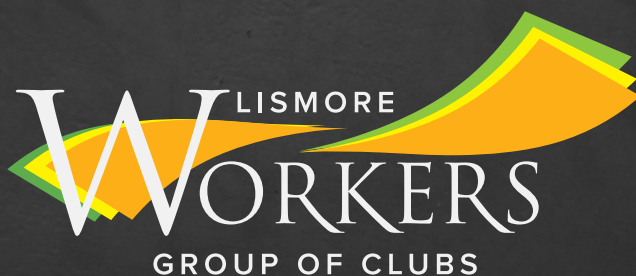


For Workers Club enquiries call **02 6621 7401** or email functions@lismoreworkers.com.au
For Workers Sports Club enquiries email sportsfunctions@lismoreworkers.com.au



CATERING MENU

For events and functions at Lismore Workers
and Lismore Workers Sports Clubs



LISMORE WORKERS CLUB
225-231 Keen Street Lismore
Contact: **02 6621 7401**

LISMORE WORKERS SPORTS CLUB
202 Oliver Ave Goonellabah
Contact: **02 6625 2299**



SIT-DOWN MENU

Menu includes complimentary coffee and tea

2 Course Meal \$40.50 p.p

3 Course Meal \$49.50 p.p



With a sit-down menu you can either choose fixed options or select dishes for alternate drop from the selection below.

ENTRÉE

Thai Beef Salad beef marinated in thai dressing with cucumber, lettuce, onion, snow peas and bean shoots

King Prawn or Chicken Caesar Salad with bacon, eggs, croutons and shaved parmesan

Slow Cooked Pork Belly with crispy apple coleslaw

Asian Plate of sushi, wontons and spring rolls served with dipping sauce

Penne with Slow Roasted Tomatoes, basil oil, garlic and rocket

Smoked Salmon with goat cheese and chive cream

Homemade Italian Meatballs with freshly grated parmesan cheese served on rocket

Thai Red Curry Chicken with garlic, shallots and mild red chilli served with scented rice

Country Style Cream of Pumpkin Soup with garlic crouton

MAINS

Chicken Breast Wrapped in Prosciutto on roasted vegetables, green beans and mustard sauce

Eye Fillet of Beef with rosemary and garlic potatoes, baby carrots, broccolini and merlot jus

Grilled Pork Fillet on creamy mash with roasted apple, balsamic glaze and crispy pancetta

Baked Atlantic Salmon on sweet potatoes, hollandaise sauce and sugar snap peas

Slow Roasted Lamb resting on roasted vegetables, cannellini beans and red wine jus

Pan Fried Chicken Breast on creamy mashed potatoes, asparagus with a creamy mushroom and brandy sauce

Beef Eye Fillet with dauphinoise potatoes, broccolini, red onion jam and jus

Roast cake of char grilled marinated vegetables with goat cheese and salsa verde **(V)**

Parcel of ratatouille vegetables wrapped in pastry with herb roasted potatoes and broccolini **(V)**

DESSERT

Berry Cheesecake with Raspberry Coulis

Moist Chocolate Mud Cake

Citrus Curd Tart

Passionfruit Cheese Cake

Sticky Date Pudding

Vanilla Bean Pannacotta

Individual Pavlova

Apple Tart with Brandy Custard

COCKTAIL FOOD MENU

When ordering platters, please indicate number of platters required and times to be served

Bar Snacks \$3.80p.p

Mixed nuts, assorted chips and olives

Fresh Fruit Platter (15 people) \$40.00

A selection of fresh seasonal fruit

Cheese & Fresh Fruit Platter (Suitable for 10) \$45.00

Seasonal Fresh Fruit, variety 3 cheeses with water crackers

Deli Platter (Suitable for 20) \$75.00

Cold Meats, variety 3 cheeses, sundried tomatoes, olives, gherkins, water crackers & Turkish bread

Trio of Dips (Suitable for 10) \$35.00

Three dips with fingers of Turkish bread

Fork Food Selection (Choose 2 items) \$12p.p

Satay with your choice of chicken, beef, pork or vegetarian with jasmine rice

Battered Flathead with chips and tartare sauce

Red Thai Curry with your choice of chicken, beef, pork or vegetarian with jasmine rice

Salt and Pepper Calamari with chips and aioli

Cold Selection (Choose 3 items each platter - suits 10 pax) \$65.00

Peking Duck rice paper rolls

Vegetable Frittata with hummus and kalamata olives

King Prawns with spanish onion, capsicum, chervil and lime cream

Thai Beef Salad

Selection of Assorted Sushi (*Sushi not available on Sundays*)

Hot Selection (choose 5 items each platter suits 10 pax - 50 pieces per platter) \$75.00

Traditional and Vegetarian Petite Quiches

BBQ Pork Wonton with Japanese Mayonnaise

Spinach and Feta Arancini Balls

Spinach and Ricotta rolls

Shitake and Tofu Gyoza

Panko Crumbed Prawns

Chicken and Mushroom Filos

Prawn and Lemongrass stalk w chilli mayonnaise

Sugarcane Beef with chutney

Steamed Gow Vegetables

Crab Cakes with sweet chilli

Peking Duck Wellingtons with Sweet soy sauce

Grilled Pork Belly with Soy Glaze

Mini salami & vegetable pizza

Satay chicken skewers

Sausage rolls

Mini spring rolls

BBQ vegetable puff

Gluten Free Selections (choose 3 items each platter suits 10 pax - 50 pieces per platter) \$75.00

