



menu

table of contents

3. about us
 - easy ordering
 - breakfast
4. morning & afternoon (m&a) tea
 - m&a tea packages
5. cheese & fruit
 - beverages
 - caffeine fix
 - food to share
6. salad bar
 - D'lish table themes
 - quiches, frittatas, pies & lasagne
7. individual salad boxes
 - dietary requirements
8. ready to roll sandwich range
 - D'lish fillings
9. lunch combos
 - conference time
10. cold finger food
 - sweet little morsels
 - hot finger food
11. D'lish party food
 - bowl food
 - for hire
12. D'lish pizza
 - bbq's
13. D'lish buffet menu

D'lish Corporate Catering Menu

about us

fresh, vibrant & stylish

..... mmmm D'lish

D'lish is a melbourne based boutique corporate catering company, catering to the melbourne cbd & inner surrounds

we have a passion for all things delicious & our extensive menu has been created to include past favourites & 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 remembered for all the right reasons

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

easy ordering

we accept orders via phone, fax, email or our website, on line ordering is the preferred method for receiving orders 'ask us how to set up your personal account'

placing an order

email: catering@dlish.com.au or
admin@dlish.com.au
phone: 1300 dlishfood
1300 354743
fax: 03 9329 7770
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 3.00pm on the business day prior to your delivery

same day orders may attract a \$10.00 fee

delivery fees/fuel levy may apply

early (before 8.00am) and late (after 5.30pm) surcharges apply

weekend minimum order requirements & weekend surcharges apply

invoices are provided by email at the nominated time of delivery packing slip/delivery note are supplied on delivery

we accept payment by cheque, eft, credit card or cash

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

minimum orders

\$60.00

hot food deliveries

\$110.00

all prices are inclusive of GST

for full terms & conditions please visit our website: dlish.com.au

breakfast

cool choices

traditional mini croissants \$5.15

freshly baked french style mini croissants served with sweet fruity jams (2 per serve) (served warm)

mini almond/or chocolate croissant \$4.15/\$3.15ea

freshly baked, decadent almond or chocolate croissant

D'lish yoghurt cup \$5.70ea

layers of low fat yoghurt, fruit & toasted muesli in an assortment of flavours

mini danish pastries \$5.90

baked fresh daily with tasty fruit toppings. selection may include apple & cinnamon, cherry, strawberry, apricot, berry danish & escargot (2 per serve)

mini savoury muffin \$3.50ea

pumpkin & fetta - filled with brie & basil
roasted vegetable - topped with guacamole & roasted red pepper
caramelized onion - with sweet corn, bacon & semi dried tomato

large muffin \$3.80ea

baked daily using our special recipe. selection may include strawberry & rhubarb, fruit & walnut, chocolate, apple & cinnamon, lemon & blueberry, pistachio & white choc, raspberry, banana & chai

mini muffin \$3.30

2 bite muffins
flavours as above (2 per serve)

minimum: 6 of any item

some like it hot!

all day breakfast \$6.00ea

english muffin filled with bacon, tomato, cheese & bush tomato relish

mini BST roll \$3.80ea

mini rolls filled with crispy bacon, spinach, tomato, tasty cheese & tomato relish
spinach, tasty cheese & tomato / bacon & egg \$4.00ea

savoury mini croissants \$7.40

freshly baked french style croissants filled with a variety of savoury fillings (2 per serve)

tasty toasties \$6.60ea

selection of toasted foccacias with mmmm.....D'lish fillings (1 round per serve)

individual real men's quiche \$4.30ea

individual quiches filled with bacon, egg & mushrooms
pumpkin, fetta & roasted cherry tomatoes
smoked salmon, coriander & brie

banana bread \$2.60ea

served hot or cold
"on the side" softened cream cheese & whipped butter

salmon crepe \$8.10ea

smoked salmon & scrambled egg wrapped into a crepe parcel

minimum: 6 of any item

hot power brekky buffet \$16.50ea

scrambled eggs with snipped chives, bacon, mushrooms, spinach, hash browns & baby rolls

minimum: 12 serves

morning & afternoon tea

cake slices \$4.90

tempting selection of freshly baked cakes which may include chocolate mud, carrot & walnut, banana, flourless orange, flourless chocolate, black forest, jaffa, israeli babka & more (2 per serve)

decadent hazelnut daquoise \$5.20

thin layers of meringue, hazelnut cream & chocolate ganache (2 per serve)

garibaldi pastries \$4.00

layers of biscotti filled with macerated raisins (2 per serve)

lamington triangles \$2.80ea

coconut coated chocolate sponge with raspberry jam in the middle

tartlet \$3.75ea

stunning assortment of mini tartlets may include lemon, passionfruit, banana, walnut, caramel, strawberry, blueberry almond, mixed fruit, lemon meringue, macadamia & chocolate

