



MURRUMBIDGEE TURF CLUB

FORMAL SERVED MENU 1

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

ENTRÉE – choose 2 to be served alternately

- Chicken Italiano – crumbed breast fillet, melted cheese masked with rich tomato & olive savoury sauce
- Toasted tomato & red pepper soup with smoky paprika & sour cream
- Chicken & sundried tomato vol au vent
- King prawn cocktail with tangy dressing
- Lamb & bush tomato pastry parcel served with tomato chutney

MAIN – choose 2 to be served alternately

- Petite roasted chicken supreme with traditional seasoning served with crispy bacon rashers on roasted vegetable medley
- Slow roasted sirloin steak served on cream scalloped potato bake with red wine gravy
- Moist double cut pork cutlet served on whipped potato with caramelized apple
- Lamb loin noisettes with a fresh herb crust served on garlic cream potato with rich jus
- Apricot & almond chicken medallions served with fresh mango, pink peppercorn & coriander chutney
- Char grilled ribeye steak served with grilled field mushrooms & crispy fried leek

DESSERT – choose 2 to be served alternately

- Rocky road crepe – light, fluffy pancake folded with marshmallows, cherries, chocolate, nuts & more
- Individual pavlova with blueberries & strawberries
- Warm pecan pudding with butterscotch sauce & ice-cream
- Lemon & lime tart with crème anglaise
- Apple strudel served warm with custard & ice-cream
- Honey & hazelnut cheesecake with caramel ice-cream
- Marinated fresh fruit wedges with sugared yoghurt cream
- Self serve tea and coffee

Option 1

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

Option 2

All varieties hor d'oeuvres, no entrée, served over 1 ½ hours \$38.00 per person + 10% G.S.T

Option 3

Service of Wedding Cake in replacement of dessert – less \$3.00 per person off menu price