

A collage of fresh food items including bread, salami, fruit, and a jar of pesto. The background features a wooden board with salami and bread, a wire basket with bread, a jar of pesto with a basil sprig, and a plate of fresh fruit including watermelon, strawberries, pineapple, kiwi, and grapes. The text is overlaid on a white rectangular area in the upper right.

*D'vine*

CATERING & EVENTS

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MENU

# D'vine

## CATERING & EVENTS

D'vine Catering & Events have various packages to suit your individual needs and the venue. Our food packages are suitable for all occasions from casual parties through to the ultimate in cocktail wedding packages.

We provide everything, from friendly professional staff, to all the necessary equipment required for your occasion to be a huge success. We can provide catering for groups as small as 20, and as large as you like.

Any style of food . Any location . Any event

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## Canapés

Canape menus offer your guests the chance to eat and mingle in a more relaxed environment. Food is offered by our staff over one and a half to two hours of service.

Selection of 8 canapes- \$42pp - we recommend 5 hot and 3 cold

Selection of 10 canapes- \$52pp - we recommend 6 hot and 4 cold

Selection of 12 canapes- \$62pp - we recommend 7 hot and 5 cold

### Cold Canapes

Chinese style duck pancakes with Hoisin sauce GF

Smoked salmon blinis with herb crème fraîche GF option

Sugar cured salmon gravlax wrapped in petite avocado salad & served in cones GF

Chilled tiger prawn served on Thai green paw paw salad GF . DF

Freshly shucked oysters with pickled ginger and shallots GF . DF

Rare roast beef served on potato rosti with caramelised onion & seeded mustard

Assorted sushi nori and nigiri accompanied with traditional Japanese trimmings VG option

Slow roasted Bowen tomato and mozzarella tart VG

Whipped goats cheese and beetroot relish shortcrust tartlets

Oven baked flat bread with chargrilled zucchini, haloumi and balsamic glaze VG

### Hot Canapes

Moroccan BBQ'd lamb fillet served on a spiced chickpea salad

Crispy vegetarian spring rolls VG

BBQ'd harissa chilli infused prawn skewers

Arancini balls served two ways: braised beef cheek filling OR wild mushroom VG

Assorted Chinese dumplings served in steamer basket with a sweet soy dipper

Crispy salt and pepper dusted calamari with chilli lime dressing

Petite oven baked lamb shepherd's pie

Pan fried ½ shell scallop with pea puree and prosciutto crumb

Filet mignon skewers with lime and herb scented hollandaise

American food truck mini hot dogs with ketchup & mustard

Fish tacos with Mexican salsa and guacamole

Mini beef sliders with caramelised onion, aged cheddar & blush tomato chutney

Creamy wild mushroom and truffle risotto VG

Thai coconut chicken curry with steamed jasmine rice

Dukkah crusted mini drummer with citrus scented aioli

## Set Menu / Alternate Drop

Choose any combination of, two entrées and two mains or two mains and two desserts and have these delivered to your table alternate drop style.

\$69pp

### Entrée

Szechuan pepper and sea salt calamari with whole egg tartare sauce served on aromatic Asian salad GF

Wild mushroom risotto drizzled with truffle oil and shaved Parmesan GF . VG

Caramelized onion, goat's cheese and slow roasted tomato tart with wild rocket and balsamic glaze VG

Slow roasted crispy pork belly with fennel salad and apple compote GF . DF

Classic Caesar salad with crispy prosciutto shaved Parmesan and quail egg GF option

Seared ½ shell scallops with green pea puree & prosciutto shards (\$3 supplement) GF

Char grilled tiger prawns served on a bed of avocado, tomato and chervil, finished with infused basil oil GF

Confit duck served on a spiced poached pear and petite rocket salad GF . DF

### Main

Oven roasted prosciutto wrapped chicken breast with orange & herb scented potato rosti finished with roasted red pepper sugo GF

Crispy skinned fillet of Tasmanian salmon with smashed kipfler potatoes, tomatoconfit and garnished with sugar snaps GF

Pan fried fillet of locally caught barramundi with roasted sweet potato, minted peas & brown caper butter GF . DF option

Moroccan spiced Tasmanian rack of lamb with date, apricot & toasted almond cous cous and blush tomato ragu DF

Chargrilled rib eye steak with herb and garlic roasted potatoes, sautéed mushrooms and red wine jus GF . DF

8 hour braised beef cheeks served on truffle mash, roasted eschallot and dutch carrots GF

Garlic, soy and ginger glazed pork belly served on Asian greens with aromatic rice noodle GF . DF

Slow roasted seasonal vegetables layered, and finished with tomato confit and blackened eggplant dust GF . VEG . DF





## Set Menu / Alternate Drop

### Dessert

Myer lemon curd tart finished with dollop of double cream **GF**

Vanilla filled house baked profiteroles with cherry ripe ganache with a cherry coulis

Individual soft meringue towered with summer berry compote and Chantilly cream

Warm sticky date pudding with golden butterscotch sauce

Pina colada mousse on a bed of caramelised pineapple served in a jar with toasted coconut

or

### Grazing Dessert and Cheese Station \$28pp

Petite dessert selection

Aged artisan cheeses accompanied by dried fruits, crackers, nuts and quince paste

### Children's options \$20pp

Crispy crumbed chicken & chips

Beef lasagne served with salad greens

Golden fried fish with crispy chips and tartare

Beef burger sliders (two) topped with melted cheese and crunchy chips

### Dessert – choice of

Chocolate brownie served with whipped cream and berry coulis **GF**

or

Tropical fruit salad

## Shared Dining

A less formal, more family style of dining that offers flexible portions sizes, with extensive dish variety.

