

CROYDON PARK CLUB

Part of the CLUB  BURWOOD group

Functions

A la Carte Packages for Lunch or Dinner

(Please note: 15% Surcharge on food and beverage applies on Public holidays)

Package @ \$ 40.00 per person (2 course); \$50 per person (3 course)

- 2 or 3 Course Set Lunch/Dinner Menu, Tea, Coffee

Please select items from the following Lunch/Dinner Menu options;

Entree

Choose Two to be Served Alternately

- Fattoush salad – lettuce, tomato, cucumber, onion, capsicum, radish, crisp Lebanese bread
- Caesar salad - crispy bacon, parmesan, croutons & egg (add prawns, salmon or chicken \$5)
- Parma ham with rock melon
- Smoked duck breast with rocket, orange, semi dried tomato & citrus dressing
- Smoked salmon with capers and Spanish onion with honey & Dijon mustard dressing
- Anti Pasto plate
- Thai fish cake salad – lettuce, cherry tomato, carrot, onion, bean sprout & lime coriander
- Prawns & oysters with cocktail sauce & lemon wedge (*additional \$5*)

Mains

Choose Two to be Served Alternately

- Rack of lamb with creamy wild mushroom & rosemary sauce
- Black angus scotch fillet 100 day grain fed
- Lamb rump 350g
- Cumberland Pork Sausage (traditional spiral shaped seasoned pork)
- Salmon fillet lemon & herb crust
- Barramundi fillet
- Chicken breast filled with spinach & brie
- Chicken fillet harissa (black tiger prawns mixed with roasted macadamia nuts & fresh harissa spices with a hint of chilli)
- Chicken supreme Mediterranean (blend of cream cheese, fetta, sun dried tomato, olives & fresh herbs)
- Duck confit with creamy orange Cointreau sauce
- Penne with Mediterranean vegetables with napolitana sauce
- Penne Arrabiata
- Penne with eggplant, goats cheese & basil

Dessert

Choose Two to be Served Alternately

- Lemon tart
- Mars Bar Cheesecake tart
- Tiramisu
- Black Forest cake
- Carrot cake
- Passionfruit cheesecake
- Italian baked ricotta cheesecake
- Opera cake (Gluten free)
- Hazelnut cake (Gluten free)
- Mango cheesecake
- Blueberry cheesecake

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Sauces: White wine creamy mushroom, brandy green peppercorn, creamy mushroom & rosemary, napolitana, lime & dill, diane, bacon & mushroom cream, bourbon & bacon jus, gravy, white wine cream sauce.

Sides

Choose Two

- | | |
|----------------|-----------------------------------|
| • Roast potato | • Ratatouille |
| • Chats | • Steamed veg with corn cobettes |
| • Kumera Mash | • Sauteed spinach, boc choy, kale |

Important Points in Regards to Catering

- All prices quoted are in Australian dollars and are Goods and Services Tax (GST) inclusive.
- To ensure the best catering for your event, Final Guaranteed Numbers are required by 10:00 am, five (5) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Croydon Park Club reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- Croydon Park Club can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Croydon Park Club must be informed five (5) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.