

Claremont Yacht Club

Formal Dinner Menu 2010

We believe in giving you the flexibility to compile your own menu.

Please select your Menu from our range of Soups, Entrees, Main Courses, Desserts and other Accompaniments. If you prefer your guests to have a choice of two dishes, please add the following cost per person;

Choice of two Soups	\$2.00
Choice of two Entrees	\$3.20
Choice of two Main Courses	\$4.80
Choice of two Desserts	\$3.20

When a choice is offered, a 50/50 drop is provided for your guests

Canapés

\$8.50 per person

(Please Choose 4)

Californian Sushi Rolls

Smoked Salmon Crepes

Chicken and Mushroom Vol au Vents

Grilled King prawns with Bacon, Worcestershire and Honey

Peppered Beef Skewers

Asian Selection with Dipping Sauces

Crudite Platter

\$4.90 per person

Cacciatore Sausage and Continental Cheeses, Crisp Vegetables, Olives,

Char-Grilled Turkish Bread with Garlic Butter and Chef's Dips

Soups

\$8.50 per person

Roasted Butternut Pumpkin Soup with Chive and Garlic Cream

Creamy Tomato with Basil

Clear Chicken Soup Flavoured with Lemongrass, Ginger and Poached Prawns

Cauliflower Cream with Smoked Salmon

Cream of Chicken and Sweet Corn

Cream of Leek and Potato

Minestrone

Freshly Char-Grilled Turkish Bread Served Warm with all Soups

Cold Entrees

King Prawn and Scallop Salad with Fresh Croutons and Crispy Smoked Bacon	\$19.30
Prawn Cocktail Poached King Prawns Tossed in Cocktail and Brandy Sauce	\$17.30
Smoked Salmon Dome Filled with a King Prawn Salad on Tomato, Red Onion and Dill Salsa with Sweet Balsamic Dressing	\$19.70
Smoked Chicken Salad Served with Apple Coleslaw	\$16.20
Antipasto Selection (<i>One platter per table</i>) Continental Meats and Cheeses, Kalamata Olives, Anchovies, Sun Dried Tomatoes, Chillies, Fetta and Char-Grilled Turkish Bread	\$12.20 per person Individual serve \$15.00

Freshly baked bread rolls are served warm with all entrees

Hot Entrees

Garlic King Prawns in a Garlic Cream Sauce with Jasmine Rice	\$19.00
Muscovy Duck Breast Roasted with a Red Wine and accompanied by a Warm Salad of Asian Vegetables with a Carrot and Ginger Sauce	\$19.60
Spinach and Ricotta Cannelloni served with a Tomato and Basil Sauce and topped with Freshly Shaved Parmesan	\$16.50
Surf and Turf Selection (<i>One platter served to each table</i>) Chilled King Prawns, Chilli Mussels, Char-Grilled Squid with Garlic, Coriander and Chilli, Crumbed Fish Fillets and Chicken Skewers with Spicy Plum, Tartar and Cocktail Sauces	\$21.00 per person Extra \$5.00 per person
Smoked Salmon and Oysters	
Veal Ravioli with Pesto Cream and Shaved Parmesan	\$15.60
Fresh Potato Gnocchi with Roasted Red Capsicum, Basil, Olives and served with a slow roasted Tomato Sauce and Virgin Olive Oil	\$15.60
Penne with Roasted Pumpkin Basil, Toasted Pine Nuts and Olive Oil	\$15.60
Vegetable Parcel Sautéed Vegetables Wrapped in Filo Pastry with Herb Cream Cheese on a Sweet Potato and Poppy Seed Sauce	\$15.60

Freshly baked bread rolls are served warm with all entrees

Main Courses

Oven Roasted Fillet of Beef with a Sweet Onion and Parmesan Crust on Red Wine Jus	\$36.50
Pepper Rubbed Beef Fillet with Roasted Tomato Jam on Port Jus	\$36.50
Grilled Sirlion steak Mushroom and Brandy Cream Sauce	\$36.50
Herb Crusted Lamb Rack with Mashed Potatoes and Thyme Sauce	\$36.50
Breast of Chicken Filled with Honey Ham and Camembert Cheese served with a Champagne and Chive Sauce	\$34.00
Grilled Pink Snapper Fillet with Virgin Olive Oil, Lime and Coriander and Crispy Onions	\$36.50
Fillet of Wild Barramundi with Fresh Steamed Asparagus, Seasoned Gourmet Potatoes with a Chardonnay Sauce	\$35.00
Grilled Fillet of Fish with a Champagne Cream Sauce Served with a Fresh Garden Salad	\$35.50
Crumbed Pork Rack with Sautéed Apples and Sage on a Calvados Sauce	\$30.00

