

Congratulations Graduate!

MEXICAN STREET TACOS

Designed for tacos, rice bowls, and gluten-free options featuring barbacoa-style chicken, seasoned ground beef, corn and flour tortillas, roasted salsa, fresh pico de gallo, guacamole, sautéed onions and peppers, shredded cheddar-jack cheese, cotija cheese, shredded cabbage, fresh cilantro, cilantro-lime basmati rice, simmered black beans, and fresh-fried corn tortilla chips.



**DRAGONFLY
CATERING**

TM

Danae and Jazz

Cake Jars

- Dark Chocolate Raspberry
(Dairy Free)
- Tiramisu

Mini Dessert Assortment

“A party without cake is just a meeting.” — Julia Child



DRAGONFLY
CATERING

TM

Danae and Jazz

Thai Noodle Bar

Udon noodles tossed with ginger-garlic chicken, sautéed shrimp, seasonal vegetables, sesame, soy, and fresh herbs



"The best thing to hold onto in life is each other."

— Audrey Hepburn



**DRAGONFLY
CATERING**

TM

Congratulations Graduate!

Traditional BBQ Brisket

Slow-smoked and hand-carved, served with house BBQ sauce

BBQ Pulled Pork Butt

Slow-roasted and pulled tender, served with house BBQ sauce

Accompaniments

Fresh brioche buns

Pickles

Sliced onions

House BBQ sauces

Sides

Three Cheese Mac & Cheese

Creamy cheddar, smoked gouda, and parmesan

Loaded Baked Potato Salad

gold potatoes, cheddar cheese, bacon, scallions, and sour cream dressing

Fresh Seasonal Fruit Salad

A refreshing assortment of seasonal fruits



Count your age by friends, not years. Count your life by smiles, not tears

John Lennon



DRAGONFLY
CATERING

TM

Congratulations Graduate!

Blueberry & Brioche Baked French Toast

Sweet brioche soaked in vanilla custard and baked with fresh blueberries, finished with whipped cream, berry compote, powdered sugar, and warm maple syrup

Buttermilk Silver Dollar Pancakes

Light and fluffy silver dollar pancakes served with whipped butter and maple syrup

Spinach and Three Cheese Frittata

Hash Brown Patties

Applewood Smoked Bacon & Breakfast Sausage

Seasonal Fruit Salad

Melon & Prosciutto Skewers

Chilled cantaloupe and honeydew wrapped in delicate prosciutto — sweet, salty, and refreshing

Signature Mocktail

Spiced Cranberry Ginger Spritz

Cranberry, ginger beer, fresh citrus, and rosemary simple syrup — bright, lightly spiced, and refreshing.

Count your age by friends, not years. Count your life by smiles, not tears

John Lennon



DRAGONFLY
CATERING

TM

Love at First Bite...

Congratulations Abigail and Robert

Red Wine Braised Beef

Roasted garlic demi, crispy scallion, herb oil

**Caprese-Stuffed Portobello Mushrooms (Vegetarian,
GF)**

*Roasted tomatoes, sun-dried tomatoes, caramelized onions, buffalo
mozzarella, aged balsamic, fresh basil*

**Garlic whipped Yukon gold potatoes
Maple-glazed rainbow carrots with thyme**

"Let us always meet each other with smile, for the smile is the beginning of love."

— Mother Teresa



**DRAGONFLY
CATERING**

TM

Thank You Teachers!

Italian Sandwich & Bowl Bar

A build-your-own experience with:

- Slow-Braised Italian Beef
- Roasted Portobello Mushrooms (Vegetarian)
- Accompaniments
 - Amoroso Rolls
 - Broccoli Rabe
 - Sautéed Spinach
 - Roasted Red Peppers
 - Banana Peppers
 - Provolone Cheese
- Italian Orzo & Vegetable Salad
- Garden Greens Salad with Red Wine Vinaigrette & Creamy Italian

"The best thing to hold onto in life is each other." — Audrey Hepburn



DRAGONFLY
CATERING

TM

Happily Ever After Starts Here...

Welcome Lauxmont Farms Couples

Sockeye Salmon Wontons

Soy-yuzu salmon, wasabi mousse, pickled vegetables

Balsamic Strawberry & Honey Ricotta Crostini

Honey ricotta, balsamic strawberries, toasted crostini

Roasted Pepper & Goat Cheese Bruschetta

Roasted peppers, goat cheese, herbs, olive oil

Heirloom Tomato & Mozzarella Bruschetta

Heirloom tomato, fresh mozzarella, basil, olive oil

Berries & Cream Cake Jars

Macerated berries, whipped cream, marble and angel cake

"The best thing to hold onto in life is each other." — Audrey Hepburn



DRAGONFLY
CATERING

TM

Chips & Dips Bar

Buffalo Chicken Dip – Creamy, slow-baked buffalo chicken finished with scallions and a touch of blue cheese

