1908 AT THE CLUB

Buffet #1 $40.00 per head

Dinner rolls with butter

Main dishes

Choose 2 of the following.

☐ 1908 honey and mustard glazed champagne ham

☐ Roast pork loin with crackle and apple sauce

☐ Rosemary, thyme and garlic roasted beef strip loin and horseradish cream

☐ Moroccan spiced boneless lamb leg, tzatziki

☐ Chicken breast cooked in bacon, mushroom and white wine cream sauce

☐ Beef stroganoff (tender sliced of beef cooked with mushrooms, parsley, sour cream

☐ and port wine)

☐ Coconut satay chicken, peanut sauce

☐ Roasted vegetable, cheese and spinach pesto quiche (vegetarian)

☐ Cauliflower, chickpea and lentils curry - mild (vegetarian)

Side dishes

Choose 3 of the following.

☐ Roast potato

☐ Mint and butter baby potato

☐ Roast seasonal vegetables

☐ Pasta salad (red onion, roasted tomato, streaky bacon, herbs, cracked pepper

☐ and whole egg mayonnaise)

☐ Green salad

☐ Coleslaw, honey mustard dressing

☐ Steamed green vegetables, garlic butter

☐ Brown rice and chickpea salad (roasted capsicum, feta, spring onion, chopped spinach, tomato

and aioli)

☐ Baked cauliflower and broccoli with cheese sauce

☐ Curried egg salad

Dessert

Choose 1 of the following.

☐ Fruit crumble

☐ Pavlova with whipped cream, seasonal fruit, and chocolate

☐ Baked New York cheesecake, berry coulis

☐ Trifle

☐ Fresh fruit salad

☐ Vanilla ice cream tubs with assortment of sauces, whipped cream, and wafers

☐ Profiterole assortment with whipped cream and sauce selection

☐ Ambrosia (Marshmallows, mixed berries, whipped cream, yoghurt, and shaved chocolate)

☐ Tiramisu (layered espresso-soaked sponge with sweetened mascarpone cheese, whipped cream, chocolate sauce and dusted with cocoa

☐ Apple shortcake

☐ Chocolate brownie

Tea and coffee complementary   Number required _____

Menus are based on 50+ people, if your numbers drop then you will have to go on a set menu.

Name/Function_____

Date of Function_____

Contact Person_____