

Dixon Park Surf Life Saving Club



FUNCTION AND WEDDING PACKAGES

Finger Food Menus \$28 to \$40
Seated Buffet Menus \$45 to \$60
Three Course Seated Menus \$50 to \$65



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FINGER FOOD MENU

Choose any 6 Hot & Cold Items - \$28

Choose any 8 Hot & Cold Items - \$35

Choose any 8 Items Including Seafood Selection - \$40

COLD SELECTION

- Tomato & Avocado on Sourdough Crostini
- Vegetable Crudités & Dips with Pita Bread
- Brushetta with Sundried Tomato, Eggplant & Olives
- Smoked Trout & Chive Sour Cream Tartlet
- Rare Roasted Thai Beef Salad
- Spiced Chicken in Curry Mayonnaise & Mango Chutney
- Chinese Pancakes with Teriyaki Beef
- Ham & Melon on Crisp Ciabatta Toast

HOT SELECTION

- Crumbed Whiting Fillets with Thousand Island Dressing
- Vegetable & Black Bean Spring Rolls
- Mini Beef Dim Sims with Sweet Chilli
- Flame Grilled Meatballs with Rosemary & BBQ Sauce
- Mini Falafel with Cucumber Yoghurt
- Pumpkin & Feta Risotto Bites
- Tandoori Chicken Skewers with Curry & Lemon Dip
- Sweet Potato Frittata with Balsamic Glaze
- Roma Tomato Tart with Chive & Cheddar Cheese
- Sesame Chicken Goujon's with Plum & Ginger Sauce
- Basil & Mozzarella Pizzatta
- Feta & Spinach in Crisp Filo Parcel

SEAFOOD SELECTION

- Grilled Prawn Tartlet with Lemon Aioli
- Seared Scallop on a Sweet Corn Pancake
- Rolled Omelette of Smoked Salmon & Asian Egg with Crisp Capers
- Fried Mussel Fritter with Wasabi Mayonnaise
- Cajun Crumbed Prawns with Citrus Mayonnaise



THE BBQ BUFFET

\$45 per person – Minimum 30 people

Includes Fresh Baked Assorted Bread Rolls & Grissini Sticks

COLD SALAD SELECTIONS

- 'Crunchy' Red & Green Coleslaw with Mustard Seed Mayonnaise
- Potato Salad with Bacon & Green Shallots
- Mixed Leaves & Ripe Tomato Salad with Cucumber & Balsamic Vinaigrette

HOT & GRILLED SELECTIONS

- Lemon & Mustard Marinated Chicken
- BBQ Scotch Fillet Steak with Braised Onion
- Pork Chipolata Sausages
- Onion & Potato Bake
- Sweet Corn on the Cob with Rosemary Salt Flakes

DESSERT

- Passionfruit Pavlova with Soft Whipped Vanilla Cream
- Dark Chocolate Tartlet

COFFEE & TEA



THE BEACH BUFFET

\$45 per person – Minimum 30 people

Includes Fresh Baked Assorted Bread Rolls & Seeded Lavash

COLD SALAD SELECTIONS

- Cajun Potato Salad with Red & Green Capsicum
- Baby Cos Salad with Parmesan & Mustard Croutons
- Sweet Corn & Cherry Tomato Salad with Sour Cream & Basil Dressing

HOT SELECTION

- Sticky Pork Spare Ribs with Pineapple & BBQ Sauce
- Braised Chicken 'Drumsticks' with Savoy Cabbage & Harina Carrots
- 'White Fish' Parcels with Tomato, Basil & Lime Butter
- Mixed Vegetables with Honey & Sesame Glaze
- Roasted Cocktail Potatoes with Savory Herb Salt

DESSERT

- Selection of Seasonal Fresh Fruits
- 'New York' Cheesecake with Blueberry Compote
- Chocolate Walnut Brownie

COFFEE & TEA



THE SEAFOOD BUFFET

\$60 per person – Minimum 30 people
Includes Fresh Baked Bread Rolls & Crisp Bread

ENTREE (Served to the table)

- Seafood 'Antipasto' of Fresh Prawns, Marinated NZ Mussels, Oysters in Half Shell & Roasted Ocean Trout with Dressings & Accompaniments

