



## MURRUMBIDGEE TURF CLUB

### **FORMAL SERVED MENU 2**

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

- Blinis with cucumber, smoked trout & lime aioli
- Smoked chicken nori rolls with sweet soya dipping sauce
- Mini bruschetta with roasted vegetables & feta
- Crackers topped with smoked salmon & avocado
- Cajun king prawns on toothpicks
- Lamb & herb balls with yoghurt dipping sauce
- Mini marinated vegetable frittatas
- Caramelized onion & crab pastry triangles

**ENTRÉE** – choose 2 to be served alternately

- Greek lamb salad – tender lamb fillets served atop a Mediterranean salad with a sweet balsamic dressing
- Smoked chicken & champignon crepe with béarnaise sauce
- Smoked Tasmanian salmon & bruschetta stack with fresh asparagus, roasted mini roma tomatoes & lemon garlic aioli
- Rich creamy seafood fromage served in a crisp pastry case
- Grilled chicken Caesar salad with cashews
- Tropical king prawn salad with pineapple, mango & rockmelon salsa with avocado aioli
- BBQ prawn skewers served on scented rice with a zesty lime & chili sauce

**MAIN** – choose 2 to be served alternately

- Macadamia & lemongrass crusted barramundi fillet served with a sweet roasted red pepper sauce
- Chicken filo – plump chicken breast pocketed with salmon & camembert wrapped in filo pastry napped with hollandaise sauce
- Whole lamb rump roasted with honey, garlic & herbs served on a whipped garlic chive potato with rich rosemary demiglaze
- Char-grilled fillet beef tournedos served on two-potato pie with grilled field mushrooms & pear jus
- Lamb Wellington – tender lamb fillet encased in puff pastry with mushrooms & bacon napped with red wine gravy
- Salmon Caesar salad – char grilled salmon steak served atop a Caesar salad
- Reef n Beef parcel – prime beef wrapped in puff pastry with king prawns & squid finished with garlic béarnaise

**DESSERT** – choose 2 to be served alternately

- Crisp brandy snap basked with sugar glazed strawberries & cream
- Sticky date pudding with caramelized macadamias & butterscotch sauce
- Warm profiteroles with a rich chocolate Kahlua sauce & ice cream
- Raspberry tart – crispy tart base with berry mousse topped with fresh raspberries & cream
- Passionfruit & coconut pannecotta served with tropical fruit salsa
- Double chocolate mousse cake with rich berry coulis
- Cherry cheesecake tart served on mirror of crème anglaise with strawberry sauce & ice cream
- Caramelized fruit kebabs with sugared yoghurt cream
  
- Self serve tea and coffee

**Option 1**

All inclusive above menu \$45.00 per person + 10% G.S.T

**Option 2**

All varieties hor d'oeuvres, no entrée, served over 1 ½ hours \$44.00 per person + 10% G.S.T

**Option 3**

Service of Wedding Cake in replacement of dessert less \$4.00 per person off menu price