



**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.

*Dalton Hospitality Catering & Events
'When Quality Counts'*



Jerome Dalton – Director / Dalton Hospitality Catering & Events
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Dalton Hospitality | 3 Course, Alternate Drop

Entrée

Twice baked goats cheese soufflé,
petite salad with a balsamic glaze.

Local king prawns with Thai herb
and golden shallot salad.

Pork and sage terrine, apple
chutney, toasted baguette.

Duck liver pate, prune paste, hand
churned butter, crusty bread.

Ceviche of yellowtail kingfish,
cress and croutons.

Main

Braised beef cheek with white polenta
and kale.

Chicken supreme stuffed with triple
cream brie, wrapped in bacon,
hollandaise.

Coq au vin, buttery mash, English
spinach.

Crispy skinned fillet of local market
fish, prawn bisque, baby potatoes.

Confit duck leg, cumquat glaze,
broccolini.

Dessert

Vanilla bean pannacotta, almond
biscotti.

Crème brûlée, poached stone fruits.
Chocolate fondant, house made honey
pollen ice cream.

Sticky fig pudding, toffee sauce,
double cream.

Selection of local and imported
cheeses, lavoche, fresh fruit, quince
paste and truffled honey.



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