

Saint Clair Golf Club Catering and Functions Menu 2018

\$45 option 1 meat, 1 main, 3 vegetables, 2 salads and 1 dessert



Carvery

Thyme and Rosemary Roasted Chicken

Baked Ham (with your choice of Orange and Clove or Honey Mustard glaze)

(All served with accompanying sauces and/or condiments)

Main Buffet Items

Green Thai Chicken Curry

Pork with Pineapple and Ginger

Asian Style Beef Stir-fry with Seasonal Vegetables

Roasted Pumpkin and Cream Cheese Stuffed Cannelloni with a Rich Tomato and Herb Sauce

Hot Vegetable Options

Minted Peas with Butter

Mixed Roasted Seasonal Vegetables

Boiled Gourmet Potatoes with Mint and Butter

Honey and Lemon Glazed Carrots with Sesame Seeds

Roasted Gourmet Potatoes with Garlic and Thyme Butter

Fragrant Jasmine Rice with Coconut Crème and Lemongrass

Salad Options

Classic Coleslaw

Classic Kiwi Potato Salad

Mixed Green Leaf Salad with Herbs

Dessert Options

Brandy Snaps with Chantilly Cream

Miniature Pavlova with Chantilly Cream and Fruit Salad

Sticky Date with Butterscotch Sauce and Chantilly Cream

Chocolate Mud Cake with Raspberry Coulis and Chantilly Cream