plain scone \$3.65ea

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

mini doughnuts \$2.60ea

filled with custard or jam
minimum 10 per order
(orders placed by 2.30pm day prior)

mini cupcake \$2.75ea

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

mini macaroons \$2.80ea

a colourful array of petite macaroons, crisp on the outside, smooth & soft in the middle

scrumptious slices \$4.00

assortment of bite size, d'licious mouth-watering slices which may include muesli, hedgehog, choc fudge, rocky road, peppermint, coconut, caramel, blondies & brownies, lemon & more (2 per serve)

beautiful biscuits \$4.15

luscious selection of bite size biscuits which may include viennese swirls, raspberry jam rounds, triple rich choc chip, mixed nut drop, macaroons, ginger crunch, florentines, shortbread creams & more (3 per serve)

mini petit fours bites \$4.20

to die for petite morsels
(3 per serve)

muffin/friand \$3.80ea /\$3.35ea

friands; moist rich french almond cake, selection may include: mango & passionfruit, mixed berry, rhubarb & apple, chocolate chip

muffins; baked daily, selection may include :
strawberry & rhubarb, fruit & walnut, chocolate,
apple & cinnamon, lemon & blueberry, pistachio & white choc,
raspberry, banana & chai

please ask if you would like items to be cut in half

mini muffins; (2 per serve for \$3.30)

voodooo rocky road heaven \$3.00ea

to die for & dream of!! heavenly morsels including original, honeycomb, white choc & mint

raspberry & almond mini cakes \$2.50ea

shortbread pastry shell cooked with almond cream & ripe raspberries

our master chef's assorted sweet platter \$5.00

a very D'lish assortment (2 per serve)

morning & afternoon tea packages

D'lish breakfast basket

muffins, banana bread, mini custard & fruit danishes

includes 3 items pp \$9.45pp

D'lish package

mini danish pastry (1)

savoury mini muffin (1)

*pumpkin & feta - filled with brie & basil
roasted vegetable - topped with guacamole & roasted red pepper
caramelized onion - with sweet corn, bacon & semi dried tomato*

mini macaroons (1)

includes 3 items pp \$9.50pp

D'vine package

individual real men's quiche (1)

voodooo rocky road heaven (1)

seasonal fresh fruit platter (1)

includes 3 items pp \$12.45pp

D'lightful package

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

scones with fruity jam & chantilly cream (1)

seasonal fresh fruit platter (1)

includes 3 items pp \$12.50pp

D'lectable package

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

raspberry & almond mini cakes (1)

seasonal fresh fruit platter (1)

includes 3 items pp \$12.60pp

minimum: 10 serves per package

cheese & fruit

seasonal fresh fruit \$5.30pp
stunning selection of fruit impressively presented & accompanied by a honey yoghurt dip

gourmet cheese board \$9.00pp
willow grove dynasty gippsland blue, willow grove hand selected brie, willow grove mature cheddar with grissini, water crackers, flat breads, quince paste, dried fruit & nuts

gourmet cheese, fruit & crackers \$7.60pp
indulgent selection of australian cheeses with freshly sliced seasonal fruit, water crackers, crisp flat bread, dried fruit & nuts

**please order the above in even quantities
i.e. 6, 8, 10 serves**

individual fresh fruit skewer \$6.50pp
refreshing combination of delicious seasonal fruits beautifully presented on wooden skewers

individual fruit salad \$6.00pp
individual serves of fresh fruit salad, plain or drizzled with honey

beverages

100% pulp free fruit juices (2lt) (serves 10) \$7.60
flavours include orange & apple

individual juices (350ml) \$3.30
no added sugar in all juices!
flavours include orange, apple, apple & blackcurrant

soft drinks & mineral waters (300ml) \$3.00

soft drinks & mineral waters (1.25lt) \$4.80
mineral waters available in sparkling & flavoured

coke & diet coke (330ml) \$3.50

still water (600 ml) \$3.00

still water (1.5lt) \$4.40

caffeine fix

twinnings teas & instant coffee
disposable cup & stirrers
1 sitting \$2.60 / 2 sittings \$3.60 / all day \$4.60

with ceramic cup, saucer, teaspoon, milk jug & sugar bowl
1 sitting \$4.10 / 2 sittings \$5.10 / all day \$6.10

twinnings teas & percolated coffee*
disposable cup & stirrers
1 sitting \$3.10 / 2 sittings \$4.10 / all day \$5.10

with ceramic cup, saucer, teaspoon, milk jug & sugar bowl
1 sitting \$4.60 / 2 sittings \$5.60 / all day \$6.60

all tea & coffee orders include fresh milk & sugar for urns, percolators, tables etc. please see our 'for hire' section (pg 19)

