



# FUNCTIONS

## *Menu*

# **SKEWER** *Menu*

CHOOSE 5 ITEMS  
**\$33PP**

CHOOSE 7 ITEMS  
**\$40PP**

CHOOSE 9 ITEMS  
**\$46PP**

## *Chicken*

1. Crumbed peri peri chicken skewers
2. Satay flavoured chicken skewers (GF)
3. Lemon and chilli chicken skewers (GF)
4. Deep fried beef kofta on skewers
5. BBQ, beef and onion skewers (GF)
6. Beef, rosemary and paprika on skewers

## *Vego & Vegan*

1. Chickpea and broad beans falafel on skewers
2. Hoisin, tofu, capsicum, and zucchini on skewers (Vegan, GF)
3. Mixed mushroom skewers (GF, Vegan)
4. Nepalese Style potato twisters (GF, Vegan)

## *Lamb*

1. Cumin marinated lamb skewers (GF)
2. Moroccan spiced lamb kofta on skewers
3. Rosemary and garlic lamb skewers (GF)

## *Pork*

1. Teriyaki flavoured pork on skewers (GF)
2. Fried pork, fennel, and sage on skewers
3. Chilli and lemon marinated pork on skewers (GF)

## *Seafood*

1. Hoki, dill, and capers on skewers
2. Tempura battered Australian tiger prawns on skewers
3. Battered flathead on skewers with tartare sauce



MIN 10 PEOPLE

# COCKTAIL *Menu*

CHOOSE 5 ITEMS  
**\$28PP**

CHOOSE 7 ITEMS  
**\$33PP**

CHOOSE 9 ITEMS  
**\$39PP**

1. **Vegetable Samosa** with Tamarind chutney (V)
2. **Platter of vegetarian nachos** (V)
3. **Deep fried chicken wings** (GF)
4. **Mini beef pies**
5. **Falafel balls with aioli** (GF)
6. **Lamb meatballs** with Napolitana sauce and parmesan cheese (GF)
7. **Vegan pakora** with chutney (V)
8. **Beef sausage rolls** with sweet chilli sauce
9. **Beef meat ball** with Napolitana Sauce
10. **Arancini balls** with garlic aioli
11. **Tempura fish cocktails** with tartare sauce
12. **Vegetarian spring rolls** with sweet chilli sauce
13. **Potato wedges** with sweet chilli and sour cream
14. **Crunchy chips** with tomato and BBQ sauce

Each dish will be presented on a tray, one portion per guest.

**\*ADD ON'S  
AVAILABLE  
SEE PAGE 6**



MIN 10 PEOPLE

# COCKTAIL *Menu*

## PREMIUM

CHOOSE 5 ITEMS

**\$35PP**

CHOOSE 7 ITEMS

**\$41PP**

CHOOSE 9 ITEMS

**\$47PP**

1. Cumin lamb skewers with Greek yoghurt (GF)
2. Smoked salmon mini quiches
3. Freshly crumbed calamari
4. Tofu and mushroom vegan skewers (GF)
5. Home-made chicken spring rolls with sweet chilli sauce
6. Satay chicken skewers
7. Mixed veggie nachos with salsa (V)
8. Lamb meatball with Napolitana sauce and parmesan cheese (GF)
9. Vegan samosa with tamarind chutney (V)
10. Mix veggie mini quiches (V)
11. Beef sausage with Sweet chilli sauce
12. Tempura battered flathead with tartare sauce
13. Mini beef pies
14. Southern fried chicken popcorn

Each dish will be presented on a tray, one portion per guest.

