



MURRUMBIDGEE TURF CLUB

DELUXE CARVERY/BUFFET MENU

HOR D'OUVRES - choose 4 items to be served over 45mins to 1 hour

- Water crackers with camembert & strawberries
- Jatz with cheese, cherry tomato & kabana
- Croutons with vegetable relish & parmesan
- Char grilled BBQ meatballs
- Savoury filled vol au vents
- Tempura battered prawns
- Curried pastry triangles
- Raw vegetables crudette platter with guacamole dip

MAIN Carvery roasts - choose 2

- Roasted sirloin of beef with cracked pepper
- Moist pork racks
- Boneless garlic & honey glazed ham
- Seasoned rolled apricot & almond chicken

VEGETABLES - all included

- Roasted veg medley, steamed green veg, cauliflower & broccoli au gratin

COLD SELECTION - all included

- Glazed leg ham, whole king prawns, smoked Tasmanian salmon with horseradish cream, antipasto platter of marinated vegetables & continental meats, mesculin salad

DESSERTS - choose 3

- Pavlova & raspberry roulade
- Double chocolate mousse cake
- Profiteroles with rich chocolate ganache
- Tropical fruit salad
- Pecan pie
- Apple struddle
- Lemon meringue pie
- White chocolate & berry cheesecake
- Brandy cup with strawberries & cream
- Blackforest gateau
- Self serve tea and coffee & chocolates

Option 1

All inclusive above menu \$39.50 per person + 10% G.S.T

Option 2

Remove cold selection & serve 2 desserts with your own wedding cake \$37.50 per person + 10% G.S.T