



CARNARVON EVENTS CENTRE BUFFET MENU



1. Club Classic @\$50.00 per person

Choice of 2 roasts

1 Salad

2 Sides

2 Wet Dishes

2. Carnarvon Golf Club Deluxe Buffet option @\$60.00 per person

Choice of 2 roasts

3 salads

3 sides

2 wet dishes

ROAST OPTIONS

- 1. Slow roast of seasoned Pork shoulder** - Marinated in Lemon Thyme, Garlic and Seeded Mustard with apple puree - GF
- 2. Moroccan Lamb Shoulder** - Marinated Lamb Shoulder in a blend of fresh herbs and Moroccan seasoning Slowly cooked until tender - GF
- 3. Roast Beef** - Premium beef marinated in honey, thyme, garlic and Dijon mustard slow cooked until tender - GF
- 4. Roasted Chicken Maryland** - Free range Chicken Maryland marinated in garlic, thyme and Cajun spices cooked in duck fat - GF



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BUFFET MENU

SIDES

- 1. Potato Gratin** - Thinly sliced layer of potato cooked in creamy garlic sauce - GF/V
- 2. Cauliflower Gratin** - Cauliflower florets baked in the oven with creamy garlic sauce and topped with shaved parmesan - GF/V
- 3. Steamed green beans** - Seasoned with sea salt, butter and thyme - GF/V
- 4. Jacket Potatoes** - Chat potatoes roasted and seasoned with rosemary, garlic, cracked black pepper and Sea salt - GF/V
- 5. Roasted Butternut Pumpkin** - with cinnamon and pine nuts - GF /V
- 6. Steamed Basmati rice**

WET DISH OPTIONS

- 1. Butter Chicken** - tender pieces of Chicken thigh marinated in tandoori paste and roasted before being added to creamy butter Chicken sauce - GF
- 2. Vegetable Tikka Masala** - Medley of chickpeas, carrots, potato and green peas cooked in mild spices finished with fresh coriander - GF/V
- 3. Lamb Rogan Josh** - Braised diced lamb in Indian herbs and spices topped with spiced yoghurt and coriander - GF
- 4. Beef Burgundy** - Traditional beef casserole slowly cooked in red wine, mushrooms and onions GF
- 5. Vegetarian Red Thai Curry** - Mixed vegetables of carrots, green beans, bamboo shoots and baby corn cooked fragrant red Thai Curry Sauce finished with finely sliced curry leaves - GF/V
- 6. Chicken Casserole** - Tender pieces of Chicken Thigh gently simmered with house made creamy garlic sauce and green peas - GF/V
- 7. Penne Boscaiola** - Penne Pasta finished in our creamy garlic and white wine sauce with bacon and mushrooms - GF
- 8. Penne Napolitana** - Penne Pasta finished with homemade tomato sauce with garlic, red wine and Italian herbs and spices - V
- 9. Beef Rendang** - Diced beef coated in a blend of traditional spices, ginger, garlic, galangal and lemongrass gently simmered in coconut milk and finished with freshly chopped coriander - GF



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SALAD OPTIONS

- 1. Baby Beetroot salad** - Pickled onions, Goats cheese, Baby spinach and cherry tomato - GF/V
- 2. Roasted butternut pumpkin Salad** - Marinated feta cheese, wild rocket, snow peas, pepitas and chilli lime dressing - GF/V
- 3. Potato Salad** - Diced steamed ruby potatoes, finely chopped chives, cracked black pepper, mustard, and egg mayonnaise - GF/V
- 4. Caesar salad** - Baby cos lettuce, parmesan cheese, bacon, soft boiled eggs, croutons and Caesar Dressing
- 5. Smoked Chicken macaroni Salad** - Macaroni with thinly sliced smoked chicken breast, sun dried tomatoes, parsley finished with basil mayonnaise
- 6. Garden Salad** - Vine ripened tomato wedges, sliced Cucumber, finely sliced Spanish onions and Julienne carrots with classic French Dressing

ADD TO BUFFET

1. Grazing Station - @ \$28.00 per person

Selection of cured meats and premium Australian Cheeses. Served with an assortment of Crackers, bread, olives and condiments

2. Oyster Station - @ \$20.00 per person / Alternatively Order per KG subject to market price.
Freshly Shucked Coffin Bay oysters locally sourced accompanied by homemade condiments and lemon Cheeks

3. Seafood on Ice - @ \$34.00 per person / Alternatively Order per KG subject to market price.
Selection of fresh locally sourced king prawns, Coffin Bay Oysters and Balmain Bugs.
Add Crab for an additional price of \$10.00 per person

Prawns only / Order per KG subject to market price