Queso Blanco – Warm white cheese dip with roasted peppers and gentle spice

Crab & Artichoke Dip – Rich, creamy blend of lump crab, artichokes, herbs, and melted cheeses

French Onion Dip – Classic caramelized onion dip with herbs and sour cream

Guacamole – Fresh avocado with lime, cilantro, and red onion

Pico de Gallo – Chopped tomatoes, onion, cilantro, citrus, and jalapeño

Slider Bar

Beef Tenderloin Sliders – Seared beef tenderloin with caramelized onions and roasted garlic aioli

Buffalo Chicken Sliders – Buffalo-glazed chicken with crisp slaw and blue cheese dressing

Mac & Cheese Station

Creamy mac and cheese made with sharp cheddar, smoked gouda, and Gruyère, served warm and finished with buttery panko breadcrumbs.

Desserts

Fruit & Berries with Shortcake

Sliced seasonal fruit and fresh berries with diced shortcake, vanilla whipped cream, and crème anglaise

“Children are the living messages we send to a time we will not see.”

— John F. Kennedy



**DRAGONFLY
CATERING**

TM

Let's Eat!

Souvlaki-Style Lemon Oregano Chicken, Shrimp, and Tofu

Pearl Couscous Salad

Israeli couscous with bell peppers, cucumber, red onion, and heirloom cherry tomatoes dressed with lemon and olive oil

Homemade Falafel

Minced chickpeas, onions, garlic, and spices formed into balls and deep fried

Mediterranean Roasted Vegetables

Zucchini, peppers, red onion, mushrooms, and cherry tomatoes roasted with garlic and oregano

Warm Pita with Dips

Hummus | Tzatziki | Crumbled Feta

Fruit Display with Berries and Cream

Sliced cantaloupe, pineapple, grapes, macerated wild berries, whipped cream, creme anglaise, mint syrup



**DRAGONFLY
CATERING**

TM

Dragonfly Supper Club

Breaking Bread, Building Bridges

A Benefit Dinner in Support of the Volunteer English Program

Cocktails and Appetizers

5pm-6pm



FIRST COURSE — Soup & Salad Duo

Fire-Roasted Corn Chowder

Smoky roasted sweet corn with Yukon gold potato, caramelized onion, roasted poblano, and brown butter charred corn relish, chili oil, lime zest, and crisp tortilla.

Baby Arugula Salad

Baby arugula, crispy soppressata, shaved red onion, queso fresco, and brioche gremolata, tossed in a warm honey-sherry vinaigrette

MAIN COURSE

Roasted Pepper, Sundried Tomato & Parmesan Stuffed Local Chicken

Fredericksburg-raised chicken breast filled with roasted bell peppers, sundried tomatoes, aged parmesan, roasted leek farro risotto, roasted heirloom rainbow carrots, white wine-thyme jus

DESSERT

Cinnamon Cake Napoleon with Orange Compote

Layers of warm cinnamon cake with orange compote, ancho-chile dark chocolate sauce, cinnamon whipped cream, candied pepitas, and fresh orange zest



**DRAGONFLY
CATERING**

TM

Fixer Mixer

2026

Cocktail: The Toolbox

*bourbon, peach, smoked honey,
lemon & rosemary*

Mocktail: Safety First

*blood orange, lime,
ginger beer & rosemary syrup*



DRAGONFLY
CATERING

TM

Happy Anniversary

Hand-Rolled Pappardelle

San Marzano tomato sauce, parmesan, fresh basil (meatless)

Classic Caesar Salad

Crisp romaine, traditional Caesar dressing, parmesan, toasted croutons

Pan-Seared Chilean Sea Bass

Golden-seared, simply finished with citrus buerre blanc, gremolata

Rosemary & Garlic Roasted Chicken

Crispy skin, lightly seasoned with rosemary and garlic

Roasted Red Bliss Potatoes

Broccoli Florets with Parmesan

Chocolate Olive Oil Cake

Rich cocoa crumb, lightly dusted with powdered sugar, espresso chocolate sauce

Classic Vanilla Bean Crème Brûlée

Silky vanilla custard with a crisp caramelized sugar crust

Count your age by friends, not years. Count your life by smiles, not tears

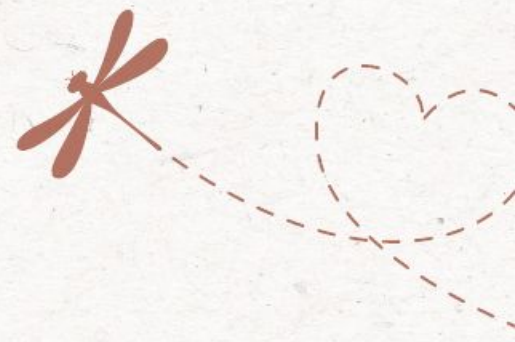
John Lennon



DRAGONFLY
CATERING

TM

Lets Eat!



