



Grazing Board Menu





LET US HELP

Dinner on the Table cooks quality, made from scratch meals, that are delicious, nutritious and delivered to your door. We cater for a large, small, formal, casual, sweet and savoury events. If you're after something specific, please don't hesitate to get in touch.

Dinner on the Table is a social enterprise. Women living with disability: those who have a disability themselves, or who care for someone with a disability, are also doing the daily juggle, often with far fewer resources and far greater challenges. This is why we use profit from the sale of our meals to gift dinners to families living with disability.

CHEESE + ANTIPASTO

Cheese Board

Four cheeses (for example brie, vintage cheddar, blue & goat's cheese)

Fresh vegetables, Crackers & Housemade dips

Fresh & Dried Fruit

Spiced nuts.

Small 5-8 people \$74.8

Medium 10-12 people \$112

Large 15-20 people \$187

Antipasto Board

Four cheeses (for example brie, vintage cheddar, blue & goat's cheese)

Fresh vegetables, Crackers & Housemade dips

Olives

Cured meats

Fresh & Dried Fruit

Spiced nuts.

Small 5-8 people \$100.5

Medium 10-12 people \$138.5

Large 15-20 people \$230

Mediterranean Grazing Board

Falafels, dolmades, roasted cauliflower, olives, feta, hummus, chargrilled & pickled vegetables, Lebanese bread (Serves 10-12)

\$142

Add petite lamb kofta with tzatziki \$6.8 each



CANAPES

\$3.70 per piece.

Asparagus & prosciutto rolls with Hollandaise (GF) (Seasonal)

Corn fritters with avocado & jalapeno salsa (V)

Peking duck pancakes

Falafel with roast capsicum & hummus (V)

Roast pumpkin, spinach, sun dried tomato & fetta crostini (V)

Salami, fetta, pesto & tomato crostini

Roast beef & horseradish crostini

Smoked salmon, cream cheese, dill & caper blini

Caramelised onion and blue cheese blini

Zucchini & halloumi fritters with minted Greek yoghurt (GF, V)

Supergreen falafel bites (GF, vegan)

Cocktail quiche (V & GF available)

Assorted finger sandwiches

Mushroom ricotta tarts (GF, V)

Beetroot, thyme & goats cheese tarte tartin (V)

Spinach & feta triangles (V)

Homemade sausage rolls w/ dipping sauce.



CANAPES

Deluxe Canapes

\$4.2 per menu item. All prices include GST.

- Rare roast beef, horseradish cream tartlet with beetroot relish
- Slow cooked lamb tostada
- Chilli caramel pork belly with apple relish (GF)
- Chicken or beef skewers with dipping sauces
- Gourmet cocktail spring lamb
- Gourmet chicken & leek cocktail pie
- Gourmet Beef cocktail pie
- Scallops with lemongrass & ginger dressing

Deluxe Canapes

\$6.8 per menu item. All prices include GST.

- Lamb kofta with tzatziki (GF)
- Prime beef slider with cheddar & gherkin
- Chicken schnitzel slider with crunchy slaw
- Pulled pork slider with apple slaw
- Spiced or lemon & oregano lamb cutlets (+2)
- Chipolata roll with caramelised onion & tomato relish



EUROPEAN MENU

\$51.5 per person

Entree

Variety of cheeses
Dips, crackers & fresh vegetables (incl GF & DF)
Variety of mini quiches (incl V), Mushroom ricotta tarts (GF, V)
Rare roast beef & horseradish tartlets
Spiced nuts (V), Fresh & dried fruit

Main course

Pulled pork (GF, DF)
Chicken (thigh) with white wine & mushrooms (GF)
Roast vegetable lasagne (V)
Roast potatoes (GF)
Rocket, pear & parmesan salad (GF)
French-style Carrot Salad (GF)
Crusty bread & butter

MEDITERRANEAN MENU

\$51.5 per person

Entree

Variety of cheeses,
Dips, crackers, & fresh vegetables (incl GF & DF)
Variety of mini quiches (incl V), Falafel with hummus & capsicum
Cured meats
Spiced nuts, Fresh & dried fruit

Main course

Slow roast Greek style lamb shoulder with apple & fennel slaw (GF, DF)
Hot-smoked trout with chickpea dukkah (GF, DF)
Roast Potatoes (GF, V)
Tomato & green bean salad (Vegan)
Spiced carrot salad (GF, Vegan)
Crusty bread and butter



MAIN MEALS

All house made. Shared, casual meals. Prices per head.

