



## 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



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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