

Woonona Bowling Club

*JL Lago*

*Catering Menu*

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## Canape Menu

\* Minimum of 10 people \*

(Choice of 5: \$25 pp; choice of 8: \$40pp)

Firecracker Prawns

Arancini Balls

Veg Samosa

Veg Spring Roll

Buffalo wings

Satay chicken skewers

Pulled pork sliders

Southern Fried chicken sliders

Chicken schnitzel sliders

Chilli squid

Cocktail fish

# BBQ Package

\* Minimum of 10 people, \$30 pp \*

Choose one below or a choice of two for alternate drop with salad & chips or seasonal vegetables

- 250g Rump Steak (GF)
  - 250g Chicken Breast (GF)
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## Burger Package

\* Min of 10 people, \$16 pp \*

(Pick one below)

- Beef Burger with Chips
- Southern Fried Chicken Burger with chips
- Chicken Schnitzel Burger with Chips

## Chicken Slider Package (10pcs) \$50

- Southern Fried chicken or Chicken Schnitzel with lettuce, chipotle aioli

## Finger Food Platter

\* For 10 people, \$130 per Platter \*

- Mini Sausage Roll (10pc)
  - Party Pies (10 pc)
  - Vegetarian Spring Rolls (10 pc)
  - Vegetarian Samosa (10 pc)
  - Arancini (10 pc)
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## Antipasto Platter (For 10 pax) \$100

- Cured Meats, Arancini Balls, Grilled assorted Veggies, Olives, Nuts, Dips and Bread

## Fruit Platter (For 10 pax) \$60

- Mixed Seasonal Fruit

# SET MENU

-Minimum 30 people, maximum 2.5hrs-

\*Two Course \$45 / Three Course \$60\*

Choose Two (alternate Drop)

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## - ENTRÉE -

- Chilli salt squid with rocket pear salad
- Char siu Pork Loin (Chinese 5 spice marinated ), with apple slaw
- Crispy polenta chips with cream mushroom sauce
- Spinach & ricotta Ravioli with sage butter, sugar walnut
- Coconut Prawns & mango cocktail
- Asian Mix/ dim sim, dumpling and soring roll

## - MAIN - ( MASH POTATO& GREEN VEGGIES)

- Crispy skin Atlantic salmon with hollandaise sauce
- Chicken involtini, prosciutto wrapped chicken breast, stuffed by mozzarella cheese, spinach, semi dried tomato in pomodoro sauce
- Crackling pork belly in red wine jus & apple puree
- Angus New York strip in red wine jus & beets puree
- Slow-braised lamb shank pie in red wine jus & green peas
- Herb crusted fillet of Barramundi with roasted tomato salsa, balsamic and olive oil

# SET MENU

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## - DESSERT -

- Baked ricotta cheese cake with fresh berries & coulis
- Lemon meringue with fresh berries & coulis
- New York cheese cake with fresh berries & coulis
- Dark chocolate Brownie with fresh berries, gelato
- Ricotta cannoli, with fresh berries, coulis, meringue