Mini party pies

Quiches

Pumpkin sausage roll

Spinach and feta roll

Curried lentil mini pies

ROAST MENU

2 Course Meal \$28.00 p.p

A simple selection two alternate-drop roast meals with complimentary tea and coffee

Roast Selection

Roast Beef

Roast Pork

Roast Chicken

Accompanied by

Roast Potato, Roast Pumpkin, a Tossed Garden Salad or Garden Vegetables, Fresh Bread Rolls

Desserts (Choice of 2)

Pavlova

Chocolate Mud Cake

Cheesecake



BUFFET MENU

All buffets include dinner rolls, tea and coffee

BUFFET PRICES

Choice of 2 Hot, 2 Cold, 3 Salad \$31.90p.p

Choice of 2 Hot, 3 Cold, 4 Salads \$37.90p.p

Choice of 3 Hot, 3 Cold, 4 Salads \$42.90p.p

Hot Buffet

Beef or Vegetarian Lasagne

Chicken cacciatore

Beef stroganoff

Roasted chicken in mushroom sauce

Baked boneless fish with lemon butter

Roasted blade of beef in a red wine sauce

Tempura fish pieces with tartar sauce

Penne in Tomato Pesto

Satay chicken

Red Thai Chicken Curry

Sweet & Sour Pork

Stir Fry Garlic Beef

Salt & Pepper Calamari

Italian Beef Stew

Roast Pork

Roast Beef

Cold Selection

Ham

Salami

Corned Silverside

Chicken Pieces

Roast Beef

Roast Pork

Salad Selection

Garden

Coleslaw

Potato

Pasta

Savoury Rice

Asian Coleslaw

Caesar

Seafood

Greek

Roast Pumpkin

BUFFET ACCOMPANIMENTS

Seafood Platters \$31.90 per person

A selection of:

Fresh king prawns

Crabs

Natural oysters

Carvery

Prime beef

\$5.50p.p

Roast lamb

\$6.50p.p

Turkey breast

\$6.50p.p

Honey cured ham

\$6.50p.p

Personal chef to cut and serve your selection \$150.00

BUFFET MENU

All buffets include dinner rolls, tea and coffee

Deserts

\$4.50 per person

Fresh fruit salad drizzled with fresh cream

Warm Apple Strudel with Fresh Cream

Chocolate dipped profiteroles with vanilla cream

Strawberry Cheesecake served with Fresh Strawberries

Fresh chocolate mousse with cream

Pavlova with seasonal fruit and passionfruit coulis

Chocolate Mud Cake with Fresh Cream

Traditional Crème Caramel

BUILD-YOUR-OWN BUFFET

Build-Your-Own Style Buffet

\$22 p.p

Americana: Beef burgers, hot dawgs, onion rings, fries, salad and sauces.

Asian: Bow buns, pork hoi sin, Vietnamese chicken, Asian coleslaw, sauces

Mexican: Tacos, fajitas, nachos, salads and sauces

Middle Eastern: Koftas, Falafels, chicken shawarma, flat bread, dips and sauces

Aussie: Steak, sausage, prawns, salads and sauces

BREAKFAST MENU

All buffets include dinner rolls, tea and coffee

Continental Breakfast (buffet style)

\$14.50 per person

Selection of cereals and yogurts

Bakery basket and preserves

Croissants and muffins

Orange juice

Sliced seasonal fruit

Coffee and tea

Buffet Breakfast

\$25.00 per person

Selection Mixed Cereals

Toast with Condiments

Fresh Fruit Platter

Fresh Muffins

Orange Juice

Tea & Coffee

Selection of 5 Hot Dishes

Grilled Bacon, Scrambled Eggs, Grilled Tomatoes, Sausages, Baked Beans, Sautéed Mushrooms, Hash Browns, Spinach

Hot Plated Breakfast

\$21.50 per person

Eggs (choice of Fried, Scrambled)

Hash Browns

Bacon

Sautéed mushrooms

Grilled tomatoes

Orange juice

Chipolatas

Coffee and tea

LIGHT REFRESHMENTS

Light meals / refreshments for meetings, conferences and special events

Continuous Tea & Coffee

All-Day Tea & Coffee	\$7.00 p.p.	Include biscuits	\$9.00 p.p.
Half-Day Tea & Coffee	\$4.50 p.p.	Include biscuits	\$6.50 p.p.

Morning / afternoon tea breaks

Platter Assorted Cakes & Scones (20)	\$60.00	Coffee and tea (per person)	\$3.00
Platter Sandwiches (10)	\$40.00	Orange Juice (per jug)	\$8.50
Fruit platter (15)	\$40.00		
Chef's Selection Platter Finger Food - <i>options available on request</i> (50 Pieces)			\$65.00

Corporate Lunch (Includes Tea & Coffee)

French rounds, Lavish Rolls and Fruit Platters **\$20.00 p.p.**