



CARNARVON EVENTS CENTRE BUFFET MENU



1. Club Classic @\$55.00 per person

Choice of 2 roasts

1 Salad

2 Sides

2 Wet Dishes

2. Carnarvon Golf Club Deluxe Buffet option @\$65.00 per person

Choice of 2 roasts

3 salads

3 sides

2 wet dishes

Complimentary Purezza Premium Still & Sparkling Water included

ROAST OPTIONS

- 1. Slow roast of seasoned Pork shoulder** - Marinated in Lemon Thyme, Garlic and Seeded Mustard with apple puree - GF
- 2. Rosemary and Garlic Lamb Shoulder** - Marinated Lamb Shoulder with a blend of rosemary and garlic Slowly cooked until tender - GF
- 3. Beef Brisket** - with homestyle rub marinated and cooked over night in a smokey bourbon sauce- GF
- 4. Roasted Chicken Maryland** - Free range Chicken Maryland marinated in garlic, paprika and lemon - GF



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SIDES

- 1. Roast Potato** - Chat potatoes , steam roasted and seasoned with salt and pepper. GF-V
- 2. Creamed Potato** - Cut chat potatoes cooked in a creamy garlic cheese sauce. GF -V
- 3. Italian Potato Bake** - Thinly sliced potato with sliced tomato and fresh herbs. GF-V
- 4. Cauliflower Gratin** - Florets baked with creamy garlic sauce topped with parmesan. GF
- 5. Steamed Green Beans** - Seasoned with sea salt and extra virgin olive oil. GF-V
- 6. Roasted Pumpkin** - Pumpkin roasted with sea salt and butter. GF
- 7. Sweet Potato** - Sweet potato roasted with butter and cinnamon. GF

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 served with steamed rice- GF
- 2. Vegetable Tikka Masala** - Medley of chickpeas, carrots, potato and green peas cooked in mild spices finished with fresh coriander served with steamed rice - GF/V
- 3. Lamb Bourguignon** - Braised lamb in red wine sauce with carrots, onions, mushrooms and bacon.
- 4. Beef Stroganoff** - Beef strips smothered in sour cream mushroom gravy
- 5. Bacon and Mushroom Penne** - Penne pasta with a creamy garlic sauce, cheese, bacon and mushrooms.
- 6. Penne Napolitana** - Penne Pasta finished with homemade tomato sauce with garlic, red wine and Italian herbs and spices - V



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SALAD OPTIONS

- 1. Quinoa Beetroot salad** - Haloumi cheese, tri coloured quinoa, baby beets, cucumber, Spanish onion and baby spinach served with balsamic dressing - GF/V
- 2. Pumpkin Salad** - Roasted pumpkin, baby spinach, Spanish onion, shallots, pepitas seeds and served with a honey mustard dressing.
- 3. Potato Salad** - Diced potatoes, Fresh herbs, red onion and served with a vinaigrette dressing GF/V
- 4. Caesar salad** - Baby cos lettuce, parmesan cheese, bacon, soft boiled eggs, croutons and Ceasar Dressing
- 5. Pasta Salad** - Macaroni with sun dried tomatoes and parsley served with a pesto mayo.
- 6. Garden Salad** - Vine ripened tomato wedges, sliced Cucumber, finely sliced Spanish onions and Julienne carrots with classic French Dressing
- 7. Waldorf Salad** - Apple, red grapes, celery, toasted walnuts and mixed leafs served with a creamy dressing.

ADD TO BUFFET

1. Grazing Station - @ \$40 per person

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

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

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

Prawns only / Order per KG subject to market price