



GLENBROOK PANTHERS

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FUNCTIONS MENU

WAKE CATERING MENU

—

Option 1 *\$18.90 per person*

A no-fuss selection of savoury and sweet food platters

SANDWICHES

A selection of traditional sandwiches on white, wholemeal and wholegrain bread.

Fillings:

Chicken, lettuce, semi-dried tomato & basil mayo

Tuna mayonnaise

Ham, sliced cheese, green tomato chutney

Curried egg & mesclun

Tomato, cucumber, lettuce & cheese

HOT CANAPE SELECTION

Sausage rolls, mini petit pies and Chinese spring rolls

SWEET TREATS

Assorted cakes

WAKE CATERING MENU

—

Option 2 *\$23.90 per person*

Assorted gourmet sandwiches & wraps

Fillings:

Chicken, lettuce, semi-dried tomato & basil mayo

Tuna mayonnaise

Ham, sliced cheese, green tomato chutney

Curried egg & mesclun

Tomato, cucumber, lettuce & cheese

Smoke salmon, caper dill, Spanish onion, horseradish cream

HOT CANAPE SELECTION

Sausage rolls, mini petit pies, fish cocktails, assorted quiche,
mini samosa and Chinese spring rolls

SWEET TREATS

Assorted cakes

FINGER FOOD

—

MINIMUM 20 PEOPLE

GLUTEN FREE \$6.60 PER PERSON EXTRA

7-item selection \$24.90 per person

9-item selection \$28.90 per person

Tea and coffee station (self-serve) \$3 per person

FINGER FOOD MENU

Classic Italian meat balls with tomato-chilli sauce and parmesan

Ground Beef pie

Panko prawn with garlic aioli

Chicken and garlic balls

Assorted quiche

Cocktail spring roll (V)

Tempura Fish cocktail

Fried chicken wings with Smokey BQQ sauce

Mini sausage roll

Chicken skewer with satay sauce

Spinach and ricotta triangle (V)

Peking duck spring roll

Lettuce cups with spiced 5 bean mix (V & GF)

Falafel fritters with hommus (V & GF)

SHARED PLATTERS

—

ANTIPASTO PLATTER (GF)

Cured meats, marinated olives, vegetables, pickles, selection of cheese, relish, mustard and grissini sticks

PLATTER SERVES 12-15 PEOPLE

\$119.00

VEGETARIAN BOARD

Marinated mushroom, Crumbed artichoke, Grilled halloumi, Olives, Marinated veg,
Dips and garlic bread

PLATTER SERVES 12-15 PEOPLE

\$99.00

PREMIUM CHEESE PLATTER

Selection of 3 local cheeses, grapes, dried fruits, nuts & crackers

PLATTER SERVES 12-15 PEOPLE

\$99.00

CHILDREN'S PLATTER

Mini pies, sausage rolls, chipolata sausages, fish pieces, chicken nuggets & fries

PLATTER SERVES 10-12 KIDS

\$109.00

SEASONAL FRUIT PLATTER (GF)

PLATTER SERVES 12-15 PEOPLE

\$89.00

DESSERT PLATTER

Chocolate-hazelnut cream puffs, strawberry mini napoleons, mini éclairs topped with white chocolate and mini brownies and fresh strawberries

PLATTER SERVES 12-15 PEOPLE

\$89.00

GOURMET FINGER FOOD

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MINIMUM 25 PEOPLE

GLUTEN FREE \$6 PER PERSON EXTRA

6-item selection \$30.90 per person

8-item selection \$35.90 per person

Tea and coffee station (self-serve) \$2 per person

HOT FOOD OPTION

Chili crumbed squid with lime aioli

Seared lamb with chimichurri sauce

Pulled pork BBQ slider

Chicken skewer with satay sauce (GF)

Mushroom cap stuffed w chèvre cheese

Four cheese Arancini with homemade tomato sauce & parmesan (V)

Assorted mini gourmet pies with mushy peas, tomato relish

Peking duck spring roll with dipping sauce

Falafel fritters with pumpkin hommus (GF, V)

King coconut prawns with citrus coriander sweet chilli

COLD FOOD OPTION

Oyster natural with lime mayo (GF)

Tomato and pesto bruschetta with Agro dolce (V)

Smoked salmon mousse on pumpernickel

Cherry tomato and bocconcini skewer with Bresaola

Mexican lettuce cup with bean mix (GF)

Chicken avocado and lime with cucumber pickle

Zaatar breads & dips (V)

Sun-dried tomatoes, brie, chicken on crostini (V)

BUFFET MENU

Designed for corporate formal events, birthday celebrations, engagement parties and formal reunion.

