

CORPORATE MENU

WAGGA RSL CLUB

NOVEMBER 2016

GENERAL INFORMATION

CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged the full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.

DINING OPTIONS

Option one \$30.00 per person

Two course menu, served alternate

- 2 x Entree
- 2 x Main
- or
- 2 x Main
- 2 x Dessert

Option two \$36.00 per person

Three course menu, served alternate

- 2 x Entree
- 2 x Main
- 2 x Dessert

Canapes \$6.00 per person

The inclusion of three selections from our canape menu

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.

ENTREE

Creamy potato, bacon and leek soup with shallot pesto and garlic croutons

Curried kumera and vegetable soup with cremé fraiche **gf, v**

Marinated chicken on warm mixed vegetable salad with crispy prosciutto and white balsamic glaze **gf**

Avocado, bacon and cherry tomato bruschetta with balsamic glaze

Mediterranean vegetable lasagne with tomato concassé **v**

Buttered mushroom and bacon arancini with peppered leaf salad

Prawn salad with marie rosé sauce and lemon wedges

MAIN

Roasted breast of chicken on vegetable medley with white wine jus **gf**

Slow roasted lamb leg with minted jus on rustic root vegetable smash

Nile perch parcel with julienne salad and lime aioli

Slow roasted beef on potato and swede puree with pan jus and onion jam **gf**

Roasted pork leg medallion on baked vegetable medley with rich gravy and apple sauce

Grilled chicken fillet with creamy mushroom reduction and grilled prosciutto shard

DESSERT

Pavlova with passionfruit curd and strawberries

Sticky date pudding with butterscotch sauce

Lemon citrus tart with double cream

Warm white chocolate pudding with crème anglaisé

Fresh fruit salad and ice cream

Italian tiramisu with shortbread biscuit