** additional charges may apply for large groups
minimum: 8 serves*

food to share

tapas platter \$15.60pp
sautéed chorizo, nice fat olives marinated in herbs, garlic & chilli, roasted potato with smoked paprika, haloumi & pancetta rolls with rosemary, basil enhanced goats cheese, roasted capsicum with balsamic & traditional empanadas

crisps & dips \$8.00pp
gourmet crisps, zaatar pita crisps & mixed breads with a selection of dips which may include babaganosh, tzatziki, hummus, taramasalata & spicy red capsicum

ploughman's platter \$12.50pp
an array of meats, australian cheddar & edam cheese, pate, grain mustard, fruit chutney, pickles, grapes, melba toasts & crostini

japanese \$9.50pp
beautifully presented with bamboo dishes, may include an assorted selection of inari pockets, inside out nori, nigiri, chumaki & hosomaki rolls, served with pickled ginger, soy & wasabi (4pp)

minimum: 14 serves
must order by 3pm day prior

after work drinks \$12.80pp
mixed selection of party pies, sausage rolls, dim sum, spring rolls, crumbed panko & toasted coconut chicken goujons with dipping sauces

chick heaven \$13.90pp (hot or cold)
chicken & mushroom filo, crumbed panko & toasted coconut goujons, kaffir chicken and prawn balls & chicken skewers accompanied by wasabi mayo & lemon thyme sour cream

serene terrine \$14.00pp
a colourful array with melba toasts that may include a selection of the following: garden, chicken & goats cheese, white fish & lemon, duck liver, salmon symphony & chilli prawn

around the world \$15.90pp
onion bhajia
katifi prawn
spring roll
empananda
arancini ball

selection of yum cha \$13.50pp
includes: mini spring rolls, gows, siu mai, wontons & dumplings with sticky soy & chilli

minimum: 10 serves
minimum: 14 serves for japanese platter

"simply

unwrap

& serve!"

salad bar

garden fresh layered salad

fresh & vibrant seasonal produce including crisp iceberg lettuce, tomatoes, cucumber, hard boiled eggs & more layered to appeal to the senses & dressed with citrus vinaigrette

barley tabouli

pearl barley tossed with spring onions, tomatoes, cucumber, parsley & mint with lemon & cinnamon olive oil

summer pasta

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

chat potatoes, fried shallot & fresh torn 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 & mint

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

caesar classic

baby cos lettuce with crunchy bacon, coddled egg, shaved parmesan & garlic croutons with an anchovy (optional) & garlic dressing

ruby red, wicked white & gorgeous green

vine ripened tomatoes, bocconcini & torn basil leaves

rocket, apple, parmesan & walnut

rocket, green apple, shaved parmesan & walnuts with a balsamic dressing

jewels of persia

basmati & wild rice, raisins, almonds, currants, roasted pine nuts & toasted coconut in a lemon dressing

spiced lentil couscous

lentils, continental parsley, tomatoes, chickpeas spiced with chilli & shallots, drizzled with a citrus dressing

kipfler potato

golden brown kipflers infused with fresh rosemary, maldon sea salt, cracked black pepper & lemon olive oil

simply stunning

wild rocket, radicchio, creamy goats cheese & torn basil

any 1 salad bowl \$44.00

any 2 salads bowls \$80.00

all salad bowls serve 8 -10

quiches

quiche lorraine

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

pumpkin & goats cheese quiche

healthy vegetarian option with fresh spinach, honey roasted pumpkin & goats cheese

smoked salmon

smoked salmon pieces, continental parsley & sundried tomato bound with creamy egg

21cm \$40.00 each

30cm \$55.00 each

frittatas & pies

roasted vegetable frittata

classic combination of roasted vegetables finished with parmesan & herbs

spanakopita

baby spinach & garlic filo pie finished with black sesame seeds

21cm \$45.00 each

30cm \$55.00 each

lasagne

beef lasagna

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

\$55.00 each

vegetable lasagna

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

\$48.00 each

frittatas, pies & lasagne - serves 8

quiches - 21cm serves 6 to 8
30 cm serves 12 to 14

please note: 48 hours notice required

individual salad boxes

all of the following are served in individual noodle boxes with a crusty bread roll & butter & delivered with chopsticks or wooden fork & napkin