This relaxed, dining experience will have your guests engaging with one another as they sample the diverse selection of food.

\$89pp

### Selection 1: Choose one from below

Rustic panzanella salad with of toasted ciabatta, olives, capsicums, tomato and caper berries

Garlic, chilli and lemongrass chargrilled tender beef served on an Asian salad style (cold)

Antipasto platter served with marinated Mediterranean roasted vegetable with your choice of:

Italian cured meats (2) or;

Aged cheeses (2) or;

Sugar cured salmon

### Selection 2: Choose two from below

BBQ garlic prawns finished with brandy and roasted garlic cream sauce

Baked ½ shell mussels with rich tomato, olive & caper berry sauce

Prosciutto wrapped roast chicken thigh with pea puree and nut brown butter

Twice cooked crispy duck confit with a balsamic glaze and poached pear

Mint, oregano, lemon & thyme grilled lamb cutlet

### Choose one accompaniment

Rocket, pear & parmesan salad and verjuice dressing

Orange, roasted fennel, baby spinach, finished with maple mustard dressing

Roasted beetroot, goat's cheese served on zucchini ribbons and toasted almonds

Artisan bread selection- ciabatta, sour dough and lavosh





## Shared Dining

### Selection 3: Choose two from below

- Twice cooked garlic, soy and ginger glazed pork
- Seared Tasmanian salmon with fresh coriander and lime dressing
- Oven baked chicken tossed in our famous Thai curry sauce with coconut sambal and served with aromatic jasmine rice
- Wild mushroom and truffle infused risotto garnished with shaved parmesan **VG**
- 8 hour slow cooked braised beef cheeks with roasted eschallot sauce
- Grilled prawns served with orecchiette pasta and zucchini, tomatoes, mint and ginger

### Choose two accompaniments

- Wok fried Asian market vegetables with sesame and soy
- Creamy roasted garlic mash
- Roasted duck fat potatoes
- Baked honey glazed baby carrots with toasted almonds
- Seasonal greens with lemon noisette butter
- Charred corn on the cob
- Spicy roast pumpkin wedges

### Dessert Selection: Choose one from below

- Myer lemon curd tart finished with dollop of double cream **GF**
- Vanilla filled house baked profiteroles with cherry ripe ganache with a cherry coulis
- Warm sticky date pudding with golden butterscotch sauce
- Assorted petite dessert selection
- Seasonal tropical fruit plate

## Buffet

With this option we set up a serving station with your choice of meats, salads and vegetables, where you and your guests can walk up to and be served by our knowledgeable staff.

\$59pp

### Simply D'Vine

Sliced triple smoked leg ham served with homemade fruit chutney

Fresh local ice chilled tiger prawns

Slow roasted pork leg with apple compote, and red wine jus

Steamed market vegetables

Chargrilled corn on the cob

Garlic & herb roasted potatoes

A selection of four seasonal local produce salads

Assorted freshly baked bread rolls

Accompanied by house sauces



\$89pp

### D'Vine Dining

Thai chicken curry with jasmine rice

Roast scotch fillet with seeded mustard crust

Sliced triple smoked leg ham served with homemade fruit chutney

Fresh local ice chilled tiger prawns

Freshly shucked natural oysters

Moreton Bay bugs

Steamed market vegetables

Chargrilled corn on the cob

Garlic & herb roasted potatoes

A selection of four seasonal local produce salads

Assorted freshly baked bread rolls

Accompanied by house sauces







## Buffet

\$120pp

### D'Vine Whitsundays

Slow braised beef cheeks

Greek marinated slow roasted shoulder of lamb

Sliced triple smoked leg ham served with homemade fruit chutney

Smoked Texan BBQ chicken (cold)

Fresh local ice chilled tiger prawns

Freshly shucked natural oysters

Moreton bay bugs

Chilled local cracked crab

Steamed market vegetables

Chargrilled corn on the cob

Garlic & herb roasted potatoes

Assorted freshly baked bread rolls

Accompanied by house sauces

Australian cheese platter with traditional accompaniments

Grazing table of petite desserts

### Choice of four salads

Mixed greens with vinaigrette

Moroccan chick pea salad

Thai style noodle salad

Classic Caesar salad

### House Sauces

Texas Smoky BBQ sauce

French seeded mustard

Classic tomato sauce

Housemade cocktail sauce

Classic potato salad

Mediterranean pasta salad

Traditional cabbage-slaw

### Grazing Table - Desserts

A selection of mouth-watering petite desserts presented to tantalise your guests

## Conference Menu

\$14 pp

Breakfast on the Run: Includes all three

Grilled bacon and egg muffin

Wilted spinach and egg wrap

Yoghurt, wild berry compote and toasted muesli

\$10 pp

Morning Tea: Choose one option

Oven baked assorted Danishes, croissants and seasonal tropical fruit platter

or

Muffins - choc chip, apple & cinnamon and blueberry,  
and seasonal tropical fruit platter

\$18.50 pp

Working Lunch served grazing style: Choose one option

Gourmet filled baguettes and a classic Caesar salad

Moroccan BBQ lamb served on chick pea salad and fresh  
pitta bread and two dips

Assorted handmade mixed wraps complimented by  
a semi dried tomato and basil pasta salad

Mediterranean roast vegetable frittata , quiche Lorraine  
with a market green leaf salad

*\*each option is complimented with a seasonal fruit platter*

\$14 pp

Afternoon Tea: Choose one option

Antipasto grazing platter of grilled roasted vegetables, aged cheddar cheese and  
Italian cured cold meats

Housemade chocolate brownie, banana cake and High Tea assorted sandwich  
points

*Grazing tables, dietary needs and any other  
dish preference may be requested.*