Potatoes and a Medley of Market Fresh Vegetables is Included in the Cost of the Meal

Desserts

Rich Chocolate Mousse	\$11.50
White Chocolate Mousse Served in Chocolate Case with Fresh Strawberries	\$11.50
Classical Cream Caramel Made with Vanilla Bean	\$11.00
Classic Apple Strudel with Honey Custard	\$11.20
Profiteroles Filled with Cointreau Scented Pastry Cream with a Warm Chocolate Sauce	\$11.50
Lemon Tart with Sugared Raspberry Puree and King Island Cream	\$12.20
Strawberries Marinated in Cointreau with Whipped Cream and Ice-Cream	\$11.80
Crème Brulee with Fresh Vanilla Bean and Fresh Seasonal Fruit	\$12.20
Baileys Irish Cream Cheesecake with a Strawberry Sauce	\$12.20
Apple & Blueberry Crumble with Whipped Cream and Ice-Cream	\$11.00
Pavlova with Fresh Fruit, Vanilla Cream and Berry Coulis	\$11.00

Dinner Accompaniments

Hot Garlic Bread	\$2.90 per person
Char-Grilled Turkish Bread <i>(One basket per table)</i>	\$1.90 per person
Tossed Green Salad with Herb Dressing <i>(One bowl per table)</i>	\$ 3.50 per person
Sliced Fresh Fruit in Season <i>(One platter per table)</i>	\$3.50 per person
Fruit Sorbet with a Hint of Liqueur <i>(Served between Entree and Main Course to Refresh the Palate)</i>	\$5.20 per person

To end the evening...

Farmhouse Cheeseboard

The Perfect Partner for Coffee and Port on the Buffet Table **\$6.00**
Selection of Six Local and European cheeses with dried fruit, nuts & crisp breads

Petit Fours

A Delicious Assortment of Small Patisserie Cakes, Eclairs, Cream Puffs
and Chocolate Truffles which are Served After Dessert and to Accompany Coffee **\$3.90**

Special Dietary Meals

Meals can be customised for any guests with specific dietary requirements. These must be pre-ordered & are charged at the same price as the menu you select.

Children's Menu

Children 3 years and under no charge and no meal or drinks are provided.

Children 4 to 12 years: **\$30.00**

- Basket of Chicken and Chips
- Ice-Cream and Topping with Sprinkles
- Soft Drinks

Teenagers and Over

Full price for food

Meals for DJ, Video, Photographer \$30.00

Main Course & soft drinks or they can eat from the Buffet.

Harvest Buffet

ENTRÉE

(Served to the table)

Choice of one from the Formal Dinner Soups or Entrees to the value of \$17.30

HOT ROAST CARVERY

Choice of one roast carved by the chef...

Roast Beef with a Mustard and Herb Crust, Port Wine Sauce and a Selection of Mustards and Horseradish Cream

Or

Leg of Lamb Rubbed with Garlic and Mint with a Rosemary Sauce

Or

Roast Leg of Pork with Apple Sauce

MARKET FRESH VEGETABLES

Cauliflower Smothered in a Vintage Cheddar Cheese Sauce

Selection of Fresh Seasonal Vegetables Drizzled with Karri Valley Honey

Roasted Gourmet Potatoes

Baked Butternut Pumpkin

COLD COLLATION

Mirror of Sliced Sugar Baked Leg Ham with Mustard

Country Style Continental Meat Display of Salami, Prosciutto, Pastrami with

Sundried Tomatoes and Artichokes

Chicken Platter with a Variety of Oriental Flavours

BAKERY

Hot Garlic Bread

Freshly Baked White and Wholemeal Rolls

SALADS

Gourmet Potato with Fried Onion, Chives, Gherkins and Seeded Mustard

Tossed Garden with Tomatoes, Red Onions, Cucumber, Sprouts and Lettuce

Caesar - Cos Lettuce, Crispy Bacon, Croutons, Parmesan, Anchovies and Garlic Aioli

Pasta - Roasted Capsicum, Olives, Semi - Dried Tomatoes, Chives, Olive Oil and Parmesan

Bok Choy Tandoori Chicken Salad, Black Olives and Fetta Cheese

DESSERTS

Choose one dessert from formal menu served at table

French Mints, Freshly Brewed Coffee and Tea (Bottomless Pot)

Cost per person \$70.00

Additional Items . . .

Two Meats on the Carvery

\$3.90 per person

Farmhouse Cheeseboard

\$6.00 per person

A minimum of 50 people is required for a buffet presentation