



menu

2008 - 2009

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about us

fresh, vibrant & stylish

..... mmmmm 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, 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

cold deliveries: \$50.00
hot lunch deliveries: \$100.00
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)

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 \$5.80

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

mini savoury muffin \$3.80ea

pumpkin & feta - 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 wild berry, chocolate, pistachio, apple & cinnamon, raspberry, white chocolate, banana & chai, orange & poppy seed

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 \$8.50ea

multigrain sandwich filled with jonathon's sausage, bacon, tomato, mustard cress, sliced egg, mayo & tomato relish (1 round per serve)

mini BST roll \$3.80ea

mini rolls filled with crispy bacon, spinach, tomato, tasty cheese & tomato relish

on request:

spinach & 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 mmmmm.....D'lish fillings (1 round per serve)

individual breakfast quiche \$4.30ea

individual quiches filled with bacon, egg & mushroom

grilled chevup wrapped in bacon \$4.80ea

served in a baby baguette with grilled cheese & tomato chutney

bst tortilla wrap \$8.10ea

bacon, spinach, tomato & housemade relish all bound in a soft tortilla wrap

minimum: 6 of any item

hot power brekky buffet \$16.50ea

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

minimum: 12 serves

morning &

afternoon tea

cakes \$4.65

tempting selection of freshly baked cakes which may include chocolate mud, muesli, raspberry, lemon drizzle, orange, pear, hummingbird, carrot & walnut, israeli babka & more (2 per serve)

tartlet \$3.75ea

stunning assortment of tartlets may include strawberry, passionfruit, apple, lemon lime, chocolate macadamia, berry & apple, pecan, rhubarb & lemon meringue

friends \$3.35ea

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

lemonade scone \$3.65ea

our generous freshly baked lemonade 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!

perfect choux profiteroles \$5.15

filled with crème patisserie & dipped in premium chocolate (2 per serve)

scrumptious slices \$4.00

assortment of bite size, d'licious mouth-watering slices which may include hedgehog, fudge brownie, cherry, rocky road, caramello, yoghurt & nut, blondies, lemon & more (2 per serve)

beautiful biscuits \$4.00

luscious selection of biscuits which may include yo-yos, ginger crunch, daisies, vanilla éclairs, florentines, chocolate macadamia, shortbreads & more (3 per serve)

mini petit fours bites \$4.20

to die for petite morsels
(3 per serve)

muffin \$3.80ea

baked daily using our special recipe. selection may include wild berry, chocolate, pistachio, apple & cinnamon, raspberry, white chocolate, banana & chai, orange & poppy seed
mini muffins available (2 per serve for \$3.30)

D'lish pastry basket \$9.60

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

nana's D'lishous-mini crumbles \$3.70ea

apple, apple & berry, apple & rhubarb

assorted sweet platter \$4.50

a very D'lish assortment (2 per serve)

baby pink finger buns \$2.70ea

with a dainty butter curl

celebration cakes

available in a variety of flavours in 9 inch & 12 inch sizes.

9 inch \$65.00 / 12 inch \$75.00

*plaques available on request for \$2.00
(48 hours notice required)*

morning & afternoon

tea packages

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 sweet muffin (1)

includes 3 items pp \$8.35pp

D'vine package

almond croissant (1)

beautiful biscuits (2)

seasonal fresh fruit platter (1)

includes 4 items pp \$12.00pp

D'lightful package

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

lemonade scones with fruity jam & chantilly cream (1)

seasonal fresh fruit platter (1)

includes 3 items pp \$12.55pp

D'lectable package

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

mini doughnuts (1)
(orders req'd by 2.30pm day prior)

seasonal fresh fruit platter (1)

includes 3 items pp \$12.70pp

minimum: 10 serves per package

cheese & fruit

seasonal fresh fruit \$5.20pp

stunning selection of fruit impressively presented & accompanied by a vanilla infused yoghurt dip

gourmet cheese board \$9.00pp

indulgent selection of australian cheeses with grissini, water crackers, yarra valley flat breads, quince paste, dried fruit & orange nut clusters

gourmet cheese, fruit & crackers \$7.00pp

wattle valley double brie, jindabyne blue, wattle valley aged cheddar with freshly sliced seasonal fruit, water crackers, crisp flat bread, dried fruit & orange nut clusters