COLD SELECTION

- Green Asparagus & Smoked Salmon Frittata with Dill Salad
- Mixed Leaf & Honey Roasted Pumpkin Salad with Pinenut & Maple Dressing
- Noodle Salad with Shredded Chicken , Beans & Soya Vinaigrette

HOT SELECTION

- Garlic & Chilli Roasted Prawns with Calamari, Bok Choy & Coconut
- Herb Crusted Blue Eye with Three Citrus Butter
- Chicken & Honey Sausages with Sweet & Sour
- Saffron Basmati Rice with Crisp Shallots

DESSERT

- Selection of Seasonal Sliced Fruits
- Lemon Curd Tart with Soft Cream
- 'Sacher' Torte with Raspberry Jam

COFFEE & TEA



FUNCTION MENU 1

3 Course - \$50 per person

Includes Tea & Coffee

Select 2 items from each course to be served alternately

ENTREE

- Ripe Tomato Soup with Ricotta & Pesto
- 'Pressed' Pork Belly with Julienne of Crispy Vegetables & Lemon Mayonnaise
- Seared Thai Beef Salad with Pumpkin & Coriander
- Chicken & Garlic Terrine, Crisp Focaccia Toast & Chive Sour Cream Dressing
- Spinach Ravioli, Roasted Tomato & Basil Parmesan
- Sicilian Prawn Salad with Tomato, Ciabatta, Pinenuts & Red Wine Vinegar

MAINS

- Mustard Crusted Beef with Potato 'Lyonnaise' & Tomato Salsa
- Parmesan Crusted Chicken Breast & Rosemary Potato, Spinach & Red Wine Jus
- Coriander Pesto Crusted Cod with Roasted Corn Relish
- Tasmanian Salmon Fillet, Spinach & Feta Filo with Bisque Sauce
- Roasted Pork with Cabbage & Potato Cake, Apple Balsamic
- Leek, Zucchini & Ricotta 'Torte' with Rocket Salad & Basil Dressing

DESSERT

- 'Espresso' Tiramisu with Biscotti & Raspberry Compote
- Toffee Crusted Lemon Tart with Mint Syrup
- Chocolate & Orange 'Pie' with Mandarin Segments
- Strawberry & White Chocolate Pavlova with Peach Coulis
- Passionfruit Bavarois with Lime Curd
- Milk Chocolate Pudding with Cinnamon Poached Fruits



FUNCTION MENU 2

3 Course - \$65 per person

Includes Tea & Coffee

Select 2 items from each course to be served alternately

ENTREE

- Queensland Blue Pumpkin Soup with Prawns & Parmesan Croutons
- Seared Sea Scallops & Vermicelli Noodle Salad with Narijum Dressing
- Indian Spiced Chicken with Tabouli Salad & Riata Dressing
- Duck Terrine with Madeira Jelly, Salad Leaves & Toasted Walnuts
- BBQ Lamb Fillet with Nicoise Salad with Basil Oil Dressing
- Blue Swimmer Crab Cake with Vegetable 'Coleslaw' & Sweet Chilli Dressing

MAINS

- Roasted Atlantic Salmon with Pea & Parsley Risotto & Chardonnay Butter Sauce
- Roasted Saddle of Lamb with Cabbage & Tomato Sautee & Olive Jus
- Coriander & Honey Glazed Breast of Chicken with Bok Choy, Baby Carrots & Ginger Jus
- Slow Baked Beef with Creamed Mixed Mushrooms on Sourdough Croute & Shiraz Jus
- Baked Veal Loin on Ratatouille, Sage & Almond Butter
- Feta & Vine Ripened Tomato Tart with Roasted Capsicum & Tomato Chilli Jam
- Duck Leg 'Confit' with Potato Rosti, Sautéed Green Zucchini, Red Current Jus

DESSERT

- Vanilla Bean Panna Cotta with Macerated Strawberries & Cinnamon Parmier
- Profiteroles with White Chocolate Custard and Mango & Peppermint Salsa
- Date & Banana Pudding with Ginger Caramel & 'Runny' Cream
- Apple & Almond Tart with Vanilla 'Eggnog' Custard
- Vanilla Shortbread Sandwich with Raspberry & Lime Compote