\*ADD ON'S  
AVAILABLE  
SEE PAGE 6



# CANAPES *Selection*

CHOOSE 5 ITEMS

**\$42PP**

CHOOSE 7 ITEMS

**\$48PP**

CHOOSE 9 ITEMS

**\$55PP**

1. **Chicken spring rolls** served with homemade sweet chilli sauce
2. **Tassie salmon and cucumber tartare** with wasabi mayo (GF)
3. **Tiger prawns and celery cocktails** with daikon slaw (GF)
4. **Hand roll samosa** with tamarind chutney and fresh herb (vegan)
5. **Ginger and soy braised pork sliders** with cabbage and carrot slaw
6. **Pumpkin ricotta and zucchini mini quiche** (V)
7. **Mediterranean falafel** with vegan aioli and zaatar (vegan)
8. **Chicken wings cooked in master stock** with hoisin dressing and toasted sesame seed (GF)
9. **Dukkha dusted Moroccan lamb kofta** with Laban sauce (GF)
10. **Classic beef sausage rolls** with sweet chili sauce
11. **Lamb souvlaki** with cucumber yogurt (GF)
12. **Asian style fried rice in box** (vegan, GF)
13. **Thai chicken and hokkien noodle box**
14. **Southern fried chicken popcorn** with aioli
15. **Classic fish and chips in box** with tartare sauce
16. **Lamb meatball** with napolitana sauce (GF)
17. **Cumin dusted beef kofta on skewers** (GF)

All the dishes are served either in the box or on skewers for your comfort.

**\*ADD ON'S  
AVAILABLE  
SEE PAGE 6**



**ADD ON**  
*Salad*

CHOOSE 2  
**\$6PP**

1. Garden salad
2. Crispy cabbage and carrot slaw
3. Roasted pumpkin and spinach Salad

CHOOSE 2  
**\$8PP**

1. German Potato, bacon, and egg salad
2. Greek salad
3. Caesar salad

CHOOSE 2  
**\$9PP**

1. Smoked salmon and penne salad
2. Crispy prosciutto and pear salad
3. Roasted Asian duck and noodles salad

**ADD ON**  
*Sweet Bites*

CHOOSE 1 ITEM  
**\$5PP**

1. Mini donuts ball with chocolate topping
2. Cinnamon and honey puff pastry roll
3. Semolina custard mini bites
4. Mixed berries jam bites with icing sugar

CHOOSE 2 ITEMS  
**\$9PP**

5. Apple and apricot on pastry
6. Coconut sticky rice pudding (GF, Vegan)
7. Honey glazed watermelon with toasted sesame (GF, Vegan)

CHOOSE 3 ITEMS  
**\$12PP**



# SET Menu

2 COURSE

\$55PP

3 COURSE

\$65PP

## Entree CHOOSE 2

1. **Beetroot-cured salmon** with crispy watercress and wasabi lemon vinaigrette (GF)
2. **Hand-rolled chicken (scallion and Cilantro) spring roll** with homemade sweet chilli sauce
3. **Handmade vegan samosas** with tamarind and chilli sauce
4. **Himalayan salt and chilli squid** with daikon radish, slaw and lime aioli (GF)
5. **Vegetarian quiche** with wild mushroom, aubergine, pumpkin cherry tomato, ricotta and dill

ALTERNATIVE DROPS AND  
SET MENU OPTIONS

## Mains CHOOSE 2

1. **Grilled Salmon** with chickpeas, tabouli salad and chimichurri sauce (GF)
2. **Spanakopita Filo pastry** filled with spinach, feta, and ricotta. Served with mixed leaves, olives, roasted pepper, pepita seed, tzatziki dressing and dukkha dust
3. **Slow braised lamb shoulder** with baby spinach, olive, roasted pepper, soft feta, cucumber yogurt dressing, za'atar and almond dust (GF)
4. **Herb crumbed pork cutlet** with hand-cut fat chips, seasonal green and apple sauce and jus
5. **Asian Pulled Pork salad** with soba noodles, pomegranate, watermelon, mung bean sprout, baby corn and sweet and sour dressing
6. **Vegan salad** with Quinoa spinach, fresh avocado, mint, chickpea hummus, grilled peppers, kalamata olives and peanut dust

## Desserts CHOOSE 2

1. **Sticky date pudding** with vanilla ice cream, sweet salty caramel sauce and pistachio nut topping
  2. **Seven spiced rice pudding** with crispy sugar topping
  3. **Vegan yoghurt and mixed fruit bowl** (GF)
- Honey-glazed watermelon and toasted sesame seed** (GF)
4. **Key lime tart** with mixed fruits

These dishes will be served as alternative drops divided equally. Any dietary requirements will be considered and catered for individually.





*CLUB LAKE CATHIE*