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

individual fresh fruit skewer \$6.80pp

refreshing combination of delicious seasonal fruits beautifully presented on wooden skewers

individual fruit salad \$6.50pp

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

still water (600 ml) \$3.00

still water (1.5lt) \$4.40

caffeine fix

twinings teas & instant coffee

disposable cup & teaspoon

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

twinings teas & percolated coffee*

disposable cup & teaspoon

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

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 herb, garlic & chilli/ roasted potato with smoked paprika & aioli/ salt & pepper squid/ fritters of pea, mint & ricotta/ basil enhanced goats cheese/ roasted capsicum with balsamic & traditional meat empanadas

crisps & dips \$8.30pp

gourmet crisps, corn chips & turkish bread with a selection of dips which may include babaganosh, tzatziki, hummus, avocado & beetroot

matilda bay beer battered fish goujons \$12.20pp

served with a lemon mayonnaise & lemon wedges

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, may include an assorted selection of sashimi, inside outside rolls, san francisco rolls, hosomaki rolls, nigiri, sushi balls, & sushi sandwich served with pickled ginger, soy & wasabi mayonnaise (3pp)

after work drinks \$12.80pp

mixed selection of party pies, sausage rolls, dim sum, spring rolls & crumbed sesame chicken goujons (1) with dipping sauces

chick heaven \$13.90pp (hot or cold)

glazed chicken drumettes, crumbed sesame goujons, thai chicken balls & smoked chicken accompanied by our own bbq sauce & lemon thyme sour cream

halal middle eastern \$13.50pp

kibbeh freshly ground lamb, cracked wheat, onion & eastern spices potato, feta cheese & parsley golden bites, lashings of creamy hummus, caramelised onion & pepper relish & a garlic yoghurt dip

kebab, kebab, kebab \$13.50pp

olive oil, lemon & cracked pepper chicken kebab
lamb chermoula kebab
vegetable & haloumi kebab
with hommus & garlic yoghurt

selection of asian finger foods \$13.50pp

includes: mini spring rolls, dim sums, wontons & siu mai

minimum: 10 serves

'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

seared hazelnut pumpkin

tossed through a rocket & pear salad

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

mediterranean bean

chickpeas, haricot beans, soy bean, artichokes, capsicum, onion, shallots, coriander & a garlic pesto dressing

pretty in pink

cubed water melon combined with creamy feta, squeezed lemon juice & zest, shredded mint & prosciutto

any 1 salad bowl \$38.00
any 2 salads bowls \$72.00

all salad bowls serve 8 -10

D'lish table themes

let us create your dream table!

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

fresh herb bouquets decorated with colourful
platter stands & so much more

starting from \$15.00

company branding

simply ask us how

quiches

quiche lorraine

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

pumpkin, spinach & ricotta quiche

healthy vegetarian option with fresh
spinach, roasted pumpkin & ricotta

\$43.60 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

\$43.60 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 low fat mozzarella cheese

\$60.00 each

vegetable lasagna

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

\$58.00 each

all quiches, frittatas, pies & lasagne
serve 8

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 leaves, herb croutons, egg, crispy bacon & parmesan shavings with a traditional caesar 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. on the side 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

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 \$4.30ea

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)

petite mixed roll \$5.05ea

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

butterflies \$4.10ea

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

regular range

long sesame turkish bread \$8.45ea

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'lishous mouth-watering fillings (rec. 1.5pp)

lengths of french baguette \$6.20ea

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 \$13.90 (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 followings list every 3 weeks to ensure your guests always have a great variety!