\$13.50pp range

caesar classic

baby cos lettuce with crunchy bacon, coddled egg, shaved parmesan & garlic croutons with an anchovy (optional) & garlic dressing

greek (v)

cos lettuce, kalamata olives, cucumber, cherry tomatoes, crumbled feta & spanish onions with freshly squeezed lemon & chilli oil

summer pasta

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

seared hazelnut pumpkin (v)

tossed through a rocket & pear salad

\$15.50pp range

tandoori chicken

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

house roasted vegetables (v)

fire roasted capsicum & spanish onion, charred butternut pumpkin, button mushroom & eggplant tossed with feta & tasmanian black pepper leaf

grilled beef

lean steak grilled rare, rocket, snow peas, shavings of parmesan with a dijon balsamic vinaigrette

smoked chicken & mango dreaming

smoked chicken drenched with mango flesh with a sprinkling of crumbled orange enhanced nut clusters

have it your way

let us know your favourite salad & we will whip it up for you

minimum: 8 serves per order

special dietary requirements

coeliac disease (gluten free) (gf)

an inflammatory condition caused by an intolerance to gluten, which is found in wheat, oats, barley and rye

wheat intolerance (wheat free) (wf)

a gluten-free special dietary requirement diet is not the same as a wheat-free diet, and some gluten-free foods are not wheat free

lactose intolerant (dairy free) (df)

lactose intolerance is the inability to metabolize lactose, a sugar found in milk and other dairy products

vegan - (vegetarian/dairy free) (v) (df)

a vegan is a vegetarian who eats plant products only, especially one who uses no products derived from animals, such as dairy products

vegetarian (v)

vegetarian items are listed throughout our D'lish menu

kosher

our kitchen is able to prepare 'kosher style' meals sealed individual kosher meals prepared under kosher supervision can be provided with a minimum 48 hours notice

halal

we can provide halal certification for a range of products on request

select from

dips & crisps

selection of house made dips & rice crackers (gf/wf) \$8.50ea

sandwiches

selection gluten free sandwiches (gf/wf) (2 per serve) \$10.90ea
sandwiches (df) labeled plattered separately \$6.50ea

salad bar

individual salads, rare roast beef or saffron chicken or smoked salmon with light lime & chilli dressing (on the side) (gf/wf) spinach, pumpkin, sundried tomatoes, bean shoots, cucumber & fried shallots with light wasabi mayonnaise (gf/wf/df) \$16.30ea

cold finger food

smoked salmon, tzatziki & dill on rice crackers (gf/wf) \$3.30ea
crackers, vegetable crudités & house made dip (df) \$8.50
inside out rolls/rice paper rolls (df) \$3.30ea

hot finger food

individual pizzas (gf) (4 triangles) \$6.80ea
mini beef party pies (gf/wf/df) \$3.10ea
mini spinach roll (gf/wf) \$3.10ea
mini sausage roll (gf/wf/df) \$3.10ea

grilled salmon ribbons

brushed with fresh mint, ginger, lime, chilli glaze (gf/wf) \$3.50ea

sumac beef skewer

beef skewers spiced with sumac & drizzled with olive oil (gf/wf/df) \$3.30ea

devils on horseback

prunes stuffed with mango chutney (v) wrapped in pancetta (df) \$3.30ea

sweets

chocolate muffins (gf) *may contain traces of wheat* \$3.80ea
individually wrapped large cookies white choc chunk & macadamia nut/triple choc fudge (gf/wf) \$3.30ea
chocolate lamingtons (gf/wf) \$3.30ea
flourless orange cake (gf/df) \$4.90 (2 per serve) *traces of wheat*
fruit platters/fruit skewers/individual fruit salads (gf/wf/df) \$5.30/6.50/6.00ea

ready to roll sandwich range

business bites

mini aviv bagel \$4.95ea

delightful petite bagel, very easy to handle & perfect for something a little different (rec. 2.5pp)

baby baguette \$4.40ea

the baby baguette is created to impress! (rec. 3pp)

ancient grain miniature rolls \$4.60ea

perfect blend of organic spelt & kamut with a liberal amount of sunflower, linseed & poppy seed (rec. 3pp)

baby bites \$5.00ea

impressive presentation of flavoursome petite rolls with cornmeal, olive, multigrain & ciabatta (rec 3pp)

butterflies \$4.40ea

french sticks split open & stuffed with D'lish fillings (rec. 3 pp)

regular range

long sesame turkish bread \$8.55ea

sliced into easy to handle portions (rec. 1pp)

whole wheat honey & oat \$5.00ea

country-style crusty torpedo style roll can be sliced into easy to handle portions on request (rec. 2pp)

herbed foccacia \$7.90ea

basil & olive foccacia roll filled with an assortment of tasty fillings (rec. 1.5pp)

wrap attack \$7.90ea

healthy wraps rolled with d'lishious mouth-watering fillings (rec. 1.5pp)

lengths of french baguette \$6.50ea

flavour packed (rec. 2pp)

sandwiches

chunky swiss cobb \$8.10 per round

thick & tasty swiss style sandwich (rec. 1pp)

club sandwich \$7.00 per round

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

mini club sandwich \$7.30 per round

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

ribbon sandwich \$6.70 per round

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

triangle sandwich \$6.50 per round

point sandwiches filled with stylish fillings (rec. 1.5pp)

gluten free sandwiches \$10.90 (2 per serve)