Chicken Prosciutto

Roasted chicken breast wrapped in prosciutto with a light pan reduction

Braised Beef

Slow-braised beef with red wine, aromatics, and natural jus

Mushroom Risotto

Creamy arborio rice with roasted wild mushrooms and parmesan

Polenta Cakes

Crisp golden polenta with herbs and olive oil

Caesar Salad

Crisp romaine, shaved parmesan, house Caesar dressing, and brioche croutons

Dessert

Warm bread pudding served with fresh whipped cream

"The best thing to hold onto in life is each other."

— Audrey Hepburn



DRAGONFLY
CATERING

TM



Dragonfly Supper Club No. 5

“Finding the Heart in Humanity”

In Support of the Brandywine Valley SPCA

Cocktails and Appetizers

5pm-6pm

Soup & Salad Duo

Kennet Square Mushroom Bisque, Warm Brussels Sprout Salad

Kennet Square mushrooms with roasted garlic, thyme, cream, dry sherry, herb oil. Roasted shaved Brussels sprouts with crispy bacon, toasted hazelnuts, aged cheese, hazelnut vinaigrette

Main Course

Red Wine Braised Short Rib with Potato Pavé

Slow-braised beef short rib, red wine reduction, crisp potato pavé finished with thyme butter, charred broccolini, salt-roasted golden beets

Vegetarian Entrée

Braised mushroom and lentil ragu with rosemary and root vegetables, potato pavé, charred broccolini, salt-roasted golden beets

Dessert

Warm Chocolate Espresso Olive Oil Cake

Chocolate olive oil cake with espresso, mascarpone cream, roasted dark cherries, flaky sea salt, chocolate drizzle



**DRAGONFLY
CATERING**

TM

Dragonfly Supper Club No. 4

A Night for Friends



In Support of The Friends Association for Care & Protection of Children

First Course — Soup & Salad Duo

Potato Leek Soup, Roasted Carrot & Cheddar Salad.

Maple-roasted carrots with aged white cheddar, spiced candied pecans, and market greens tossed in a blood orange cider vinaigrette

Main Course

Pan-Seared Duck Breast with San Marco Pappardelle

Crisp-skinned duck breast from Jurgielwicz & Son Farm in Hamburg, PA fresh pappardelle from San Marco in Downingtown, brown butter, sage, garlic, crispy parmesan Brussels sprouts, cornbread gremolata, cranberry red wine reduction

Dessert

Gingerbread Panna Cotta with Pear Compote

Ginger-molasses panna cotta topped with roasted pear vanilla compote and crushed spiced pecans



**DRAGONFLY
CATERING**

TM

The 2025 SALTies!



Mini Crab Cakes with Corn Salsa

Pineapple Chicken Teriyaki Skewers

Smoked Korean Brisket Sliders

Pigs in a Blanket

Chorizo & Cheddar Meatballs



**DRAGONFLY
CATERING**

TM

Happy Holidays

Seasonal Mocktail Bar

Autumn Orchard Fizz

Fresh apple cider, vanilla, lemon, sparkling water, cinnamon sticks

Optional Add In:

- *Woodford Reserve Bourbon*

Spiced Cranberry Ginger Spritz

Cranberry juice, ginger beer, fresh rosemary, and citrus

Optional Add In:

- *Tito's Vodka*

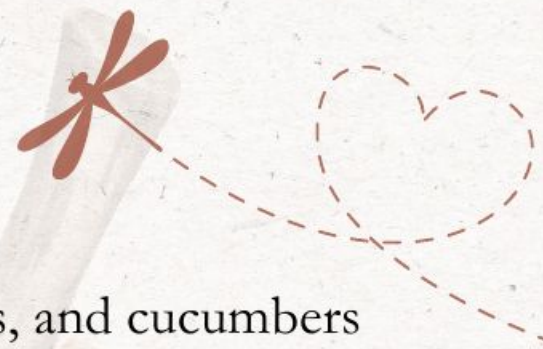
“Christmas will always be as long as we stand heart to heart and hand in hand.” — Dr. Seuss



**DRAGONFLY
CATERING**

TM

A Night of Thanks



Israeli Couscous Salad

Pearl couscous, diced bell peppers, red onions, cherry tomatoes, and cucumbers

Garden Greens Salad

Field greens tossed with bell peppers, sliced cucumbers, shredded carrots, and red onion.
Served with maple balsamic vinaigrette

Entrées

Chicken Caprese

Roasted and sun-dried tomatoes, caramelized onions, garlic, fresh mozzarella, basil, and aged balsamic glaze