chicken

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

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

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

roasted chicken, preserved lemon sour cream, toasted almonds

smoked chicken, watercress, walnuts & saffron mayonnaise

sesame chicken goujons

beef

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

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

pastrami, cream cheese, tomato, pickle & spinach

salami/bacon

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

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

bacon, egg & roasted tomato quarters

ham

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

danish ham, tasty cheese, tomato, cucumber & mustard pickle

danish ham, hommus, tomato, avocado, lettuce & herbed ricotta

turkey

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

turkey breast, avocado, semi-dried tomato, lettuce & cream cheese

tuna

tuna, spring onion, celery, snow pea shoots, iceberg lettuce & mayonnaise

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

vegetarian

chunky egg & chive mix & shredded iceberg lettuce

roasted butternut pumpkin, tomato, spinach, danish feta, roasted capsicum & cashew nut pesto

house roasted mushrooms, parmesan cheese, pesto oil & rocket

crushed falafel, mint yoghurt, tomato, avocado & spinach

smoked salmon (\$1.10 extra)

smoked salmon, avocado, baby capers, spanish onion & lemon 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 \$15.50pp
an assortment of 5 D'lish hot savouries

D'lectable LC \$17.50pp

herbed foccacia, triangle sandwiches, served with mini sweet muffins

D'lightful LC \$19.25pp

ribbon sandwiches, butterflies & ancient grain rolls served with beautiful biscuits

the big D'vine LC \$18.70pp

selection of whole wheat, honey & oat torpedo rolls & ribbon sandwiches served with cheese & fruit

D'lish LC \$20.40pp

club sandwiches
baby baguettes
tortilla wraps
served with seasonal fruit

hot combo LC \$25.35pp

0.5 triangle sandwich, 1 petite mixed roll & 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)
petite mixed roll (1)

the twins \$9.05pp

whole wheat, honey & oat torpedo rolls (1)
thick & tasty swiss cobb sandwiches (0.5)

the triplets \$15.40pp

baby baguette (1)
baguette (1)
petite mixed roll (1)

the quadruplets \$15.25pp

ancient grain rolls (1)
triangles (0.5)
butterfly (1)
ribbon sandwich (0.5)

for the perfect additions

see 'cheese & fruit' (pg5)

or for 'something sweet' (pg14)

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 \$23.50pp
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 \$26.80pp
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) \$23.50pp
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

for something a little different.....
tender greek butterflied leg of lamb
salt & pepper calamari
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 & foil trays - \$105.00
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*)

upgrade to crockery
plates \$1.00 each
1 piece of cutlery \$0.70 each

for more equipment see 'for hire' section

minimum: 10 guests

D'lish party food

the following selection may require a chef,
our friendly D'lish staff will advise

hot selection

\$3.15 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 drumettes 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

kataifi 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
& 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

\$3.15 range

turkey, mint & orange mini ribbon cubed sandwiches
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 feta
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
quail scotch hard boiled egg wrapped in spicy chicken mix

minimum: 30 guests

for platter inspiration

..... see 'food to share' (pg 6)

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 & friands
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

savory 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 ...

wattle valley double 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 food

\$3.10 range

button mushroom & lemon oregano bruschetta (v)
rubbed with roasted garlic & sprinkled with feta

crispy bacon, sweet potato & zucchini fritter
crispy bite size fritter topped with shaved parmesan

pate' on melba toast

pate' quenelles on melba toast

D'lish seeded mini chicken club sandwich
dipped in fine herbs & soy roasted salad seeds

spiced corn cake (v)
topped with roasted capsicum, grilled corn & coriander salsa
(salmon add \$0.40 cents)

\$3.30 range

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

chicken & coconut toasted naan bread
with vindaloo poached chicken & currants topped with
roasted peanuts & mango

cocktail aviv bagel

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

inside out rolls (v) / rice paper rolls (v)
stunning presentation of sushi with nori on the inside/a trio of rice
paper rolls, vegetarian, beef & chicken
(please place orders by 2.30pm for next day orders)

crisp potato rosti (v)

with lemon chive cream

crunchy sesame wonton cases
filled with thai beef salad

\$3.50 range

smoked salmon mille feuille
layered with cream cheese, cracked pepper & dill

prawn & avocado bruschetta
fresh seared prawns & guacamole on parmesan & garlic toasts

open beef sandwich
french stick layered with rare roast beef drizzled with béarnaise

duck & ginger tartlets
peking roasted duck with root ginger

minimum: 12 of any item

sweet little morsels

assorted mini delights \$9.45pp
please select any 3 items/additional item \$3.00

mini pavlova (1)

topped with vibrant fruit & choc flake bits

mini fruit kebab (1)

with honey yoghurt

fudge (2)

homemade chocolate fudge

2 bite lemon or passionfruit drops (1)
drops of passion & citrus heaven in a biscuit crumb shell

turkish delights (3)
scented rosewater & lemon

choc-coated nougat (2)
soft chewy nougat smothered in dark chocolate

minimum: 12 of any item

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 cous cous wrapped with a crisp asian salad

trio of mushroom risotto

topped with shaved parmesan & crispy leek

shepherds pie

tender beef with a combination of roast vegetables and jus-lie topped with spring onion & rosemary mash

