of green, cannellini & butter beans  
organic champagne chicken & leek pie  
citrus marinated drumsticks sprinkled with apricots & orange segments  
drunken chicken noodle salad  
paprika seared chicken on warm mustard seed potato salad  
roast chicken with crispy bacon, kalamata olives & sour cream dressing

### beef

chermoula beef salad with roast pear & fried haloumi  
stir fried fillet with black beans, dried mushrooms & choy sum  
grilled sirloin with brown rice, pimiento, coriander & hazelnut salad with a tangy watercress yoghurt  
tender beef ragù with rigatoni  
seared sirloin sliced & layered with corn & fennel cakes  
flavour packed meatballs with a spicy tomato coulis

### lamb

herbed & crusted lamb cutlets centered in a potato galette nappéd with a rosemary jus  
lemon rubbed lamb with couscous & herbed dressing  
tagine of lamb with prunes & ras el hanout  
smoked paprika leg of lamb finished with a rosemary jus  
sliced lamb with parsnip chips wilted spinach & cranberry cider glaze  
north african harissa lamb curry

### vegetarian

hoisin pumpkin noodles  
leek, fennel tart enhanced with lentils & thyme  
indian chickpea & vegetable curry  
blue cheese & caramelized red onion tart

### seafood

side of salmon with pomegranate lemon cream sauce  
lime cured snapper with wasabi avocado cream & watercress salad

### sweet temptations (add \$7.00 pp)

platters of fresh seasonal fruit with a vanilla infused yoghurt sprinkled with berries  
platters of individual apple & rhubarb crumble  
toblerone cheesecakes  
lemon meringue pie  
berry bread & butter pudding  
chocolate fudge mud cake

desserts served with lashings of cream

## a bit on the side

rocket, shaved haloumi & walnut salad  
green beans with an orange infused butter  
iceberg, fennel & celery, drizzled with a lemon olive oil  
grape, rocket & spiced nut salad  
medley of root vegetables roasted with honey, sunflower seeds & nutmeg  
spuds: creamy mash, chat potatoes with cracked pepper & shredded mint, pomme gratin

### \$32.00 per person

select any 2 options from the 'buffet wish list'  
together with any 2 items from 'a bit on the side'

### \$38.00 per person

select any 3 options from the 'buffet wish list'  
together with any 4 items from 'a bit on the side'

## want the whole package?

we also offer the following.....  
beverages, tables, linen, crockery & glassware  
D'lish professional chefs & waiters  
table theming - to add that wow factor

minimum 8 guests