



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)



Address 12 Station Street, Toongabbie

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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