



# Functions MENU Information

**Gundagai Services Club**  
ACN. 000 964 910  
254 Sheridan St (PO Box 25)  
Gundagai NSW 2722  
Ph(02) 6944 1355 Fax (02) 6944 1323

## Business Meetings

### Menu (1)

#### Morning Tea

- Tea/Coffee and Biscuits on arrival

#### Lunch

- Assorted Gourmet Sandwiches plus a Variety of Finger Food  
Chicken Wings, Mini Pies, Sausage Rolls, Vegetarian Chinese Spring Rolls, Curry Puff Triangles, Dim Sims, Calamari Rings & Potato Wedges

#### Afternoon Tea

Tea/Coffee and Biscuits

**\$12 P/P**

### Menu (2)

#### Morning Tea

- Tea/Coffee and Biscuits with Cakes and Slices

#### Lunch

- Chicken Schnitzel, Chips, Salad or Vegies
- Ham Cheese Quiche Chips, Salad or Vegies
- Chicken Kiev, Chips, Salad or Vegies
- Seafood Basket, Chips, Salad or Vegies
- Mongolian Beef with Fried Rice
- Honey Chicken with Fried Rice
- Curry Prawns with Fried Rice
- Sweet and Sour Pork with Fried Rice

#### Afternoon Tea

Tea/Coffee and Biscuits with Cake and Slices

**\$18 P/P**

*Note: for efficient service, orders should be placed in advance*

## Morning & Afternoon Teas

- Tea/Coffee and Biscuits **\$4 P/P**
- Tea/Coffee Biscuits, Cakes and Slices **\$8.50 P/P**
- MORNING TEA - Tea/Coffee, Biscuits, Cakes, Slices and AFTERNOON TEA – Tea/Coffee Biscuits all **\$9 P/P**
- **ALL DAY** – Tea/Coffee and Biscuits **\$6 P/P**
- **FRUIT PLATTER with morning or afternoon tea - \$20 each.**

## Finger Food

Gourmet Sandwiches, Vegetarian Chinese Spring Rolls, Mini Quiche, Thai Fish Cake with Sweet Chilli Dip, Mini Pies, Sausage Rolls, Curry Puff Triangles, Salt & Pepper Calamari, Chicken Wings, Chicken Skewers, with Satay Sauce, Sushi, Mini Pizzas, Crab Claws, Prawn Cutlets, Fish Pieces, Potato Wedges.

### Platter for 10 People

- Choice of 5 of the above snacks with potato wedges \$60
- Choice of 6 of the above snacks with potato wedges \$70
- Choice of 7 of the above snacks with potato wedges \$80
- Choice of 8 of the above snacks with potato wedges \$90

## HOT & COLD BUFFET SELECTION

Dim Sims, Spring Rolls, Fish Pieces, Curried Prawns, Mongolian Beef, Sweet & Sour Pork, Honey Chicken, Leg Ham, Corn Beef, Roast Chicken Pieces, Potato Salad, Garden Green Salad, Pasta Salad, Pineapple & Water Mellon Platter with Assorted Desserts and self Serve Tea & Coffee.

**\$25 P/P**

## TWO COURSE MEALS

### Choice of Main

Grilled Scotch Fillet

Grilled Fish Fillet

Served with fresh dinner roll & butter

### Dessert

Tropical Fresh Fruit Salad

Mango Cheese Cake

Coffee/Tea - Self Serve

**\$22 P/P**

## CARVERY SELECTION

**Meat:** Prime Roast Beef, Whole Roast Pork on bone, Spiced Lamb Leg, Roast Chicken, Boneless Honey Glazed Ham,

Vegetables: Above selection is served with Roast Potatoes, Pumpkin, Beans, Cauliflower and Carrots

Salads: Garden Green Salad, Potato Salad, Coleslaw, Pasta Salad

**Dessert:** Tropical Fresh Fruit Salad, Nero Mud Cake, Cappuccino Cheese Cake, Pavlova Roulade

**COFFEE/TEA** – Self Serve

Choice of 2 selections **\$23 P/P**

Choice of full selection **\$25 P/P**

## ROAST DINNER MENU

**Entrée:** Pumpkin Soup, Vegetable Soup, Sweet Corn Chicken Soup or Prawn Cocktail (*select one*)

**Main:** Roast Beef, Roast Chicken, Roast Lamb (*select up to two*)

Served with fresh dinner roll & butter

Vegetables: Above selection is served with Baked Potato, Pumpkin & other Seasonal Garden Fresh Vegetables

**Dessert:** Tropical Fresh Fruit Salad, Mango Cheese Cake

**COFFEE/TEA** – Self serve

**\$25 P/P**

## WEDDING MENU

Crudités \$15 per Platter

Antipasto \$20 per Platter

*(A platter serves 12 people)*

### Entrée

Ginger & Shallots Shell Scallops, with Mornay Sauce, Prawn & Avocado Salad, Chicken & Avocado Salad, Smoked Salmon with Horseradish Cream, Chicken Caesar Salad, Plate of Fresh Seafood or Plate of Oyster Natural

### Main

Grilled Scotch Fillet, White Fungi Chicken Pocket dressed in white wine sauce, T-bone steak with potato spun prawns, Rack of Lamb Crusted with mustard, Grilled Fillet of blue eye Cod with creamy pureed basil sauce, Chicken Breast with Crab sweet corn sauce, Grilled Fillet of Atlantic Salmon with Caviar Hollandaise sauce.

### Dessert

Brandy Snap Basket with fresh fruit salad, Black Forest slice, Nero Mud Cake, Cappuccino Cheese Cake, Pavlova Roulade

## WEDDING MENU 1

Crudités \$15 per platter

Antipasto \$20 per platter

*(A platter serves 12 people)*

### Entrée

Chicken Avocado Salad, *(tailed prawns served with avocado baby cos in creamy aioli, Asparagus in Ocean Wrap, Steam asparagus wrapped in fish fillets topped with dressing, shallots and soy.*

### Main

Grilled Scotch Fillet, White fungi in chicken pocket *(cottage cheese and mushrooms in char grilled chicken pocket dressed with garlic white wine sauce)*

\$30 P/P

With choice of Dessert **\$35 P/P**

## WEDDING MENU 2

### Entrée

*(Choice of 2)*

Asparagus in Ocean Wrap, Ginger & Shallots Shell Scallops, Chicken Avocado Salad, Smoked Salmon with Sweet Potato Tain, *(Diced Sweet Potato tossed with Spanish onions & Japanese mayo topped with Smoked Salmon drizzled with Sweet Mango Sauce)*

### Main

Potato Spun Prawns with T-bone steak, Mustard Crusted Rack of Lamb

**\$35 P/P**

With choice of Dessert **\$40 P/P**