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

\$8.80 per bowl

served in noodle pails with disposable utensils

ceramic bowls & utensils available: please allow \$2.00

for hire

D'lish wait staff / chefs

monday to friday
\$40.90 per hour / \$47.55 per hour
saturday
\$48.50 per hour / \$55.50 per hour
sunday
\$51.95 per hour / \$63.00 per hour

public holiday rates apply

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

bbq "get cookin" set

\$180.00 bbq including gas bottle and 2 x chafing dishes (1 set per 40 guests)

other stuff

disposable plates	\$0.25 each
disposable side plates	\$0.25 each
disposable cutlery -1 piece	\$0.25 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
cup, saucer & teaspoon set	\$2.20 each

wind breaks, eskis & ice blankets available on request
delivery fees may apply

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 of gluten free sandwiches (gf/wf) (2 per serve)
\$13.80ea

sandwiches (df) labeled & plattered separately \$6.40ea

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 & dairy free silken tofu mayonnaise (gf/wf/df/v)

\$16.30ea

cold finger food

smoked salmon, tzatziki & dill on rice crackers (gf/wf) \$3.30ea
crackers, vegetable crudite's & 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
mini veggie 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
florentine or honey & macadamia biscuits (gf/wf) \$1.35ea
chocolate lamingtons (gf/wf) \$3.20ea
flourless orange cake (gf/df) \$4.80 (2 per serve) traces of wheat
fruit platters/fruit skewers/individual fruit salads (gf/wf/df)
\$5.20/\$6.80/\$6.50ea

hot finger food

\$3.10 range

little housemade pies (v)
beef & guinness, lamb & rosemary,
chicken & leek and vegetable korma
with bush pepper tomato chutney

classic sausage roll (v available)
a house specialty

petite croque - monsieur (v)
ham, cheese mini toasts brushed with wholegrain mustard

chef's assortment of pizzeta (v)
selection of bite-sized wood fired pizzas

beef samosas
spicy beef mix with yoghurt raita

roast capsicum & feta mini quiche (v)
with a short pastry case

cornish D'lish pasties
mini housemade pasties

crumbed camembert
filled with spicy plum sauce & finished with shredded leek

\$3.30 range

sweet potato empanada (v)
with roasted cashews & sweet potato wrapped in pastry

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

mushroom & haloumi tartlets (v)
enhanced with roasted garlic & crisp sage

pork & hokkien noodle balls
warm chilli & lemongrass sauce

sumac beef skewer
beef skewers spiced with sumac & drizzled with olive oil

devils on horseback
that 70's classic - prunes stuffed with mango chutney wrapped in
pancetta served on wholemeal toasts

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

sesame chicken goujons & wasabi dipping sauce
chicken thigh crumbed in japanese crumb & sesame seeds

\$3.50 range

grilled salmon ribbons
brushed with fresh mint, ginger, lime, chilli glaze

spiraled potato wrapped prawns
juicy prawns wrapped in shredded potato
scattered with coriander & chilli

yum cha of dumplings
served in steamer baskets on banana leaf with ponzu dipping sauce

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

crab, dill & lime cakes
accompanied by saffron mayonnaise

finger lickin, chicken drumettes in spiced besan batter
served with bowls of chinese BBQ sauce

minimum: 12 of any item

(v) vegetarian items (available on request)

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 prosciutto

shavings of prosciutto topped with sliced tomato
& bocconcini cheese

\$54.00 per slab / \$3.00 per slice

Dish 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 on warm mustard seed potato salad
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
seared sirloin sliced & layered with corn & fennel cakes
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
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 & 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'
& any 4 items from 'a bit on the side'

minimum: 8 guests