

CLUB *B* BURWOOD

Functions

Buffet Packages

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

All Buffets require a minimum 20 People.

All Buffets include Bread rolls, Coffee, Tea

Choice #1 @ \$38.00 per person

Please Select

- 3 Salads
- 2 Cold Platters
- 2 Hot Dishes
- 1 Vegetable Dish
- 1 Side Dish
- 2 Desserts

Choice #2 @ \$43.00 per person

Please Select

- 1 Soup
- 3 Salads
- 2 Cold Platters
- 2 Hot Dishes
- 1 Vegetable Dish
- 2 Side Dishes
- 2 Desserts

Choice #3 @ \$48.00 per person

Please Select

- 1 Soup Selection
- 3 Cold Platters
- 3 Salads
- 1 Vegetable Dish
- 3 Hot Dishes
- 1 Hot Seafood Dish
- 2 Side Dishes
- 3 Desserts

Premium Buffet Choice:

- Just add \$15.00 per person and enjoy full range of premium seafood below:
- Australian Cooked Prawns or Freshly Shucked Oysters

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Buffet Menu Items

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Soup Selection

- Pumpkin
- Potato and leek
- Seafood chowder
- Pea and ham
- Chicken and corn

Salad Selection

- Fresh garden salad : Chunky tomato, cucumber, capsicum, onion and balsamic dressing
- Potato Salad: Baby potato, bacon, chives, gherkins, mustard mayo
- Thai Beef Salad: Bean sprout, capsicum, grated carrot, cherry tomato, Asian herbs,
- Greek Salad: Chunky tomato, capsicum, cucumber, olives, feta cheese, onion
- Classis Caesar Salad: Cos lettuce, garlic croutons, crispy bacon, boiled eggs, parmesan cheese
- Couscous Salad: Roasted pumpkin, pine nuts, olives, tomato
- Tuna Nicoise Salad: Baby potato, cos lettuce, green beans, olives, tomato, boiled eggs
- Pasta Salad: Cherry bocconcini, semi dried tomato, pine nut, basil pesto
- Roasted Vegetable Salad: Red & green capsicum, mushroom, zucchini, eggplant, beetroot, balsamic glazed
- House Slaw Salad: Shredded cabbage, carrot, Spanish onion, capsicum, spring onion, parsley

Cold Platter Selection

- Shaved fennel Pork loin, sage & apple sauce
- Selection of cured & smoked meat with pickles
- Double smoked ham with cornichon and cheddar cheese
- Seeded mustard coated roast beef sirloin with pickled and mustard sauce
- Roasted Moroccan lamb with mint jelly
- Vegetable Antipasto with dips and bread sticks
- Smoked salmon with dill, Spanish onion, capers and cream cheese
- Honey soy mini chicken drumstick
- Smoked turkey with cranberry sauce

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Side Dishes

- Vegetarian fried rice
- Saffron rice pilaf
- Vegetable Ratatouille (Stewed vegetable)
- Roasted rosemary potato, sage pumpkin, cumin carrot
- Stir fried Asian vegetable with ginger, garlic soy sauce
- Steamed green bean & broccoli and sliced almond
- Thyme and garlic roasted baby potato
- Steamed seasonal vegetable with olive oil

Hot Food

- Stir-fried chicken with onion, capsicum, cashew nuts and oyster sauce
- Stir-fry sweet & sour prawn, capsicum, Spanish onion, pineapple
- Thai green chicken curry with Thai eggplant and vegetable
- Indian butter chicken with mint yoghurt and chutney
- Stir-fry black bean beef, baby corn, mushroom, capsicum and black bean sauce
- Spiced cured lamb rump with rosemary gravy
- Moroccan Style Lamb stew with chick pea, carrot and apricot
- Slow roasted striploin beef topped with onion gravy
- Chicken Coq Con Vin stew in red wine, pickled onion and mushroom
- Slow braised veal osso bucco in red wine and vegetable
- Ground fennel rubbed roast pork loin with sage sauce and crackling
- Roasted Chinese Char Siu pork with stir-fry bok choy
- Baked barramundi fillet with garlic and herbs butter
- Baked snapper fillet with Romesco sauce
- Teriyaki glazed salmon fillet with sesame seed and spring onion
- Malaysian Chicken curry with potatoes

Vegetarian Dishes

- Homemade vegetable Lasagne
- Stir-fry egg noodle with Asian greens and garlic, ginger, soy sauce
- Eggplant moussaka topped with cheese and white sauce
- Spinach & ricotta ravioli in homemade napolitana sauce
- Vegetable Thai green curry with okra and Thai eggplant
- Mushroom risotto with brie cheese
- Stir-fry vegetable, tofu, Asian green, garlic and soy sauce
- Potato gnocchi with 3 cheese sauce and spinach

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Functions

Desserts

- Apple Strudel
- Assorted Cheese Cakes
- Black Forest
- Mud Cake
- Carrot Cake
- Sacher Torte
- Apple Crumble (Cold)
- Tiramisu
- Orange & poppy seed cake
- Chocolate Mousse
- Fresh Sliced Fruit Platter
- Australian Cheese, Dry Fruit and Cracker Platter

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, three (3) business days prior to the start of the event. This includes all function details, final items and quantities etc.
- Club Burwood reserves the right to substitute ingredients according to seasonal availability.

Dietary Requirements

- Club Burwood can provide vegetarian, vegan, non-lactose, gluten-free and low-carbohydrate meals for function events.
- If meals of this type require Club Burwood must be informed three (3) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.