

TOONGABBIE
SPORTS

Buffet Selections

Minimum of 30 guests

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

Silver Package \$32.50 per person

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

Gold Package \$39.50 per person

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



Salads

Rustic Greek salad with cucumber, tomato, spanish onion, kalamata olives and fetta cheese and white wine vinaigrette

Smoked salmon and coleslaw salad (gf)

Granny smith apple, celery salad with toasted walnuts (gf/v)

Caprese salad with bocconcini, tomato, fresh basil and vinaigrette (gf/v)

Gourmet house garden salad with tomato, cucumber, mesclun leaf (gf/v)

Roasted chat potato salad with pesto (v)

Green beans, spanish onion, roasted almonds (v)

Carvery

Apple cider and dijon mustard roasted pork leg

Garlic pepper lamb leg with mint gravy

Roasted grass fed beef served with thyme and rich red wine jus

Roasted cranberry thyme stuffing turkey with cranberry gravy

Baked honey cinnamon and pineapple ham served with honey mustard sauce



Address 12 Station Street, Toongabbie

Phone 8602 3700

Email info@toongabbiesportsclub.com.au

Web toongabbiesportsclub.com.au



Main

Mongolian beef with vegetables

Sweet and sour chicken with mixed capsicum and onion

Pork fillet stir-fry with capsicum, onion cucumber, holy basil and thai fish sauce

Spicy salt and pepper pork

Chicken, onion, kalamata olives and capsicum in a napolitana sauce

Japanese style beef curry with rice

Butter chicken with pilaf rice

Hungarian beef goulash

Vegetarian lasagne (v)

Penne, roasted pumpkin, zucchini, cauliflower and tomato in pesto cream (v)

Wok-tossed beef in black bean sauce

Seared barramundi fillet with citrus and chive butter cream

Dessert

Chocolate jaffa cake

Apple crumble slices with vanilla sauce

Chocolate Brownie

Tiramisu

New York cheesecake

Pavlova with exotic fruit and passionfruit

Seasonal fruit plate

Vanilla panna cotta with orange compote

Pineapple and raisin strudel with vanilla sauce

Sticky date pudding with butter scotch sauce