

TOONGABBIE SPORTS CLUB

Buffet Selections

Minimum of 30 guests

All buffets include dressed tables, bread rolls, assorted vegetables, condiments and complimentary tea & coffee station

Silver Package \$43.00 per person

Your choice of two salads, two carvery, two mains and one dessert

Gold Package \$52.00 per person

Your choice of two salads, two carvery, three mains and two desserts



V Vegetarian | **VG** Vegan | **GF** Gluten Free | **DF** Dairy Free

Salads

Char grilled chicken tabouli salad (GF/DF)

Smoked salmon, mixed cabbage, carrot & citrus salad (GF)

Caprese salad w/ bocconcini, tomato, fresh basil & balsamic vinaigrette (GF/V)

Roasted chat potato salad with pesto (V)

Burrata, rocket, avocado, tomato, sunflower seeds w/ aged balsamic & olive oil (GF/V)

Rustic Greek salad w vinaigrette (GF/V)

Green beans, roasted almonds, egg, capsicum and Spanish onion (V)

Mesclun garden salad w/ French dressing (GF/DF/VG/V)

Carvery

Pork: Apple cider, garlic, caraway seed and Dijon mustard roasted pork leg

Lamb: Rosemary, garlic & pepper roasted lamb leg with mint jus

Beef: Grass fed roasted beef served with garlic thyme and rich red wine jus

Chicken: Free range roasted chicken with cranberry & thyme stuffing with gravy

Ham: Honey, cinnamon and pineapple glazed baked ham served with honey mustard sauce

TOONGABBIE SPORTS CLUB

Address 12 Station Street, Toongabbie
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Web toongabbiesportsclub.com.au



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Mains

Rigatoni pasta w/ slow braised lamb, tomato & vegetable ragu

Mongolian lamb w/ steamed rice

Lemon, salt & pepper fish fillet

Butter chicken w/ pilaf rice

Vegetarian lasagne (V)

Chicken piccata w/ fettucine (GF on request)

Hungarian beef goulash w/ buttered fettucine

Honey roasted chicken maryland w/ root vegetables

Roasted pork fillet w/ apple, garlic & apple cider gravy

Dessert

New York cheesecake

Signature club house pavlova with seasonal fruit, passionfruit syrup & cream

Washington apple crumble w/ vanilla custard

Black forest cake

Sticky date pudding w/ Baileys butterscotch

Chocolate devil cake

Apple & sultana strudel w/ vanilla custard

Seasonal exotic fruit platter