2 sandwiches consisting of gluten free bread cut in half with tasty fillings

D'lish fillings

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

we rotate our fillings from the following list every 3 weeks to ensure your guests always have a great variety!

chicken

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

chicken caesar salad with shaved parmesan

coronation chicken, roasted red capsicum, lettuce & toasted almonds

poached chicken breast, bacon, sliced tomato, tasty cheese & dijonaise

oven tandoori chicken, sliced cucumber, baby spinach leaves & mint raita

roasted chicken, preserved lemon sour cream & toasted almonds

smoked chicken, watercress, walnuts & saffron mayonnaise

beef

mustard rubbed roast beef, sliced tomato, caramelised onions & horseradish

tender slices of red wine infused roast beef, red onion, spinach & tomato kasundi

salami/bacon

hungarian salami, pesto, sliced tomato, tasty cheese & spinach

salami, sun dried tomato, capsicum, cream cheese & mixed lettuce

the D'lish blt with avocado & dijonaise

ham

danish ham, tasty cheese, sundried tomato, lettuce & seeded mustard

danish ham, tasty cheese, tomato & mustard pickle

danish ham, hommus, tomato, avocado & lettuce

turkey

turkey breast, sliced cucumber, spinach, swiss cheese & cranberry

turkey breast, cranberry, brie spread with shredded iceberg lettuce

tuna

tuna, spring onion, kalamata olives, sundried tomatoes, lettuce & mayonnaise

tuna, red onion, tomato, pepper with lemon & dill mayonnaise dressing

vegetarian

vindaloo curried egg /chunky egg & chive mix & shredded iceberg lettuce

roasted butternut pumpkin, semi-dried tomato, spinach, feta, spicy capsicum spread & pesto

house roasted mushrooms, parmesan cheese, pesto oil & rocket

crushed falafel, mint yoghurt, tomato, hummus & spinach

smoked salmon (\$1.10 extra)

layers of taramasalata, smoked salmon & lemon enhanced 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

lunch combos

our chef's hot picks \$15.90pp
an assortment of 5 D'lish hot savouries

D'lectable LC \$17.60pp
herbed foccacia, triangle sandwiches,
served with mini sweet muffins

D'lightful LC \$19.75pp
ribbon sandwiches, butterflies & ancient grain rolls
served with beautiful biscuits

the big D'vine LC \$19.50pp
selection of club sandwiches (0.5) honey & oat torpedo rolls (1)
& baby bites (1)
served with a seasonal fresh fruit platter
served on enviro friendly palm leaf platters

D'lish LC \$24.50pp
club sandwiches
baby baguettes
tortilla wraps
served with a seasonal fresh fruit platter

hot combo LC \$26.25pp
triangle sandwiches (0.5), baby bite (1) &
an assortment of 4 D'lish hot savouries
served with a seasonal fresh fruit platter

sandwich combos

the one & only D'lish combo \$13.35pp
mini new york bagel (1)
club sandwich (0.5)
baby bite (1)

the twins \$8.95pp
whole wheat, honey & oat torpedo rolls (1)
thick & tasty swiss cobb sandwiches (0.5)

the triplets \$15.80pp
baby baguette (1)
baguette (1)
baby bite (1)

the quadruplets \$15.50pp
ancient grain rolls (1)
triangles (0.5)
butterfly (1)
ribbon sandwich (0.5)

for the perfect additions

see cheese & fruit (pg 5)

or for something sweet (pg 10)

conference time

please place orders 48 hours prior to delivery to ensure availability

package uno

morning tea
assortment of handmade danish pastries

lunch
selection of ribbon, bagel & baby baguette
fresh seasonal fruit platter

afternoon tea
assorted sweet platter

\$38.00pp
selection of twinings tea & freshly brewed coffee
served on arrival & throughout the day (3-4 sittings)
chilled still water with lemon & mint

package duo

morning tea
assortment of mini muffins & friends
seasonal fresh fruit platter

lunch
petite rolls
selection of mixed mini olive, ciabatta & sourdough rolls

japanese platter
beautifully presented selection of
inside out rolls, nigiri, sushi & futomaki, served with
pickled ginger, soy & wasabi mayonnaise
selection of asian finger foods
includes: mini spring rolls, dim sums, wontons & siu mai

afternoon tea (1ea)
assortment of mini sweet treats scattered with berries
& chocolate curls
\$43.00pp
selection of twinings tea & freshly brewed coffee
served on arrival & throughout the day (3-4 sittings)
chilled still water with lemon & mint

package tres

morning tea
savoury mini croissants & smoked salmon bruschetta

lunch
enviro conscious box (recyclable) lined with funky
paper & filled with bite sized items including:

