

# West Wyalong S&C Sports Club – Functions Menu

## Entrée Selection

### Entrée A \$6-00

*Soup of your choice*

*Pasta of your choice*

*Chicken & Bacon Delicious*

*Chicken, bacon, shallots, masked in white sauce, served in a pastry case*

*Mini Spring Rolls*

*Deep fried and served with Sweet and Sour sauce*

### Entrée B \$7-50

*Teriyaki Chicken Sticks*

*Deep fried mini chicken wings, served with a rich Teriyaki sauce*

*Prawn Cocktail*

*An Australian icon, with lemon and seafood sauce*

*Deep Fried Camembert*

*Wedges of double crumbed Camembert, with cranberry sauce*

*Asparagus & Cheese Vol-au-vent*

*Asparagus, tasty cheese, tossed in white sauce, served in a pastry case*

### Entrée C \$8-50

*Chicken & Ricotta Rolls*

*Chicken, ricotta, shallots in Puff Pastry, served with Mango chutney*

*Mushroom Crepe*

*Mushroom, bacon, onion and port, wrapped in a French Crepe*

*Salmon & Dill Pancakes*

*Mini Dill pancakes, topped with Tasmanian Salmon, sour cream and Caviar*

*Bacon & Prawn Rolls*

*Large Tiger prawns, wrapped in bacon, tossed in flour, deep fried, with Sweet and Sour sauce*

### Entrée D \$9-00

*Mini Seafood Platter*

*2 prawns, 2 oysters, 2 calamari rings, 2 fingers of whiting, seafood sauce and a lemon wedge*

*Smoked Salmon*

*Paper thin slices of Tasmanian Salmon, tomato, lemon, onion rings and capers*

*Frisco*

*Mushroom, bacon, tomato, capsicum and onion in a Puff pillow*

*Seafood Crepe*

*Prawns & crab meat, shallots in mornay sauce, wrapped in a French Crepe*

## Main Course Selection

*All meals accompanied by seasonal vegetables, bread roll & dinner mint*

### Main A \$12-50

*Roast Beef, Chicken, Lamb*

*Chicken Schnitzel*

*Crumbed Whiting*

*Lasagne*

**Main B \$14-00**

**Chicken Kiev**

*Crumbed, boneless chicken breast, with garlic butter*

**Plum Pork**

*Grilled medallions of pork, served with a spicy Plum Sauce*

**Seafood Basket**

*A selection of crumbed and battered seafood, lemon wedge and tartare sauce*

**Veal or Chicken Parmagianna**

*Chicken or veal schnitzel, topped with tomato and onion concasse, and grilled cheese*

**Main C \$15-50**

**Steak Diane**

*Grilled sirloin, with our own special Diane sauce*

**Rosemary Lamb**

*Boned lamb, marinated in garlic, lemon, mustard and rosemary, served with Lemon Hollandaise sauce*

**Pork Mexican**

*Oven roasted pork fillet, and a spicy tomato, onion and capsicum sauce*

**Main D \$16-50**

**Beef Wellington**

*Fillet of beef and mushroom duxelle wrapped in filo pastry*

**Rack of Lamb**

*Slow roasted Riverina Lamb, served with a Red wine and pepper jus*

**Swiss Chicken**

*Breast Fillet of chicken, topped with shredded ham, Swiss Cheese and a sweet mustard and garlic sauce*

**Dessert Selection \$4-50**

**Mango Cheesecake**

*Sponge base, cream cheese filling topped with Mango Swirl, cream and ice-cream*

**Bailey's Chocolate Mousse**

*Chocolate mousee, Bailey's Irish Cream and whipped cream (heaven in a glass)*

**Pecan Pie**

*Rich Pecan nuts in a caramel filling, ice-cream*

**Chocolate Mud Cake**

*Double chocolate Mud Cake with cream and drunken strawberries*

**Cassata**

*A special blend of ice-cream and yoghurt, macerated fruit and nuts*

**Cherries Jubilee**

*Brandied cherries, ice-cream and whipped cream*

**Apple Strudel**

*Diced apple and sultanas wrapped in filo pastry, ice-cream and cream*

**Paulova Roll**

*Connie's famous paulova roll with a hint of chocolate and mint*

**Fresh Fruit Salad**

*A fresh selection of seasonal fruits with ice-cream*

**Wine Trifle**

*Sponge cake, sweet sherry, fruit and custard topped with whipped cream*

For more information contact Lesley Wright, Catering and Function Co-ordinator, Phone 6972 2541