



# HUNTINGDALE GOLF CLUB

## CORPORATE GOLF



## CATERING MENU

April 2011-2012

Huntingdale Golf Club

Windsor Avenue

South Oakleigh, Victoria, 3167

Melbourne, Australia

Phone: +61 3 9579 4622

Fax: +61 3 9579 3280

E: [functions@huntingdalegolf.com.au](mailto:functions@huntingdalegolf.com.au)

W: [www.huntingdalegolf.com.au](http://www.huntingdalegolf.com.au)

# CORPORATE GOLF DAY – CATERING OPTIONS

## BREAKFAST

### **Breakfast-To-Go (pre-packed - for groups of less than 32)**

Fresh Muffin, piece of fruit, muesli bar, juice

### **Bacon & Egg Muffins**

Fresh crispy bacon and free range eggs, with melted tasty cheese in a toasty muffin

### **Light Breakfast**

A selection of fresh Danish pastries, muffins and seasonal fruit platter

All served with tea, coffee and juice

## LUNCH

### **Lunch-To-Go (pre-packed - for groups of less than 32)**

Freshly made sandwich, piece of fruit, chocolate bar, water or sports drink

### **Light Lunch**

Assorted gourmet sandwiches, seasonal fresh fruit platter, tea and coffee

### **Sausage Sizzle**

Premium beef sausages, bbq onions and a selection of breads (cooked on the terrace pre-golf)

### **Gourmet BBQ**

Barbecued sausages, porterhouse steak, tender chicken shaslick, seafood skewers, bbq onions, fresh bread rolls, an assortment of sauces and a choice of 3 salads; Greek Salad; Caesar Salas; Fresh spinach rocquette, bocconcini, semi dried tomato & Rossini Salad; Crispy Asian Noodle Salad

### **Canapés (see menu)**

Choose **five** hot and **five** cold selections from our extensive and enticing cocktail menu

### **2 Course Meal (see menu)**

Select from the following combinations:-

- 1) Soup and Main Course
- 2) Entree and Main Course
- 3) Main Course and Dessert
- 4) Main Course and Cheese Platter

### **3 Course Meal (see menu)**

Select from the following combinations:-

- 1) Soup, Main Course and Dessert
- 2) Entree, Main Course and Dessert

### **Buffet (see menu)**

# CANAPÉ MENU

## **Cold Selections (Choice of five)**

Tomato and spicy salami brochette

Roast vegetables and feta cheese brochette

Chicken with semi-dried tomato and spinach terrine

Smoked salmon with dill mayonnaise

Herb pancake with ocean trout roulade

Prawn cutlets with avocado and chili sauce

Vietnamese rice paper spring rolls

Fresh oysters with Thai dressing

Rare roast beef with horseradish and spring onion mayonnaise

Brie with apricots and cashews

Smoked ham, asparagus and Dijon mustard roulade

Duck and spicy mango salad

## **Hot Selection (Choice of five)**

Chicken satay

Vegetable frittata

Crab claws

Prawns on wonton pastry

Loin of lamb with ratatouille vegetables

Assorted mini quiches

Thai fish cakes

Beef Tataki

Mixed seafood shaslicks

Mini fillet mignons with seeded mustard

Focaccia topped with grilled capsicum, prosciutto, olives and bocconcini cheese

## 2/3 COURSE MENU - SOUP

Chicken, red lentil and snow pea soup

Laksa vegetarian soup with tofu, aromatic Asian spices and coconut milk

Pumpkin, sweet potato, chick pea and ginger

Minestrone ~ a classical Italian thick soup

Hot and sour duck soup

## 2/3 COURSE MENU - ENTRÉE

Carpaccio of ocean trout, scallops with fennel and celery salad, with a lime and olive oil dressing

Warm goat cheese and vine ripened tomato tart with rocket, mint and cucumber dressing

Pan-fried black tiger prawns and tempura oysters on salsa verde

Grilled beef with rendang marinade & a steamed rice terrine in banana leaves served with julienne of Asian vegetables

Seared Atlantic Salmon, nicoise salad with bintje potatoes, quail eggs, beans and baby cos lettuce

Barbecue Quail with warm buckwheat noodle salad

Marinated char-grilled venison with caramelized pears and beetroot

Pan-fried calamari with rocket, minestra and cherry tomato salad and roast capsicum dressing

### **Vegetarian Selection:**

Ricotta, spinach and zucchini fritelle

## 2/3 COURSE MENU - MAINS

Roast sirloin of Beef on smoked hock, pea mash with a Shiraz jus

Fillet of Beef, wrapped in leek with mushroom risotto and caramelized radicchio

Loin of veal on kipfler potatoes and broccolini with mustard fricassee

Slow braised Lamb saddle with traditional moussaka

Free Range Chicken on a sweet corn, spinach and kaffir lime pergedel with a green mango and coriander salsa

Roast duck on sweet potato, wilted greens and chili guava glaze

Loin of Pork with sweet soy, ginger and sage on stir-fried vegetables

Chicken wrapped in pancetta with gruyere cheese on pumpkin and pine nut risotto

Blue Eye Fish with preserved lemon and a tomato mint crust on Moroccan vegetables

Tasmanian Salmon served on coconut rice in wombok and Balinese spice paste

### **Vegetarian Selections:**

Grilled Vegetable Stack served with tomato and avocado salsa

Pumpkin and Ricotta Flan served with cucumber yogurt dressing

Risotto with brunoise of vegetables with Creole salsa

## 2/3 COURSE MENU - DESSERT

Apple and galaktobourekos custard charlotte with a rhubarb and berry compote

Lemon polenta cheesecake with yoghurt, mascarpone and berry compote

Flourless chocolate cake with strawberry champagne sabayon

Vanilla cream brulee with raspberry au gratin

Huntingdale Trio of Sweet Delights ~ Chefs choice

Sticky Date Pudding served with roasted pears

Hot Chocolate Fondant with cinnamon mascarpone and cherry brandy

Passion fruit Pavlova with a mango salad

**Alternatively you may choose our cheese platter –**

A fine selection of Australian cheese served with a mixture of fruit, nuts and biscuits

# BUFFET

## Seafood

Fresh Oysters, Prawns and Smoked Salmon

Fried salt & Pepper Calamari

Freshly grilled Cajun ocean trout

'Fish of the day' tempura

## Hot & Cold Dishes

Marinated sirloin of beef with honey and mustard dressing

Chicken roulade with sun-dried tomatoes and spinach

Thai chicken drumsticks

Pork belly with spicy plum sauce

Turkey breast with red currant glaze

Vegetable frittata with prosciutto and bocconcini

Stir-fry vegetables with cashews

Seasoned Wedges

## Salads

Greek or Caesar

Fresh spinach rocquette, bocconcini, semi dried tomato & Rossini

Sweet potato and pumpkin

Crispy Asian noodle salad

## Dessert

**Huntingdale Trio of sweet delights:-**

Pannacotta

Flourless Chocolate Cake

Lemon Tart

Followed by Tea/Coffee and Chocolates