D'lish mini chicken sandwiches
cocktail aviv bagels
crisp potato rosti
inside out rolls
brie please ...
willow grove hand selected brie complemented by
figs stuffed with mascarpone, muscatels,
plain crackers & crisp breads

afternoon tea
assortment of tartlets which may include,
strawberry, lemon meringue, passionfruit, apple,
lemon lime, pecan, rhubarb, berry & apple
\$46.50pp

selection of twinings tea & freshly brewed coffee
served on arrival & throughout the day (3-4 sittings)
chilled still water with lemon & mint

all of the above include cups, saucers, teaspoons, milk jugs & sugar bowls.
coffee percolator & urn at hire cost see 'for hire' (pg 19)
instant coffee available on request (no percolator required)

cold finger foods

\$3.20 range

trio of bruschetta

a selection of:

button mushroom & lemon oregano (v)
fetta, pea & mint (v)
tomato & basil (v)

tomato, basil & bocconcini skewer (v)

skewered with fresh basil & drizzled with balsamic

pate' on melba toast

pate' quenelles on melba toast

D'lish seeded mini chicken club sandwich

dipped in fine herbs & soy roasted salad seeds

artichoke & parmesan mushroom (v)

oven baked stuffed mushrooms, cooled & dipped in a parmesan crust

spiced corn cake (v)

topped with avocado, roasted corn & coriander salsa
(salmon add \$0.40 cents)

cubed mini sandwich

turkey, mint & orange mini ribbon cubed sandwiches

\$3.30 range

chicken harissa skewer

finished with orange & lime leaf

cranberry & goats cheese tart (v)

delicate pastry filled with a tangy cranberry sauce
finished with goats cheese

caramelised onion & blue cheese quiche (v)

bound with egg & cream topped with rosemary

salmon tortilla pinwheel

layered with salmon, light chilli cream cheese, & crisp lilliput capers

nori & inside out roll (v)/rice paper roll (v)

stunning presentation of sushi (inside out roll -vegetarian/nori-raw
tuna, salmon, teriyaki chicken, peking duck & tandoori chicken)
a trio of rice paper rolls, vegetarian, beef & chicken
(please place orders by 2.30pm for
next day orders - minimums apply)

crisp potato rosti (v)

with lemon chive cream

crunchy sesame wonton case

filled with thai beef salad

\$3.50 range

tapenade filo log (v)

delicate filo pastry cigars filled with a robust kalamata olive tapenade

open beef sandwich

french stick layered with rare roast beef drizzled with garlic aioli

bread cases of salmon & preserved lemon

multigrain bread cases filled with a smoked salmon, dill & lemon mix

duck wonton mille feuille

layered with hoisin sauce, spring onions & cucumber strips

minimum: 8 of any item

sweet little morsels

assorted mini delights \$9.40pp

please select any 3 items/additional item \$3.15

chocolate dipped strawberry (1)

mini fruit kebab (1)

homemade chocolate fudge (2)

hokey pokey (honeycomb) (1)

mini bowls of chocolate almonds & peanuts (1)

mini rocky road squares (2)

minimum: 12 of any item

hot finger foods

\$3.20 range

little housemade pie (v)

beef & guinness, lamb & rosemary,
chicken & leek and vegetable korma
with bush pepper tomato chutney

classic sausage roll (v available)

a house speciality

eggplant & parmigiana involtini (v) (2 per serve)

eggplant topped with tomato sugo & parmesan

chef's assortment of pizzeta (v)

selection of bite-sized wood fired pizzas

peking duck spring roll (2 per serve)

duck mixed with chinese spices, water chestnuts & spring onions

lamb madras samosa

madras curry paste combined with tomato, coconut & lamb

a trio of arancini (v)

risotto balls rolled in crumb & lightly fried
a selection of pumpkin, mushroom & sundried tomato

\$3.30 range

roasted corn & sweet chilli empanada (v)

tomato salsa & roasted sweet corn with a touch of chilli

butter chicken roti (2 per serve)

gently cooked in a fragrant tomato sauce wrapped in light roti

authentic thai fish cake

red curry paste bound fish cake garnished with red chillies, lime
crescents, coriander sprigs & nam jim wan dipping sauce

sesame chicken goujon & wasabi dipping sauce

chicken breast crumbed in panko & sesame seeds

mushroom & haloumi tartlet (v)

enhanced with roasted garlic & crisp sage

vietnamese prawn & chicken wonton

with warm chilli & lemongrass sauce

tandoori chicken skewer

chicken skewer spiced with tandoori & yoghurt

chicken & camembert parcel

with hollandaise & shallots wrapped in flaky pastry

\$3.50 range

grilled salmon ribbon

brushed with fresh mint, ginger, lime & chilli glaze

prawn wrap

whole prawn marinated with coriander & mint
encased in a wonton wrapper

yum cha of dumpling (v)

served in a steamer basket on banana leaf with ponzu dipping sauce

mmm lish 3 bite beef burger (v)

with tasty cheese & tomato in a sesame seed bun

mini beef wellington

tender beef topped with a mushroom duxelle & wrapped in light pastry

katifi prawn

fresh seared prawn wrapped in katifi & pistachio nut pastry

minimum: 8 of any item

(v) vegetarian items (available on request)

