

# Buffet & Cocktail Packages



## Buffet Packages

### **Sizzling BBQ Buffet - \$39.00pp** (Minimum 30 people)

- ~ Tender scotch fillet steak
- ~ Roasted chicken
- ~ Continental sausages with caramelised onions
- ~ Potato gratin
- ~ Fresh garden salad
- ~ Coleslaw
- ~ Gravy
- ~ Fresh bread rolls
- ~ Tea and Coffee

### **Baked Dinner Buffet - \$40pp** (Minimum 30 people)

- ~ Roast chicken
- ~ Roast beef
- ~ Roast pork
- ~ Honey glazed leg ham - extra \$3pp
- ~ Roasted potatoes or potato gratin
- ~ Baked pumpkin
- ~ Fresh green beans
- ~ Gravy
- ~ Fresh bread rolls
- ~ Tea and Coffee

### **Summer Delight Buffet - \$43.00pp** (Minimum 30 people)

- ~ Decorated premium ham platter
- ~ Platter smoked chicken
- ~ Platter of sliced roast beef
- ~ Coleslaw
- ~ Creamy potato salad
- ~ Fresh garden salad
- ~ Platter of fresh seasonal fruit , vintage cheese and crackers

### **Deluxe Buffet - \$55.00 per person** (Minimum 30 people)

- (Your choice of two of the following hot dishes)
- ~ Curried prawns or buttered chicken served with steamed rice
  - ~ Penne napolitana or boscaiola pasta
  - ~ Decorated premium ham platter
  - ~ Platter of smoked chicken
  - ~ Platter of sliced roast beef
  - ~ Coleslaw
  - ~ Creamy potato salad
  - ~ Fresh garden salad
  - ~ Platter of fresh seasonal fruit , vintage cheeses and crackers

#### **Additional Items**

- ~ Salads are available @ \$3.00pp (Greek, Mediterranean or Caesar)
- ~ Desserts to be added to buffet menus @ \$9.00 pp
- Added wet dish @ \$7.00pp
- ~ Seafood option prawns or oysters @ \$9.00pp
- ~ Prawns and oysters @ \$15.00pp
- ~ Continental style Anti-Pasto platter \$75
- ~ BBQ style Anti-Pasto platter \$55
- ~ Fresh fruit platter @ \$50
- ~ Vintage Cheese Platter @ \$75 (Platter serves 10 –15 people)

At Carnarvon function centre we are happy to organise extras for your function

- ~ Balloons
- ~ DJ & MC
- ~ Chair covers

## Cocktail Packages

### **Standard Cocktail Menu**

**\$25 per person – choice of 5**

**\$30 per person—choice of 7**

- ~ Mini beef pies
- ~ Cocktail sausage rolls
- ~ Mini spring rolls
- ~ Beef or chicken dim sims
- ~ Prawn twists
- ~ Mini quiche
- ~ BBQ meat balls
- ~ Cheese & spinach Pastises
- ~ Seafood money bags

( 2 x Points per person)

### **Deluxe Cocktail Menu**

**\$25 per person - Choice of 4**

**\$30 per person - Choice of 5**

- ~ Marinated Chicken Wings
- ~ Lamb Kofa with salsa Verde
- ~ Crumbed Whiting
- ~ Noodle Boxes with your choice of Chicken or Vegetarian
- ~ Deep Fried Camembert
- ~ Mini Hot Dogs
- ~ Prawn Cutlets
- ~ Mini Beef Sliders
- ~ Satay Chicken Skewers

(2 x points per person)

#### **Additional items**

may be added to either menu @ an extra \$5 per person / per item

**Special Dietary requirements must be requested when booking**

## Carnarvon Function Centre

65-95 Nottinghill Road Lidcombe NSW 2141

Ph: 9649 6255 [www.carnarwongolf.com.au](http://www.carnarwongolf.com.au)

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All Pricing & menu are subject to change without notice. Please see terms & conditions

# Sit Down Menu

*Two Course Menu \$55 per person*

*Three Course Menu \$65 per person*

*Combinations - Entrée and Main or Main and Dessert, alternate servings (choice of two)*

## Entrees

### ~ Pear and Walnut Salad

Candied walnuts with shaved parmesan cheese, nashi pear, handpicked arugla and honey vinaigrette

### ~ Prawn and Avocado Tian

Layered prawns with avocado, roma tomatoes with water cress on rocket salad dressed with mint sauce

### ~ Traditional Caesar salad

Baby cos, croutons, crispy bacon, soft boiled egg, drizzled with Caesar dressing

### ~ Marinated Lamb Brochettes

Diced lamb marinated in fresh herbs and spices, skewered with Spanish onions and capsicum served on Greek salad topped with garlic tatziki

### ~ House Cured Ocean Trout

Thinly sliced and served on pickled cucumber, shaved fennel, crème fraiche and heritage tomatoes

### ~ Baked Trussed Cherry Tomatoes

Served on savoury tarts with caramelised onions, goat cheese and wild rocket, drizzled with balsamic glaze and olive oil

## Mains

### ~Pink Snapper / Barramundi

Crispy skinned served with parsley, butternut pumpkin, pearl barley and mustard cress

### ~ Rack of Lamb

Served on potato galettes, sautéed kale and oven roasted baby eggplant topped with minted red wine jus

### ~ Medallions of Beef

Served with potato gratin, wilted baby spinach and heritage tomatoes topped with red wine jus

### ~ French Breast of Chicken

Served with thyme roasted asparagus, cherry tomatoes and baked polenta cakes topped with creamy garlic and chive sauce

### ~ Twice Cooked Pressed Pork Belly

Served with braised red cabbage, wild rice and sautéed gyoza drizzled with apple and ginger cider

### ~Seared Salmon Fillet

Served with pilaf rice, grilled asparagus, tom yum sauce and marinated heirloom tomatoes

## Desserts

### ~Apple Tart Tatin

Caramelised apples set in a caramel glaze, sitting in a crispy puff pastry base

### ~Mango & Coconut Charlotte

Fresh mango & coconut bavaois, encased in almond biscuit, topped with mango jelly & set atop a sponge

### ~Chocolate Three ways

Chocolate tart shell filled with chocolate custard, bitter chocolate mousse & truffle shell

### ~Baked Berry Cheesecake

Creamy New York-Style Cheesecake, set on top a biscuit base & topped with mixed berries

### ~Chocolate Fondant

A molten centre of rich and indulgent chocolate

Beverage packages are available or alternatively drinks are charged on consumption

Room hire charges apply depending on area required, numbers and catering



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