Indian \$25.2

Butter chicken (GF)

Dhal with spinach & tomato (GF, vegan)

Steamed rice (GF, vegan) & Naan bread (V)

Indian vegetable salad (GF, vegan)

Mint yoghurt (GF, V) & Mango chutney (GF, V)

Italian \$27.3

Beef lasagne

Vegetarian cannelloni (V)

Carrot & beetroot crunch salad (GF, Vegan)

Rocket, pear & parmesan salad (GF, V)

Crusty bread & butter

Mexican \$25.2

Chilli con carne (GF, DF)

Vegetarian bean chilli (GF, vegan)

Shredded lettuce, sliced tomato, grated cheese

Salsa (GF, vegan), Chilli sauce (GF), Guacamole (GF, vegan), yoghurt

Tortillas, Corn Chips (GF)

South-East Asian \$25.2

Malaysian chicken curry (GF, DF)

Vegetable curry (GF, vegan)

Taiwanese fried rice (DF)

Asian herb salad (GF, DF)

Spiced pumpkin, chickpea & quinoa salad (GF, vegan)

French \$30.5

Beef bourguignon (GF)

Chicken with white wine & mushrooms (GF)

Potato gratin (GF)

French-style carrot salad (GF, vegan)

Grilled broccoli with green goddess dressing (GF)

Crusty bread & butter



Need individually boxed meals? Chat to us about options to suit your needs.

SANDWICHES, WRAPS + ROLLS

Boxed for sharing. Each box includes some vegetarian options. Please advise of any dietary requirements when ordering.

Gourmet Wraps

Mixed wraps, cut in half. Variety of fillings may include smoked salmon; smoked ham; turkey & brie; rare roast beef; chicken & avo; pumpkin & ricotta; chargrilled veg; falafel & hummus. GF unavailable.

16 pieces (8 full wraps) \$88

30 pieces (15 full wraps) \$165

48 pieces (24 full wraps) \$264

Gourmet sandwiches

Mixed sandwiches, cut in half. Variety of fillings may include smoked salmon; smoked ham; turkey & brie; rare roast beef; chicken & avo; pumpkin & ricotta; chargrilled veg; falafel & hummus.

GF sandwiches available - please ask.

16 pieces (8 full sandwiches) \$88

30 pieces (15 full sandwiches) \$165

48 pieces (24 full sandwiches) \$264

Mixed rolls, wraps & sandwiches

Mixed sandwiches, wraps & rolls cut in half. Variety of fillings may include smoked salmon; smoked ham; turkey & brie; rare roast beef; chicken & avo; pumpkin & ricotta; chargrilled veg; falafel & hummus.

18 pieces (3 sandwiches, 3 rolls, 3 wraps) \$99

30 pieces (5 sandwiches, 5 rolls, 5 wraps) \$165

48 pieces (8 sandwiches, 8 rolls, 8 wraps) \$264



DESSERT

Celebration birthday cake

Flavour to be chosen by client, and decorated with seasonal fresh fruit & a personalised chocolate plaque. \$63 serves 12-16.

Black Forest style genoise sponge layered with cherry compote and fresh cream (topped with chocolate mousse)

Chocolate or vanilla genoise sponge layered with fresh cream and house made berry jam

Persian orange cake (GF, DF) (+\$15)

Chocolate, hazelnut torte (GF) (+\$15)

Red velvet cake with white chocolate cream cheese frosting (+\$15)

Other dessert ideas

Tiramisu. Serves 12-16. \$79

Baked Vanilla Cheesecake decorated with seasonal fresh fruit. Serves 12-16 \$79

Individual Persian orange cakes \$9.4ea

Individual Chocolate, fig & hazelnut cakes with chocolate ganache \$9.4ea

MADE TO ORDER CELEBRATION CAKES

We'd be delighted to discuss this with you. Dietary requirements are catered for. Please advise when ordering. All gluten free items, although made with the greatest of care, may contain traces of gluten.



SWEET FINGER FOOD

\$3.2 per menu item. All prices include GST.

Decadent chocolate brownies (GF) (contains nuts)
Chocolate caramel slice (GF)
Baby carrot cakes with cream cheese frosting
Mixed berry friands (GF)
Mini lemon curd & blueberry tarts
Orange & almond petit fours (GF)
Passionfruit and lemon slice
Pineapple & coconut petit fours with citrus frosting
Apricot & white chocolate squares
Chocolate Truffles

CUPCAKES

\$5 per menu item. All prices include GST.

A selection of our homemade cupcakes, iced & decorated.

Flavours may include:

Chocolate with chocolate frosting
Vanilla with jam & buttercream frosting
Carrot with cream cheese frosting
Orange with orange buttercream frosting
Pineapple & coconut with shredded coconut frosting
Choc-Cheesecake with Raspberry

Sweet raw finger food and GF Persian Orange Cupcakes also available



BEVERAGES

\$3.7 per menu item. All prices include GST.

- Selection of premium teas & freshly brewed coffee
- Selection of chilled fruit juices & mineral water
- Iced minted punch

Talk to us about alcoholic beverage packages for your function, including bar set up & wait staff to serve your guests

ADDITIONAL ITEMS

- China cups & saucers - \$1.70 each
- Hi-Ball, Wine & Champagne glasses - \$1.20 each
- White linen tablecloths - price upon application

WAIT STAFF

Wait Staff

\$256 per waitperson for 4 hours.

We require 1 wait person for every 30-40 guests

Bar Staff

\$292 per bar person for 4 hours

We require 1 bar person for every 40-50 guests

If wait/bar staff are required for longer than 4 hours, we will charge at an hourly rate.