D'lish party food

the following selection may require a chef,

hot selection

\$3.20 range

potato, rosemary, roast onion & tallegio cheese baby pizza
polenta rounds with onion marmalade, roasted pumpkin & shredded crunchy prosciutto
root vegetable rostis with chilli sour cream
finger lickin' chicken drummettes in besan batter
mushroom & shredded basil pastry palmiers
mixed tortellini with a garlic parmesan cream
tiny noodle pails filled with a middle eastern nibble mix

\$3.50 range

katifi prawns with lemongrass
mini beef mignons wrapped in bacon cooked medium rare
crab & lime patties with sambal oelek mayonnaise
peppered camembert & bacon wontons
cumin fish cakes with a golden cubed sourdough crumb
s & p squid skewers with lemon & lime wedges
seafood toast triangles with lemon soy dressing
marinated beef or vegetable or chicken kebabs (1 each)

cold selection

\$3.20 range

lentil pikelets with kasundi & summer vegetables
beef asparagus & pepper rolls
chicken pearl balls with mango sauce
minted pea dip on square toasts topped with persian fetta
pimiento, corn & bacon spirals
herbed baby buttermilk scones with smoked trout

\$3.50 range

roast beef fillet rubbed with mustard sliced onto honey oat toasts
melon balls & szechwan pepper scallop skewers
blue cheese apricot swirls
omelette rolls with trout, avocado & brie
bbq pork on rice crackers sprinkled with fried leek & shallots
vodka soused tuna rolled in black sesame seeds on a wonton base

minimum: 30 guests

for platter inspiration

..... see 'food to share' (pg 5)

bowl food

the perfect complement when a cocktail party spans meal time and something a little more substantial is required

aromatic tender lamb tagine

served with preserved lemon & apricot couscous

trio of mushroom risotto

topped with shaved parmesan & crispy leek

bang bang chicken wraps

sichuan poached chicken coated with sesame peanut chili sauce wrapped with a crisp asian salad

D'lishous fish n' chips

parcels of matilda bay beer battered fish fillets & shoestring fries drizzled with lemon mayonnaise - *chef may be required*

bangers & mash

gourmet mini sausages & jus-lie (homemade gravy) topped with spring onions & rosemary mash

\$8.80 per bowl

served in noodle pails with disposable utensils
ceramic bowls & utensils available: please allow \$2.00pp

for hire

D'lish wait staff / chefs

monday to friday
\$43.00 per hour / \$50.00 per hour
saturday
\$50.00 per hour / \$58.00 per hour
sunday
\$57.00 per hour / \$65.00 per hour

public holiday rates apply

wait staff: min. 3 hours
chefs: min. 4 hours

7.00pm to midnight penalty rates of \$2.25 per hour apply
midnight to 07.00am \$3.50 per hour apply

bbq "get cookin" set

bbq including gas bottle, set up & foil trays - \$100.00
upgrade to chafing dishes \$60.00ea
(1 set per 40 guests)

other stuff

disposable plastic plates	\$0.25 each
enviro friendly palm leaf plates	\$0.80 each
disposable plastic cutlery -1 piece	\$0.25 each
wooden cutlery	\$0.30 each
disposable cups	\$0.25 each
plates	\$1.00 each
1 piece of cutlery	\$1.00 each
dinner plate	\$1.00 each
glassware -various	\$0.95 to \$1.40
Water jugs	\$4.50 each
trestle tables	\$20.50 each
tablecloths	\$21.40 each
chafing dishes (or foil trays n/c)	\$60.00 each
hot water urn	\$64.50 each
percolator - 50 cup	\$64.50 each
percolator - 100 cup	\$76.50 each

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

18 slices per slab (we recommend 2-3 slices pp)

something simple

margherita

smothered in mozzarella cheese & sprinkled with oregano

hawaiian

traditional favourite with shredded ham & fresh pineapple

\$44.00 per slab / \$2.44 per slice

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

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, torn basil leaves & slivers of roast capsicum

magic mushroom

sautéed lemon thyme mushrooms & cracked black pepper sprinkled with tallegio

\$51.00 per slab / \$2.83 per slice

fancy schmancy

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

\$54.00 per slab / \$3.00 per slice

bbqs

sausage sizzle \$16.50pp

barbeque gourmet sausages (2pp)
caramelised pepper berry onions
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

aussie outback bbq \$23.00pp

barbeque gourmet sausages (1pp)
lemon myrtle chicken fillets (1pp)
D'lish prime aussie beef burgers (1pp)
caramelised pepper berry onions
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

