



## Dreamtime Girl Catering

Monday – Saturday	<b>Minimum Order \$600</b>
Sunday	<b>Minimum Order \$650</b>

Prices in \$AUD include GST. Prices are subject to change without notice.

10% Surcharge applies on Sunday

20% Surcharge applies on NYE, and Public Holidays

**\$50 catering delivery fee applies to all orders**

### **Budget BBQ Packages**

#### **Package 1. – Sausage Sizzle \$18.00pp**

Gourmet Beef Sausages, onions, rocket and parmesan salad with fresh bread and bread rolls

#### **Package 2. – Burger package \$32.00pp**

Choice of Lamb burger patty, wagyu beef patty or chicken fillet burgers (choice of 1 meat or 2 as 50/50 serve)

Gourmet Beef Sausages, onions, cheese slices, mixed leaf salad with fresh bread and bread rolls

#### **Package 3. – Pulled Pork burgers – \$36.00pp**

Pulled pork and slaw burgers, Gourmet beef sausages, fresh bread and bread rolls (beef brisket burgers available instead of pork on request)

#### **Additional menu items on top of any of the BBQ packages**

Chicken Kebabs **\$12.00pp**

Lamb Cutlets marinated with lemon and herbs (plain also available) **\$24.00pp**

Haloumi with Lemon Juice and herbs **\$8.00pp**

**\*\*\* Vegetarian and Vegan options can be supplied for all BBQ menus on request**

**Salads – \$100.00 each salad will feed 20 guests**

Kale, Pomegranate, marinated Goat's cheese with a lemon and balsamic vinaigrette.

Fried Rice, bacon, egg, onion, peas and corn

Penne Pesto Pasta salad with Feta and cherry tomatoes



### **Cheese and cold meat boxes**

Selection of gourmet cheeses, variety of cured meats, dips, assorted crackers, seasonal fruits and nuts.

Caters for approx. 20 guests **\$200.00 each.**

### **Minimum 20 passengers**

**\$50 catering delivery fee applies to all orders**

*20% surcharge applies on Public Holidays*

### **Canape Menus**

#### **LIGHT CANAPE MENU – \$37pp**

6 pieces – 1 item per person (min order 10 passengers)

Smoked Salmon Tartlet w puff pastry, shallots & dill  
Prawn Rice Paper Parcels w mint, coriander & chili dip  
Moroccan Cocktail Pie (Vegan)  
Lamb Kofta w cumin spice & cucumber Tzatziki dip  
Arancini w mushroom, parmesan & truffle mayo  
Spicy chicken empanada w spiced aioli, coriander & shallot

#### **MOSTLY VEGETARIAN LIGHT CANAPE MENU – \$37pp**

6 pieces – 1 item per person (min order 10 passengers)

Polenta Onion Tart w rosemary & fig  
Moroccan Cocktail Pie (Vegan)  
Smoked Salmon Tartlet w puff pastry, shallots & dill  
Thai Beef Rice Paper Roll w snow pea, capsicum, cucumber, coriander, mint & lime  
Arancini w mushroom, parmesan & truffle mayo  
Mediterranean Filled Pumpkin Flower w coriander, onion & cumin

#### **CANAPE MENU 1 – \$66pp**

12 pieces – 1 item per person (min order 10 passengers)

Arancini w mushroom, parmesan & truffle mayo  
Moroccan Cocktail Pie (Vegan)  
Prawn Rice Paper Parcels w mint, coriander & chili dip  
Petite Chicken & Leek Pie w celery & spring onions  
Best Market Oysters w lime emulsion  
Vietnamese Sugar Cane Prawns coconut dusted w citrus sauce  
Smoked Salmon Tartlet w puff pastry, shallots & dill  
Pumpkin Goats Cheese Tartlet w caramelised onion & pine-nuts  
Lamb Kofta w cumin spice & cucumber Tzatziki dip



## **CANAPE MENU 2 – \$77pp**

14 pieces – 1 item per person (min order 10 passengers)