Maple Glazed Salmon

Roasted salmon with a maple-Dijon glaze, sautéed spinach, and crispy shallots

Cola Braised Beef over Seasonal Vegetables

Red wine and cola braised Angus beef over roasted parsnips, heirloom carrots, chianti demi

Sides

Red Bliss Rosemary Roasted Potatoes

Garlic & Herb Roasted Zucchini, Yellow Squash, Bell Peppers & Red Onions

Dessert

Berries, Shortcake & Cream

Strawberries, blueberries, and raspberries, maple, mint. Diced shortcake, crème anglaise, and vanilla bean whipped cream



DRAGONFLY
CATERING

TM



Gathered in Gratitude

Westminster Presbyterian Church 10-18-25

Brioche Baked French Toast

Breakfast Potatoes

**Sundried Tomato, Spinach, Caramelized Onion & Cheddar
Frittata**

Applewood Smoked Bacon & Breakfast Sausage Links

Fruit Salad

Pearl Couscous Greek Salad

Accompaniments

*Maple Syrup, Whipped Butter, Chocolate Chips, Whipped Cream, Powdered
Sugar, Berry Compote*

“Let all that you do be done in love.” — 1 Corinthians 16:14



**DRAGONFLY
CATERING**

TM



A Special Evening in Honor of the Bride-to-Be
Celebrating love, laughter, and the joy of what's to come

Presented by Chef Matthew Stone

Thai Chili Shrimp Lettuce Cups with Citrus Slaw
Crispy Spring Rolls with Sweet Chili Sauce
Pork & Scallion Dumplings with Soy-Ginger Dip

Autumn Harvest Salad

Baby greens, roasted pears, goat cheese, and maple-balsamic

Soy-Marinated Short Rib & Seared Shrimp

Served family-style over crispy miso-scented polenta cakes with roasted eggplant, multicolor cauliflower, and rainbow carrots

"The best thing to hold onto in life is each other."

— Audrey Hepburn



DRAGONFLY
CATERING

TM



“Harvest & Hearth: Comfort in Our Community”

Presented by Chef Matthew Stone



A chef-curated evening of seasonal comfort, shared stories, and community connection with a portion of proceeds benefiting the Chester County Food Bank

Cocktail Hour & Lite Appetizers

- Smoked Apple & Aged Cheddar Spread with rosemary crostini
- Roasted Squash Hummus with crisp vegetables and grilled flatbread
- Autumn Grazing Board featuring local cheeses, poached pears, honeycomb, dried fruits, spiced nuts, and cured meats
- Full bar available with a Signature Cocktail and Signature Mocktail (priced separately)

First Course Duo

French Onion Soup

Caramelized onions simmered in rich beef broth, topped with toasted baguette and melted gruyère cheese, broiled to golden perfection

Warm Spinach Salad

Baby spinach, poached pears, crispy pancetta, candied spiced pecans, and warm cider-shallot vinaigrette

Main Course

Sliced Beef Tenderloin

Caramelized onion & aged cheddar crust, roasted garlic & herb cauliflower, celery root–Yukon gold potato purée, caramelized garlic chianti demi-glace

Vegetarian Option: **Roasted Portobello with Caramelized Onion & Aged Cheddar Crust**

Roasted cauliflower, celery root–Yukon potato puree, black garlic and balsamic shallot reduction

Dessert

Pumpkin Tres Leches Cake

Spiced pumpkin sponge layered with cinnamon whipped cream, brûléed sugar top, and toasted pepita brittle



DRAGONFLY
CATERING

TM





“The Shared Orchard: A Community Table”

Presented by Chef Matthew Stone

A seasonal supper honoring the spirit of sharing, sustainability, and Chester County’s autumn bounty. Apples appear throughout as a symbol of nourishment and unity.

A portion of proceeds will benefit The Vine Ministry’s mission “to provide food and radical hospitality to our vulnerable neighbors in need”

Cocktail Hour Grazing Table

A thoughtful arrangement of local cheeses, cured meats, and seasonal accompaniments

Roasted Butternut Squash Soup

Silky butternut squash purée, finished with apple cider crème fraîche, spiced pepitas, crispy sage leaves, and shaved tart apple
(Vegetarian & Gluten-Free)

Apple & Mushroom Pork Tenderloin

Filled with herbed local wild mushrooms and apples, served over ginger-parsnip purée, parmesan risotto, finished with cherry mostarda and cider-balsamic reduction

Vegetarian Option

Stuffed Acorn Squash

Filled with the same apple-mushroom farce and plated identically
(Vegan & Gluten-Free)

Caramel Apple Bread Pudding with Brown Butter Miso Toffee

Soft-spiced brioche and apple cider donuts, folded with roasted apple and baked to perfection, topped with pecan brittle crumble and caramel whipped cream



DRAGONFLY
CATERING

TM