



GREEN ACRES
GOLF CLUB

BUFFET MENU

\$65.00 p/p – minimum 50 pax

Soup – (please select one)

Chinese style sweet corn and chicken

Cream of tomato tempered with fried basil and garlic croutons

Italian Minestrone with granna padano

Cream of chicken with chive cream

Butternut pumpkin soup with manuka honey

Selection of cold meats / antipasto

Assorted cold meats with Virginia ham, pepper roasted beef, oven roasted turkey, spiced salami and smoked kabana accompanied with char grilled vegetables, feta cheese and house made dips

Mains – (please select three)

Greek style Char grilled calamari with garlic aioli

Grilled chicken tenders – Tandoori – or – Yakitori

Lamb tagine served with savoury cous cous

Grilled bratwurst sausages with brown onions

Coconut Lamb curry with steamed cumin pilaff rice

Green Thai chicken curry with Jasmine rice

Beef stroganoff served with mushroom pilaff rice

Japanese crumbed fried fish with tartar sauce and fresh lemon

Sliced rosemary roasted leg of lamb with mint gravy

Hungarian beef goulash with paprika rice

(Mains accompanied with baked tuna pasta mornay, seasonal steamed vegetables, chefs choice of three salads, accompaniments and dinner rolls)



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Dessert / Fresh fruit / Cheese

Chef's selection of three desserts

Seasonal fresh fruit platter

Fine Australian cheeses and water crackers

Tea and coffee station

FRESH CARVERY BUFFET **\$55.00 p/p-(minimum 50 pax)**

Soup of the Day

Roast meats- (please select three)

Rosemary roasted lamb / honey baked ham / salt flaked roast pork / horseradish and Dijon mustard crusted roast beef / marmalade glazed roast turkey / thyme and crack pepper basted roast chicken

Meats accompanied with honey baked pumpkin, garlic and sea salt roasted chats, steamed seasonal greens, baked tuna pasta, pan gravies

Buffet served with accompaniments, fresh dinner rolls, salad greens, selection of two chef's choice desserts, fresh fruit platter and tea / coffee station