Arancini w mushroom, parmesan & truffle mayo  
Moroccan Cocktail Pie (Vegan)  
Prawn Rice Paper Parcels w mint, coriander & chili dip  
Satay Chicken Skewers w peanut coconut sambal, coriander & dry fried onion (halal)  
Best Market Oysters w lime emulsion  
Vietnamese Sugar Cane Prawns coconut dusted w citrus sauce  
Smoked Salmon Tartlet w puff pastry, shallots & dill  
Assorted Nori Rolls – fish, prawn, chicken, veg, egg  
Steak & Green Peppercorn Pie w tomato ketchup

## **Gourmet BBQ Menus**

### **BBQ BUFFET MENU 1 – \$53pp**

(min 10 passengers)

Charcuterie / Antipasto platter – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea  
~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Cracker  
Classic Potato Salad w/potato/ parsley/ dill pickles / egg mustard mayonnaise /  
spring onion  
Mediterranean Spiced Chicken Tenderloin w/honey mustard dressing  
Assorted Gourmet Pork Sausages w/ caramelised onion / tomato relish / mustard  
Peppered Rump Steak w/ chimichurri sauce on the side  
Greek Salad w/ marinated feta / kalamata olive / plum tomato / cucumber / red onion /  
crisp lettuce / lemon oregano dressing  
Crusty French Baguette

### **BBQ BUFFET MENU 2 – \$63pp**

(min 10 passengers)

Charcuterie / Antipasto platter – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea  
~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Cracker  
Grilled Lamb Cutlets w/rosemary tomato relish  
Lemon Chicken w/ parsley / minted yoghurt  
Classic Potato Salad w/potato/ parsley/ dill pickles / egg mustard mayonnaise /  
spring onion  
Teriyaki Salmon Fillet w/ wasabi mayonnaise  
Greek Salad w/ marinated feta / kalamata olive / plum tomato / cucumber / red onion /  
crisp lettuce / lemon oregano dressing  
Quinoa Salad w/ roasted pumpkin / coconut / seeds / mint  
Crusty French Baguette



## **BBQ MENU FOR SMALL NUMBERS \$77PP**

(minimum 2 pax)

Charcuterie / Antipasto platter – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Cracker  
Scotch Fillet Steak w/ Dijonnaise / Thyme / Horseradish Cream on the side  
Smoked Salmon Platter w/Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream  
Lemon Chicken w/Parsley / Minted Yoghurt  
Classic Potato Salad w/potato/ parsley/ dill pickles / egg mustard mayonnaise / spring onion  
Quinoa Salad w/ roasted pumpkin / coconut / seeds / mint  
Crusty French Baguette  
Sweet Treats Platter w/Double Chocolate Brownie Square/ GF Passion Fruit Polenta Cake / French Macarons

## **Buffet Menus**

Minimum order of 10 guests per menu

### **Buffet Menu 1 | \$51.00 per person**

Charcuterie/Antipasto – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread/ Crackers  
Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme  
Traditional Thai beef salad – Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn Cucumber / Coriander Mint Lime Dressing  
Quinoa Salad – Roast Pumpkin / Coconut / Seeds / Mint  
Kumera Salad – Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic  
Crusty French Baguette

### **Buffet Menu 2 | \$58.00 per person**

Charcuterie/Antipasto – Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Crackers  
Lemon thyme roast chicken – Charred Lemon / Rosemary / Thyme  
Traditional Thai beef salad – Glass Noodles / Snow Pea / Capsicum / Choy Sum / Baby Corn/ Cucumber / Coriander Mint Lime Dressing  
Caramelised onion pumpkin and pepper Polenta Tart  
Smoked Salmon – Crusty Baguette / Grilled Lemon / Capers / Pickled Red Onion / Dill / Horseradish Cream  
Kumera Salad – Baby Spinach / Roasted Pine Nut / Chickpea / Shallot /Balsamic  
Exotic Rice Salad – Black Rice / Pickled Beetroot / Walnuts / Baby Spinach / Feta/ Balsamic  
Crusty French Baguette



