

## Functions

### Buffet Packages (minimum 50 people)

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

All Buffets require a minimum 50 People.

All Buffets include Bread rolls, Coffee, Tea

#### **Choice #1 @ \$40.00 per person**

Please Select

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

#### **Choice #2 @ \$45.00 per person**

Please Select

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

#### **Choice #3 @ \$50.00 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

## Functions

### Choice #4 @ \$55.00 per person

Please Select

- 1 Soup
- 3 Cold Platters
- 3 Salads
- 1 Vegetable Dish
- 1 Cold Seafood Selection
- 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 Fresh Prawns or Freshly Shucked Oysters

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### Buffet Menu Items

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

#### **Soup Selection**

- Minestrone
- Pumpkin
- Potato and leek
- Pea and ham
- Chicken and corn
- Carrot & zucchini

#### **Salad Selection**

- Fresh garden salad
- Potato salad
- Coleslaw salad
- Greek salad
- Classic Caesar salad
- Creamy pasta salad
- Tabouli salad

#### **Cold Platter Selection**

- Slow roasted pork loin
- Mediterranean Meat selection
- Double smoked leg ham
- Medium roasted beef sirloin
- Roasted lamb leg
- Vegetable Antipasto
- Smoked salmon with red onion, capers & lemon wedges
- Roasted chicken mini drumsticks

#### **Side Dishes**

- Plain steamed rice
- Fried rice
- Roasted potato, pumpkin and carrots
- Stir-fried seasonal vegetable
- Potato au Gratin
- Steamed seasonal vegetables

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### Hot Food

- Roast Lamb, Beef or Pork with your choice of sauce
- Beef Stronganoff
- Beef Goulash
- Chicken Cacciatore (in tomato sauce, vegetables & herbs)
- Chicken in Mushroom Sauce
- Chicken Boscaiola
- Mediterranean Chicken in Creamy Napoletana (with olives, semi dried tomato, mushroom)
- Lamb Rack in Rosemary
- Baked Barramundi with garlic lemon herb sauce
- Mussels & Squid in white wine tomato salsa
- Whole Baked Salmon (filleted) with Hollandaise Sauce

### Asian Dishes

- Stir Fried Chicken with sweet chilli basil & cashew nut sauce
- Indian Butter Chicken
- Thai Red Curry Chicken with pineapple & lychee
- Chicken with ginger shallot soy sauce
- Malaysian Curry Chicken
- Mongolian Lamb
- Black Bean Lamb Stir Fry
- Crispy Skin Pork Belly with Hoisin sauce
- Braised Pork in ginger & 5 spices
- Battered Pork pieces in sweet & sour sauce with pineapple & capsicum
- Beef Rendang
- Mongolian Beef
- Barramundi in Ginger, Shallots
- Barramundi in Red Thai Curry with Pineapple & Lychee

### Vegetarian Dishes

- Vegetable Lasagna
- Stir-fried egg noodles with vegetables
- Stir-fried market green vegetable with garlic and soy
- Ratatouille (classic Mediterranean vegetables stewed in tomato sauce)
- Grilled eggplant Parmigiana, potato, tomato & basil finished with béchamel sauce

### Desserts

- Lemon Tart
- Mars Bar Cheesecake Tart

## Functions

- Tiramisu
- Black Forest Cake
- Carrot Cake
- Passionfruit Cheesecake
- Italian Baked Ricotta Cheesecake
- Opera Cake (Gluten Free)
- Mango Cheesecake
- Blueberry Cheesecake
- Banoffee Pie
- Orange Almond Cake (Gluten free)
- Lemon Meringue Pie

## 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.
- 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 five (5) working days prior to the start of the function.
- Any other meals requirements, please discuss with the Club's manager for options.