D'lish bbq \$28.50pp

harissa & garlic chicken fillets (1pp)
sizzling chermoula salmon kebabs (1pp)
aged grain fed porterhouse minute steaks (1pp)
caramelised white onions
seared hazelnut pumpkin tossed through a rocket & pear salad
chat potato, fried shallot & torn mint salad
asian slaw

kebabs, kebabs & kebabs \$25.50pp (choose 3)

olive oil, lemon & cracked pepper chicken kebab
lamb chermoula kebab
harissa beef kebab
colourful vegetable kebabs with haloumi brushed with chilli oil (v)
crisp shredded iceberg
pita breads & wraps
hummus, tzatziki & eggplant dip

vegetarian (v) \$23.00pp

colourful vegetable kebabs with haloumi brushed with chilli oil (1)
housemade vegetable burger (1)
sweet paprika corn cobs (1)
garden fresh layered salad
chat potatoes, fried shallot & torn mint salad

all bbq's include the following:

grain mustard, outback tomato relish, tomato sauce,
bread baskets & crusty bread rolls to break & share, butter,
salt & pepper portions
disposable plates, plastic cutlery & napkins

upgrade to enviro friendly palm leaf plate
& wooden balsa cutlery (knife & fork) \$1.40pp
upgrade to ceramic plate & stainless steel cutlery
(knife & fork) \$2.40pp

for something a little different.....

tender greek butterflied leg of lamb
salt & pepper calamari
grilled saffron & lime prawns
jonathon's gourmet sausages
whole eye fillet rubbed with sea salt, rosemary, garlic & lemon zest
sautéed potatoes, baked potatoes with sour cream
homemade guacamole & cracked pepper mushrooms
green peppercorn, onion, red wine or mushroom jus-lie (gravy)

discuss prices & packaging with our friendly staff

bbq 'get cookin' set

bbq including gas bottle, set up & foil trays - \$100.00
upgrade to chafing dishes \$60.00ea

chef & wait staff available on request
(we recommend 1 D'lish chef per 40 guests)
see 'for hire' section pg 19

or

we can deliver all of these menus
'ready to go' & you cook your own
(delivery fees may apply)

for more equipment see 'for hire' section (pg 19)

D'lish buffet menu

we can deliver in foil trays in place of chafing dishes for this menu only

comfort food

beef stroganoff
coq au vin
cannelloni – spinach & ricotta
chicken shaslick (1 per serve)
lamb shaslick (1 per serve)
fish tempura
green thai chicken curry
chilli con carne
slow cooked beef & red wine casserole
fragrant indian vegetable tikka

select any 2 options from the 'comfort food list'
served with rice, garden layered salad, bread rolls with butter

\$20.20 per person

select any 2 options from the 'comfort food list'
served with rice OR scalloped potatoes, seasonal steamed vegetables or
garden layered salad & bread rolls with butter

\$23.50 per person

12 serves minimum

soups

potato & leek
thai roasted pumpkin & coriander
chicken & sweetcorn
morrocan chicken
tuscan minestrone
persian onion

\$9.50 per person

all served with crusty bread rolls & butter
includes disposable bowl & spoon

or upgrade to enviro friendly palm leaf plate
& wooden balsa cutlery \$1.10pp

2 litres - 8 to 10 serves minimum
(must be ordered in quantities of 2 litres)

D'lish buffet menu

includes a selection of breads with butter & olive balsamic oil
we recommend chafing 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 drumstick sprinkled with apricots & orange segments
drunken chicken noodle salad
smoked paprika seared chicken
roast chicken chermoula sprinkled with preserved lemon & saffron

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
flavour packed meatballs with a spicy tomato coulis

lamb

herb encrusted 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
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 & caramelised red onion tart

seafood

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

sweet temptations (add \$7.00pp)

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

all desserts served with lashings of cream

a bit on the side

rocket, shaved parmesan & walnut salad
green beans with an orange infused butter
iceberg, fennel & celery, drizzled with a lemon olive oil
grape, rocket & spiced nut salad
root vegetables roasted with honey, sunflower seeds & nutmeg
a colourful & vibrant medley of seasonal steamed vegetables
spuds: creamy mash, chat potatoes with cracked pepper &
shredded mint, pomme gratin (choose 1)

\$34.80 per person

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

\$41.30 per person

select any 3 options from the 'buffet wish list'

8 serves minimum