### **Asian Buffet Menu \$74.00 per person (min 15 passengers)**

Satay Chicken Peanut Coconut Sambal – Coriander / Dry Fried Onion (Halal)  
Peking Duck Spring Roll – Hoisin Plum Dipping Sauce  
Dumplings – Prawn w Soy & Hot Chili ~ Pork Dim Sim w Ginger Soy ~ Vegan  
Marinated Ocean Trout – Ginger Soy / Baked / Crispy Skin / Snow Peas  
Tofu & Black Mushrooms – Julianne Carrots / Chili Sesame Oil Dressing  
Drunken Chicken Breast – Szechuan Star Anise Master Stock  
Braised King Prawns – Broccolini / Garlic / Chili  
BBQ Pork Noodles – BBQ Pork / Curried Singapore Noodles / Shallot / Julienne Carrots  
Chinese Greens – Pak Choi or Choy Sum / Oyster Sauce  
Fresh Fruit Platter – Seasonal Best / Sliced / Skin Off  
Steamed Rice  
Custard Tart

### **Breakfast / Brunch Menu**

#### **Breakfast / Brunch Menu \$25pp**

(Minimum 15 persons)

Fresh Fruit Skewers (6 inch Bamboo Skewers of Seasonal Fruit)  
Mini Danish Pastries (assorted varieties)  
Banana Bread (GF available on request)  
Polenta Onion Tart (Rosemary / Fig)  
Savoury Muffins (House Made Caramelised Onion / Olives / Seasonal Roast Veg / Pesto)

### **Platters Menu**

Price Per Platter (min order 1)

#### **Charcuterie/ Antipasto – \$132**

Bresaola / Prosciutto / Salami / Eggplant ~ Chickpea ~ Tzatziki Dip / Vege Crudités / Olives / Feta / Bread / Cracker

#### **Seafood – \$170**

Oysters (12) Peeled King Prawns (12) Hickory Smoked Salmon (12 Slices)  
Accompaniments / Baguette



**Sushi (nori) – \$132**

Salmon / Tuna / Teriyaki Chicken /California / Tempura Prawn / Tofu /Egg /  
Cucumber / Avocado

**Smoked Salmon – \$132**

Crusty Baguette / Grilled Lemon /Capers / Pickled Red Onion / Dill /Horseradish  
Cream

**Rice Paper Roll – \$105**

(10 Rolls in Total / Cut In half)

**Cheese – \$145**

Australian & Imported / Cheddar /Wash Rind / Blue / Brie / Crackers /Dried Fruits /  
Nuts

**Fresh Fruit – \$80**

Seasonal Best / Sliced / Skin Off

**Sweet Bites – \$76**

Double Chocolate Brownie Square /GF Passion-fruit Polenta Cake /French  
Macaroons

**Baked Bites (27 pieces) – \$145**

3 x Cauliflower 'Sausage' Roll  
3 x Petite Chicken & Leek Pie w Celery / Spring Onions / Crisp Golden Pastry  
3 x Baked Vegetarian Samosa w Minted Yoghurt Raita  
3 x Steak Green Peppercorn Mini Gourmet Pies w Tomato Ketchup  
3 x Pork & Fennel Mini Sausage Rolls w Ketchup  
3 x Spicy Chicken Empanada w Spiced Aioli / Coriander / Shallot  
3 x Moroccan Vegan High-Top Cocktail Pie  
3 x Smoked Salmon Tartlet w Puff Pastry / Shallots / Dil  
3 x Arancini ~ Mushroom & Parmesan w Truffle Mayonnaise (Gluten Free /  
Vegetarian)

**Wraps (12 pieces) – \$67**

3 x Falafel Wrap -Cucumber / Lettuce / Red Onion / Tomato / Minted Yoghurt / Chili  
3 x Smoked Salmon Wrap – Creme Cheese / Pickled Onion / Capers / Spinach  
3 x Double Smoked Ham Wrap / Cheddar / Roma Tomato / Mayo / Baby Spinach  
3 x Chicken Caesar Schnitzel Wrap – Cos Lettuce / Shaved Parmesan / Crispy  
Bacon / Caesar Dressing



**Point Sandwiches (10 sandwiches) – \$132**

2 x Chicken/parsley/ Mayonnaise on white bread

2 x Beef/ cheese/ onion/mustard/ pickles/ lettuce/ chutney on Multigrain bread

2 x Salad-Avocado/tomato/cucumber/ Lettuce/ no butter on wholemeal bread

(V+ V GF Dairy free/ Nut Free/ Halal)

2 x Ham/ smoked cheddar/ roma tomato/house mayo/ baby spinach on multigrain

2 x Hand chopped egg/ mayonnaise/ chive/ lettuce on brown bread