MINIMUM OF 30 GUESTS

\$45.90 per person

Served buffet-style inside the club.
Accompanied with fresh bread rolls and butter.

SALADS

(Select 2)

Rustic Greek salad with tomato, cucumber, Spanish onion, olives, fetta (GF/V)

Potato salad with seeded mustard dressing (V)

Caprese salad with lettuce, tomato, cucumber, Spanish onion (GF/V)

Garden salad with lettuce, tomato, cucumber, Spanish onion (GF/V)

Mediterranean vegetable salad with balsamic glaze (GF/V)

Caesar salad with parmesan, croutons, crispy bacon

Roast pumpkin and chickpea (GF/V)

HOT DISH

(Select 2)

Indian butter chicken, papadam, rice

Chicken caccitore served with rice

Rigatoni carbonara –sautéed chicken, bacon, mushroom in Alfredo sauce

Seafood marinara- fettucine, tomato chili basil cream

Herb crusted barramundi with lemon dill beurre blanc

Beef stroganoff with mash potato

Italian polpette (meatballs with roasted tomato and fresh basil)

Stir fried vegetables with sweet soy sauce (rice)

Stir fried hokkein noodles, Asian greens with hoisin sauce

Rigatoni siciliana with roasted eggplant, capers and fresh basil

Wild mushroom risotto with rocket and parmesan

CARVERY

(Select 1)

Seeded Mustard and garlic roasted beef (\$5 EXTRA)

Slow roasted pork leg with crackling (GF)

Honey glazed leg ham (GF)

Rosemary and garlic roasted leg of lamb (\$5 EXTRA) (GF)

All carvery served with roasted seasonal root vegetables and assorted condiments

DESSERT

Chef's selection of assorted cakes and slices, Fresh seasonal fruits, pavlova with passionfruit and cream, tea and coffee station

SET MENU

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MINIMUM OF 30 ADULT GUESTS

2 course menu alternate serve \$45.00 per person

3 course menu alternate serve \$54.00 per person

ENTRÉE

Prawns

Complimented with avocado salsa, mesclun, pickled cucumber

Arancini

Four cheese arancini with Napolitana, rocket, parmesan

Charred Garden Greens

Aglia, chilli, almonds and evoo

Roasted Fennel

Roasted tomato, capsicum coulis, asparagus and agro dolce

Slow Roasted Pork Belly

Cauliflower puree, spiced jus snowpea tendrils

Lamb Fillet Chimichurri

Almond mint yogurt, arugula, agro dolce

Cured Salmon

Salmon, capers, dill, cucumber pickle, horseradish cream

SET MENU

MAINS

Atlantic Salmon

Served with whipped mash, sautéed spinach, salsa verde

Wild Barramundi

Served on caponata, asparagus with caper butter

Chicken Supreme

Lemon and herb crusted chicken supreme, whipped potato, greens, with burnt butter sauce

Stuffed Chicken

Spinach & cheese, stuffed chicken supreme with whipped mash, pistou cream

Chicken (Poached)

Served on mushroom risotto, greens and thyme jus

Bush Spice Lamb

Lamb rump with sweet potato disc, baby spinach with green tomato chutney

Pork Belly

Sweet potato mash, baby spinach & jus

Beef Wellington

Beef tenderloins, mushroom duxelle in puff pastry parcel with asparagus and hollandaise

Wild Mushroom Risotto (GF/V)

With crispy shallots, snowpea tendrils, drizzled with truffle oil

SET MENU

DESSERTS

Coconut Panna Cotta (GF)

Served with tropical fruit compote

Tiramisu

Coffee soaked sponge cake, mascarpone cheese, strawberry chocolate sauce

Passionfruit Tart

Withraspberry coulis crème fraiche

Chocolate Divine

Served with double cream strawberry coulis

Apple Blueberry Tart

With double cream mix berry coulis

Pavlova

With fresh fruits Chantilly cream, passionfruit coulis