



**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 | Canapés & Grazing

### Canapés

- Assorted hand made sushi and sashimi wasabi mayo and soy.
- Lamb and rosemary or wagyu beef pies with tomato jam.
- Soy and orange braised duck shanks with sesame.
- Lemongrass, chilli and vegetable hand rolled spring rolls with dashi soy.
- Vietnamese prawn and pork or Veg paper rolls with mint and fresh coriander.
- Brandade of cod, and black olive tapenade with ciabatta.
- Spoon of local scallop with braised fennel and preserved lemon.
- Panko crumbed quail with watermelon and feta salsa.
- Moreton bay bug with roasted tomato salsa and fennel served in spoons.
- Five spice duck spring rolls with dashi soy.
- Rare kangaroo en crouete with lemon myrtle and toasted macadamia aioli.
- Hoisin BBQ duck shanks.
- Roasted root vegetable pies (v).
- Spicy lamb kofta with garlic yoghurt.
- Prawn fritters with citrus aioli.
- Prosciutto wrapped asparagus served with mustard aioli.
- Caramelised onion and rosemary pizzettas (v).
- Tartare of ocean trout, baby capers and red onion en crouete.
- Peppered sashimi of tuna with pickled cucumber and Japanese mayo.
- BBQ duck crepes with shallot, black bean and ginger.
- Olive polenta tart filled with grilled lamb and topped with lemon and cucumber aioli.
- Roasted vegetable and chorizo tartlets with feta.
- Roasted red peppers and smoked feta roulade (v).
- Sweet soya lime marinated chicken wings with sesame.
- Honey roasted pumpkin on grilled polenta with goats cheese and beet- root relish (v).
- Salmon and dill tart with horseradish cream and cucumber. Mediterranean roast vegetable tart with ricotta (v).
- Beef Carpaccio with capers, onion and preserved lemon.
- Button mushrooms stuffed with feta and fresh herbs (v).
- Freshly shucked oysters - 3 ways: Natural with fresh lime, tempura with shallot vinaigrette, grapefruit, and parsley vinaigrette.
- White fish ceviche green papaya and caviar served in spoons.
- White Polenta pieces topped with roast capsicum, creamed herb feta and wilted spinach (v).
- Mini bruschetta of Roma tomato, basil, olive oil, cracked pepper, and sea salt. (v).
- Assorted mini quiches- smoked paprika, Lorraine, tomato basil (v).
- Goats cheese prosciutto and roast tomato mini tarts.
- Sumac spiced wagyu beef skewers with cucumber yoghurt.
- Stuffed mushrooms of Camembert, semi-dried tomato and thyme. (v) Smoked chicken en crouete with baby spinach and aioli.
- Macadamia and coconut crusted prawns (deep fried) with chilli and lemon grass dipping sauce.
- Ham and leek arancini balls with garlic aioli.
- Wild mushroom arancini (v).
- Pissaladiere - garlic, caramelized onion, anchovy and rosemary.
- Dry red curry prawns and pawpaw served in spoons.
- Chicken, pine nut, basil and feta tart.

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- Sweet corn, prosciutto and preserved lemon frittata with coriander mayo BBQ pork and water chestnut dumplings with dashi soy.
- Smoked salmon wrapped Pacific oysters with wakami served in spoons.
- Crumbed Camembert with 5-spice plum sauce (v).
- Duck liver pate with cumquat en crouete.
- House made flat bread and dips (v).
- Curry puffs with black sesame yoghurt (v).
- Steamed white fish dumplings with dashi dipping sauce.
- Mini pork pies with apple and thyme chutney.
- Marinated lamb cutlets with preserved lemon and mint pesto.
- Pizzetta of field mushrooms, rocket, pesto and Parmesan (v).

*Don't see a canapé you want on your menu? We are always open to suggestions!*

### **Desserts:**

- Mini fruit custard tarts
- Raspberry white chocolate cheese cakes
- Friands
- Mini Crème Brûlée; chocolate and frangelico, white chocolate and raspberry, Hazelnut and vanilla bean
- Lemon curd tartlets
- Chocolate mousse cups
- Baby meringues with fresh fruit and cream
- Miniature lime meringue pies
- Bitter chocolate tarts with seasonal berries
- Black sticky rice with mango and coconut cream
- Vanilla bean pannacotta with biscotti.
- Pear tart tatin with crème fraiche

### **Noodle boxes**

- Soy lime chicken with water vegetables and hokkien noodle.
- Warm candied pork belly and green bean salad with crispy shallot
- Wok tossed chilli and orange beef with gai-lan and noodles, salad of salt and pepper.
- Cuttlefish preserved lemon aioli with rocket and ginger.
- Herb crumbed whiting fillets, tartare, chips and lemon.
- Roasted vegetable and cous-cous salad, saffron yoghurt. (V)
- Porcini mushroom risotto with black truffle and shaved Parmesan(V)
- Tempura vegetables wasabi mayo (V).
- Chilli salt tofu with fried water vegetable and light soy (V).
- Crispy battered prawns with fried noodles and air dried lemon zest
- Lemongrass chicken with rice noodles and Asian vegetables

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