

# LARGE GOURMET BUFFET

ENTREES, MAINS, DESSERTS, TEA & COFFEE

MINIMUM 60 PEOPLE \$38.50

**DINNER ROLL & BUTTER**

**AGED MUSTARD CRUSTED ROASTED BEEF**

*GF/DF*

**SLOW COOKED JUICY PORK**

*GF/DF*

**FRESH ROAST CHICKEN**

*GF/DF*

**BAKED HONEY & ORANGE GLAZED DOUBLE  
SMOKED HAM**

*GF DF*

**TEMPURA FISH FILLETS**

**FETTUCCINE "BOSCAIOLA"**

in cheesy Pancetta and mushroom sauce

**CRUMBED BABY CHAMPIGNONS MUSHROOM**

*VGN*

**BAKED POTATOES & PUMPKIN**

*V/ GF/DF*

**VARIETY OF FRESH VEGETABLES**

*VGN/ GF/DF*

**FRESH TOSSED GREEK SALAD**

*GF*

**COLESLAW**

*GF*

**PAVLOVA**

with cream and Passion fruit

*GF*

**Fresh fruit salad**

*VG/ GF*

**RICH MUD CAKE**

**CHEESECAKE**

**CHEESE PLATTER & CRACKERS**

**CONDIMENTS & SAUCES**

**TEA & COFFEE**

# ROYAL GOURMET BUFFET

ENTREES, MAINS, DESSERTS, TEA & COFFEE

MINIMUM 60 PEOPLE \$48.50

## DINNER ROLL & BUTTER

## TEMPURA PRAWN

with variety of dipping sauces

## AGED MUSTARD CRUSTED ROASTED BEEF

*GF DF*

## CRISPY PORK BELLY RIBS

slow cooked with garlic and herbs

*GF DF*

## JUICY CHICKEN FILLET

in Champagne, mustard and Tarragon sauce

## TRADITIONAL LASAGNE

topped with fresh napoli sauce and parmesan

## LAMB FRY AND BACON

in own jus and onion sauce

*GF DF*

## SALT & PEPPER SQUID

*DF*

## TASTY VEGETABLE SPRING ROLLS

## CRUMBED BABY CHAMPIGNONS MUSHROOMS

## MEDLEY OF FRESH VEGETABLES VEG

*V|GF|DF*

## BAKED POTATOES AND PUMPKIN VEG

*GF|DF*

## ANTIPASTO PLATTER

consist of smoked meats, salami, cheese, olives, marinated vegetable, etc.

*GF crackers available*

## LENTIL AND BEETROOT SALAD

*GF*

## FRESH TOSSED GREEK SALAD

*GF*

## COLESLAW

*GF*

## PAVLOVA

with cream and Passion fruit

*GF*

## FRESH FRUIT SALAD

*GF|DF|VG*

## CHEESECAKE

## BANOFFEE PIE

## LEMON MERINGUE PIE

CONDIMENTS & SAUCES

TEA & COFFEE

# PRESIDENTIAL GOURMET BUFFET

ENTREES, MAINS, DESSERTS, TEA & COFFEE

MINIMUM 60 PEOPLE \$61.50

**DINNER ROLL & BUTTER**

**FRESH KING PRAWNS ON ICE**

*GF/DF*

**CAVIAR ON ICE**

served with traditional blini

**FRESH SMOKED SALMON PLATTER**

*GF*

**CHILLED AVOCADO & CHILLI SALSA SOUP**

*V*

**GRILLED PORK FILLET MEDALLIONS**

*GF/DF*

**BEST MARBLED SIRLOIN CUT**

cooked perfectly medium

*GF/DF*

**SLOW COOKED DUCK**

in garlic and caraway seeds

*GF/DF*

**TENDER ROASTED QUAIL**

with burgundy red wine sauce

*GF/DF*

**JUICY CHICKEN FILLET**

in Champagne, mustard & tarragon sauce

*GF*

**SPINACH & RICOTTA CANNELLONI**

with fresh napoli sauce, parmesan

**FRESHLY MADE SALT & PEPPER SQUID**

*GF*

**CRUMBED BABY CHAMPIGNONS MUSHROOMS**

*V*

**MEDLEY OF FRESH VEGETABLES**

*VG/GF/DF*

**CHEESE & BACON POTATO BAKE**

**ANTIPASTO PLATTER**

consist of prosciutto, jamon Iberico, game salami, olives, marinated vegetable, etc

*GF*

**AUSTRALIAN & IMPORTED QUALITY CHEESE PLATTER**

*V*

**LENTIL AND BEETROOT**

with egg salad

*GF*

**FRESH TOSSED GREEK SALAD**

*GF*

**COLESLAW**

*GF*

**SELECTION OF PREMIUM GATEAU**

**STICKY DATE PUDDING**

w butterscotch sauce

**PAVLOVA**

w cream & passion fruit

*GF*

**FRESH FRUIT SALAD VEGAN**

*GF/DF*

**CONDIMENTS & SAUCES**

**TEA & COFFEE**



EAST MAITLAND BOWLING CLUB

# CHILDREN'S MENU

\$ 2 5

## TERMS & CONDITIONS

### Minimum guest numbers

60 Guests (Fri till Sun) | 30 Guests (Mon till Thurs)

### Children's prices

0-12 years: children's menus apply | 12 years and older: adult pricing

Please advise of any dietary requirements, guest name, requirement & table number

Please note: additional charges may apply for dietary requirement



Executive Chef Dali Navratil