



**DALTON
HOSPITALITY
CATERING &
EVENTS**

'When Quality Counts'

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Dalton Hospitality | Menu Packages

Thank you for considering Dalton Hospitality Catering & Events.

Established as Brisbane's premier catering company, Dalton Hospitality specialises in producing high quality canapés, fine dining, flexible and styled buffets and shared plate dining.

We happily tailor each menu to your individual tastes, style and budget. So please use these menus as a guide as they are also subject to seasonal availability.

All of Dalton Hospitality's food is hand prepared by our passionate chefs and served by sophisticated and trained wait staff.

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Dalton Hospitality | Premium Buffet

Main

Moroccan spiced Lamb, cucumber yogurt.
Red curry.
Red wine braised Beef Cheeks.
Traditional or Vegetarian Lasagne
Roast Chicken, basil pesto, parmesan, penne
Wild mushroom and truffle risotto.
Classic French Coq au vin
Roast Pork with apple sauce and crackling
Garlic and Rosemary slow roasted Lamb shoulder.
Horseradish and mustard crusted Beef rib fillet.
Swordfish gremolata with muslin wrapped lemons served with roast garlic aioli.
Whole paper bark smoked Tasmanian salmon with spiced fennel salsa.

Starch

Mixed seasonal vegetables with almond butter
Moroccan spiced cous-cous
Dauphinoise potatoes
Boulangere potatoes
Pasta salad
Classic German Potato Salad
Coconut and kaffir lime rice
Steamed baby potatoes with minted butter
Green bean and almond salad

Salad

Orange and Fennel salad with Asparagus tips
Roast pumpkin and rocket, feta and Spanish onion salad
Classic Caesar salad
Salad of Celeriac orange segments, almonds and bacon.
Salad of heirloom tomatoes, basil, asparagus, torn Boconcini and white balsamic.
Fresh mixed leaves with edible flowers, chives and vanilla bean dressing
Greek salad

Sides & Accompaniments

Selection of crusty breads and rolls with olive oil, balsamic and butter.
Sides of roasted olives, smoked tomato, feta, capers

Dessert

Sticky date pudding with caramel sauce
Apple and macadamia nut crumble
Classic bread and butter pudding with vanilla cream
Raspberry and white chocolate cheesecake
Lemon tart