



**DALTON
HOSPITALITY
CATERING &
EVENTS**

'When Quality Counts'

EMAIL | INFO@DALTONHOSPITALITY.COM.AU

MOBILE | 0404 219 757

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
Po Box 275, Samford, QLD, 4250
(m) 0404 219 757 (e) info@daltonhospitality.com.au



Dalton Hospitality | Food Stations

BBQ Duck

Old wooden butchers block with a chef and an antique cleaver, chopping BBQ ducks and BBQ pork belly to serve in bamboo boats with chili oil, soy and steamed rice.



Live Oyster Shucking

A chef shucking live Tasmanian oysters and serving on a glass plate of rock salt with fresh wakami salad, mignonette, lemon cheeks and salmon pearls.



Cheese

A selection of full wheels of Local made imported cheeses served on an antique style timber table. Served with antique copper pots of fruit pastes & silver platters of oat cookies, lavoch and crackers. (Self-serve with antique brass cheese knives and small plates)



Sushi & Sashimi

A chef in full uniform slicing and serving yellow fin tuna sashimi salads of Chinese cabbage, dry wakami and avocado in small bamboo cups with white pepper dressing and sesame.
Hand rolled sushi, 3 varieties.
Sashimi sliced and served on Thursday Island pearl shells, fresh wasabi root (if available) with chop sticks

