



THE EASTERN GOLF CLUB

FORMAL SEATED MENU

LIGHT BREAKFAST

\$17.00 per person (Monday – Friday)

\$20.00 per person (Saturday & Sunday)

FROM THE BUFFET

A selection of Toasts & Spreads

An Assortment of Danishes & Mini Muffins

A selection of Cereals with a variety of Milks

Platters of fresh Fruits served with Yoghurt

A Self Serve Tea & Coffee station is available throughout Breakfast

DELUXE BREAKFAST

\$27.00 per person (Monday – Friday)

\$29.00 per person (Saturday & Sunday)

FROM THE BUFFET

To Start

An Assortment of Danishes & Mini Muffins

A selection of Cereals with a variety of Milks

Platters of Fresh Fruits served with Yoghurt

Main Course

Assorted Chipolata Sausages

Grilled Tomato & Mushrooms

Scrambled, Poached & Fried Eggs

Bacon

Combination Basket of Fresh Sliced Toast with Spreads

A Self Serve Tea & Coffee station is available throughout Breakfast

AFTERNOON TEA MENU

\$23.00 per person

\$2.00 Weekend Surcharge applicable

FROM THE BUFFET

A selection of Petite Home Baked Scones
Served with fruit conserved & double cream

A selection of freshly cut Gourmet Sandwiches
With an assortment of fillings

A selection of Gourmet Filled Party Pies
Petite pasties and home style sausage rolls served with a chunky tomato relish

DESSERT

Platters of Tropical Sliced Fruits
Served with fresh whipped cream, yoghurt & fruit sauces

A variety of Home Baked Cookies and Mini Muffins

Self Serve Tea & Coffee available throughout the Function

FORMAL SEATED MENU

PRICING

Two Course Meal

Soup & Main Course - \$29.00 per person

Selection of the following combinations:- - \$32.00 per person
Main Course & Dessert
Entree & Main Course
Main Course & Cheese Platter

Three Course Meal

Soup, Main Course & Dessert - \$34.00 per person

Entree, Main Course & Dessert - \$37.00 per person

Options

Canapes served to your Guests for a
1/2 hour period upon arrival - \$3.00 per person

Alternate Menu Selection - \$3.00 per Course

Surcharge for Weekends - \$2.00 per person

Surcharge for Public Holidays - \$4.00 per person

All packages include Tea, Coffee & Chocolates

SOUPS

Tuscan Vegetable Soup *with mini parmesan & basil croutons*

Traditional Italian Minestrone *with shaved parmesan cheese*

Potato & Leek *with crispy fried bacon & leek garnish*

Sweet Corn & Bacon Chowder *with a cream swirl & snipped chives*

Chicken & Roasted Sweet Corn *with sour cream & spring onions*

Cream of Mushroom & Smoked Chicken *with parmesan & a pepper pastry twist*

Thai Pumpkin *with coriander & coconut sauce*

Tomato, Roasted Capsicum & Basil *with sour cream & chives*

Pea & Ham *with warm garlic basted Turkish Bread*

ENTREE

Combination Beef & Chicken Satay Skewers *served with steamed jasmine rice, light garden salad and a spicy peanut sauce*

Grilled Teriyaki Beef - San Choy Bau *tender wok seared beef strips with a combination of fresh Asian vegetables & sauce, served in a fresh lettuce cup on fragrant jasmine rice*

Warm Chicken & Avocado Salad *marinated chicken fillets served on a baby cos lettuce salad with sliced avocado, parmesan croutons and a tangy vinaigrette*

Roasted Vegetable & Three Cheese Frittata *served warm on a salad of fresh rocket leaves with basil pesto dressing*

Spinach & Ricotta Cannelloni *large pasta tubes filled with spinach & ricotta & baked in rich tomato sauce, garnished with shaved parmesan & fresh basil*

Savoury Filled Parmesan Pesto Roulade *a light cheese baked roulade filled with a tasty cream cheese basil, semi dried tomato & pine nut filling, served on a balsamic dressed rocket salad*

Pumpkin, Spinach & Potato Gnocchi *served in a mild chill & tomato sauce with braised leeks, sauteed mushrooms, roasted pumpkin pieces & toasted pine nuts. Topped with shaved parmesan & chopped parsley.*

Salt & Pepper Calamari *flash fried calamari served on a cherry tomato & avocado garden salad with citrus & garlic aioli*

Warm Tandoori Chicken Salad *served on a light garden salad with a tangy lemon & mint yoghurt dressing and crisp pappadums*

MAIN COURSE

Pan Fried Chicken Fillet *filled with sauteed bacon, baby spinach & button mushrooms on a creamy vegetable risotto with a roasted tomato & capsicum sauce*

Marinated Lamb Rump *with balsamic, garlic, honey & rosemary, slow roasted, Sliced, served with roasted vegetables, pan gravy & homemade tomato relish*

Tender Porterhouse Steak *grilled medium & topped with a savoury filled baked mushroom cup & served on a creamy garlic mash with seasonal vegetables & cracked peppercorn jus*

Lemon & Herb Crusted Flathead Fillets *baked golden & served with buttered smashed potatoes, steamed green vegetables & citrus hollandaise sauce*

Seafood Filo Parcel *sauteed prawns, scallops & fresh fish pieces in a creamy seafood sauce, wrapped in filo pastry, baked golden brown & finished with a light hollandaise sauce*

Braised Lamb Shanks with Roasted Root Vegetables *served with leek & potato mash, slow roasted tomatoes and rich pan gravy*

Oven Roasted Pork Scotch *cooked tender & served with our chefs selection of garden fresh vegetables, traditional demi-glaze sauce & homemade apple sauce*

Slow Cooked Corn Beef *cooked tender & served with fresh vegetables in a light mustard cream sauce*

Pan Fried Veal Scaloppini *tender veal escalopes with sauteed button mushrooms & fresh sage in a light white wine cream sauce. Served with steamed rice & seasoned vegetables*

Cajun Chicken Fillet *midly spiced chicken fillet served with sauteed vegetables Jasmine rice & topped with a cajun creole sauce*

DESSERT

Sticky Date Pudding *a traditional favourite, served warm with caramel sauce & coconut crumbed vanilla ice cream*

Raspberry & White Chocolate Baked Cheesecake *served with raspberry coulis & Gippsland double cream*

Chocolate & Hazelnut Pudding *cooked individually & coated with an espresso & chocolate sauce then garnished with whipped cream & biscotti*

Profiteroles *filled with orange & Grand Marnier custard cream served on a lake of warm chocolate sauce, garnished with mint & seasonal berries*

Traditional Apple or Apricot Pie *served hot with cinnamon flavoured custard & vanilla bean ice cream*

Home Baked Lemon Tart *served with Cointreau soaked strawberries & Gippsland double cream*

Apple, Sultana & Walnut Strudel *rolled & baked golden with a creamy honey Drizzled custard & fresh pouring cream*

Flourless Orange Cake *served with white chocolate frosting, fresh double cream & a citrus cream anglaise*

Traditional Panna Cotta *home made & served with a compote of baked fruits, Blueberry coulis & a quenelle of double cream*

Traditional Italian Tiramisu *served with an espresso flavoured cold custard sauce & garnished with chocolate shavings, fresh strawberries & double cream*

A Selection of Fine Australian Cheeses

\$60.00 per platter