

A collage of fresh food items including salami, bread, basil, and fruit. The background features a wooden board with salami and bread, a wire basket with bread, and a jar of pesto. The foreground shows a plate of fruit including pineapple, kiwi, watermelon, strawberries, and grapes, along with a small jar of pesto and a bunch of grapes.

D'vine

CATERING & EVENTS

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

Canapes	2-3
Set Menu / Alternate Drop	4-5
Shared Dining	6-7
Buffet	8-9
Conference	10





Canapés

Canape menus offer your guests the chance to eat and mingle in a more relaxed environment. Food is offered by our wait staff over a selected time to fit in with your event needs

*Minimum 20 people *Travel and logistics costs may be associated depending on the location and nature of the venue!*

Any of these canapes can also be selected for post ceremony or pre-dinner hor d'ourves, as a first course in a set menu or select 8 or more for a cocktail style dinner service.

Cold Canapes

Vegetarian Nori Rolls (2) GF

Zucchini and Dill Frittata w/ Whipped Goat Cheese & Chervil GF

Assorted Sushi Rolls (2) GF

Rockmellon cubes wrapped in Prosciutto GF

Cherry Tomato, Boconcini and basil skewer GF . V

Roasted pumpkin, Fetta and Pinenut tart V

Flaked Tuna w/ Olive Tapenade, cheery Tomatoes on toasted French stick

Coffin Bay Natural Oyster, Wakame and pickled Ginger GF

Hot Canapes

Crispy vegetarian spring rolls VG

Prawn & chorizo skewer, moraccoan dipping sauce

Mixed Mushroom and Parmesan Arancini balls w/ dipping sauce VG

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

Crispy salt and pepper dusted calamari with chilli lime dressing (3)

Mixed mini gourmet pies including Vegetarian options

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

Sticky spiced mini chicken drummer with Blue Cheese aioli GF

Canapés continued

Any of these canapes can also be selected for post ceremony or pre-dinner hor d'ourves, as a first course in a set menu or select 8 or more for a cocktail style dinner service.

Cold Canapes

Smoked Atlantic salmon and dill cone with crème fraiche GF

Deluxe rice paper rolls, poached prawn, crispy apple, Vietnamese mint

Rare roast beef open sandwich with horseradish & rocket

Smoked trout mousse, profiteroles, sea salt flakes

Toasted flat bread buba ganouch V

Bloody Mary Oyster Shooters GF

Chicken Liver pate. Fresh French banquette

Hot Canapes

Chicken tikka skewers w/- yoghurt, coriander & mint dipping sauce GF

Pan seared scallops, green pea puree, prosciutto crumb GF

Pulled Pork Bao Bun with Crispy Slaw

BQ'd Jumbo prawn skewers, garlic & chili oil GF

Authentic Thai Chicken satay, peanut dipping sauce (contains peanuts)

Red Thai fish cakes, nam jim dipping sauce

Beer battered fish bites, tartar dipping sauce

Mini Fillet Mignon skewers with green pepper hollandaise GF

Asian Braised stick pork belly w/ pickled daikon GF

Lamb kofta, lemon, cumin mint riata GF

Mini Fork Dishes

Vegan filo quiche, caramelized onion, spinach, cherry tomatoes V

Pan-fried ricotta gnocchi, tomatoes, and bacon vinaigrette

Beer battered Spanish mackerel, crispy chips house mate tartare sauce

Thai chicken curry, steamed rice GF

36-hour beef brisket with sourdough baguette, crispy slaw and house spiced BBQ sauce

Mixed Mushroom Risotto with truffle & parmesan GF V





Set Menu / Alternate Drop

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

Entrée

Fennel dusted Pork Belly, seared scallops and cauliflower puree **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**

Atlantic Salmon Gravalax, horseradish Creme Fraiche and soft blinis

Classic Caesar salad with crispy prosciutto shaved Parmesan & soft poached 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 soft polenta with roasted red pepper sugo **GF**

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

Pan fried fillet of locally caught barramundi with roasted sweet potato, minted peas & Lemon & Dill Hollandaise **GF . DF option**

Moroccan spiced Tasmanian rack of lamb with Classic Chickpea and Roasted Capsicum Tagine **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 Wok fried greens with garlic & sesame oil **GF . DF**

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

Set Menu / Alternate Drop

Dessert

Lychee Scented Pannacotta, Mango sauce and toasted coconut flakes

Vanilla filled house baked profiteroles with cherry ripe chocolate sauce

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

Petite dessert selection

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

Children's options

Crispy crumbed chicken & chips

Beef lasagne served with salad greens

Golden fried fish with crispy chips and tartare

Beef burger sliders (2) 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.

Course 1: Choose one from below

Fresh ciabatta, olives, and house-made Baba Ganouche, guacamole and hummus

Antipasto platter served with marinated Mediterranean roasted vegetable , cured meats and cheeses w/ breads and crackers

Course 2: Choose one from below

BBQ garlic prawns finished with brandy and roasted garlic cream sauce

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



Shared Dining

Course 3 and 4: Choose two from below

Twice cooked garlic, soy and ginger glazed pork belly

Searred 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

Choose two accompaniments

Wok fried Asian market vegetables with sesame and soy

Roasted duck fat potatoes

Baked honey glazed baby carrots with toasted almonds

Seasonal greens with lemon noisette butter

Spicy roast pumpkin wedges w/ed fennel seeds and honey

Dessert Selection: Choose one from below

Vanilla filled house baked profiteroles with cherry ripe chocolate sauce

Warm sticky date pudding with golden butterscotch sauce

Assorted petite dessert selection

Mini pavlova w/mixed berries and raspberry coulis





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.

Simply D’Vine

Spiced roasted cold chicken pieces 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

Garlic & herb roasted potatoes

A selection of four seasonal local produce salads

Assorted freshly baked bread rolls

Accompanied by house sauces



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

Garlic & herb roasted potatoes

A selection of four seasonal local produce salads

Assorted freshly baked bread rolls

Accompanied by house sauces



Buffet continued

D'Vine Whitsundays

- Tasmanian Lamb Racks w/ rosemary butter
- Slow Roasted and lightly smoked Beef Brisket
- 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
- WA Lobsters
- Steamed market vegetables
- Garlic & herb roasted potatoes
- 3 seasonal salads
- Assorted freshly baked bread rolls
- Accompanied by house sauces
- Australian cheese platter with traditional accompaniments
- Grazing table of petite desserts

Grazing Table - Desserts

A selection of mouth-watering petite desserts presented to tantalise your guests taste buds and finish off your evening with style





Conference Menu

Breakfast on the Run: Includes all three

Grilled bacon and egg muffin

Wilted spinach and egg wrap

Yoghurt, wild berry compote and toasted muesli

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

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*

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.*