

# TOONGABBIE SPORTS CLUB

## Corporate Catering

Let us take care of your next corporate event. We have breakfast, morning / afternoon tea and lunch packages available.



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

### Morning or Afternoon Tea Breaks

**\$4.50 per person**

Instant Golden coffee/tea services

**For an additional \$14 per person**

please select two options from the below selections. Minimum of 30 guests.

*Please select two options from the following:*

#### **Sweet Patisserie**

Selected Danish pastries

Freshly baked muffins

Mini croissants with jam & butter

Selection of cakes & slices

Warm scones with jam & cream

Seasonal fruit platter

#### **Savoury Snacks**

Mini open grill ham & cheese sandwich

Spinach & Ricotta Triangle

Gourmet Mini Meat Pie with tomato sauce

Vegetarian Spring Rolls with sweet chili sauce

Mini Vegetarian Frittata

Mini Sausage Rolls

### Modern Plated Breakfast

**\$25.00 per person**

Minimum of 25 guests

Includes instant Golden coffee/tea services and a seasonal fruit platter

*Please select one of the following or two to be served alternate:*

Poached egg, ham, spinach on English muffin topped with hollandaise

Creamy scrambled eggs, bacon, roasted tomato, avocado and toasted Turkish

French toast, bacon, mixed berries, mascarpone cream & maple syrup

Avocado & Persian fetta, soy & linseed toast, truss tomatoes (V)

## TOONGABBIE SPORTS CLUB

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## Working Lunch Buffet

**\$29.00 per person**

Minimum of 30 guests

Instant Golden coffee/tea services included

*Choice of two salads and two mains*

### Salads

Seasonal garden salad (V/GF)

Roasted chicken Caesar salad

Roasted vegetable, avocado, sunflower seeds & quinoa (V/GF)

Thai beef salad with bean sprouts, onion, cucumber, lettuce and chefs own dressing

Roasted corn, couscous, capsicum and cherry tomatoes

Roasted sweet potato, pumpkin, and sunflower seeds (V/GF)

### Hot Mains

Penne Carbonara

Chefs roast of the day with veggies & gravy

Roasted vegetable spaghetti w/ pine nut basil pesto (V)

Creamy butter chicken with rice

Beef in black bean sauce with rice

Thai style BBQ pork with tamarind sauce