

Saint Clair Golf Club Catering and Functions Menu 2018

\$55 option 2 meat, 1 main, 3 vegetables, 2 salads and 1 dessert



Carvery

*Roast Pork with Apple Sauce
Roast Beef with Garlic and Thyme
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
Slow Roasted Honey Balsamic Glazed Beetroot
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 Kiwi Potato Salad
Mixed Green Leaf Salad with Herbs
Coleslaw with Toasted Seeds and Cranberries
Couscous Salad with Sun-dried Tomatoes, Feta, Red Onion and Herbs*

Dessert Options

*Brandy Snaps with Chantilly Cream
Apple Strudel with Vanilla Ice 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*