

**Commercial Club Albury  
2016 Christmas Menus**





# Christmas Menu One

## - \$33.00pp

**On the Tables** – An assortment of White Christmas Bites, Shortbread, Chocolates and Christmas brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

### Set Main Course

**Christmas Supreme** - Sourdough and sage stuffed breast of Turkey, Roast Chicken and Baked Champagne Leg Ham with herb roasted potatoes, pumpkin and vegetable medley and pan gravy.

### Set Dessert

**Christmas Pudding** - served with cream anglaise and vanilla ice cream.

Tea and Coffee

**Optional Extra** - *Glass of champagne on arrival for \$3.50pp*



# Christmas Menus 2016

## Christmas Menu Two - \$39.00pp

**On the Tables** - An assortment of White Christmas Bites, Shortbread Chocolates and Christmas brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

### Set Entree

**Prawn Cocktail** – prawn tails served in a crisp lettuce cup – served with a house made cocktail sauce.

### Set Main Course

**Christmas Supreme** - Sourdough and sage stuffed breast of Turkey, Roast Chicken and Baked Champagne Leg Ham with herb roasted potatoes, pumpkin and vegetable medley and pan gravy.

### Set Dessert

**Individual Sherry and Fruit Trifle**

**Tea and Coffee**

**Optional Extra** - *Glass of champagne on arrival for \$3.50pp*



# Christmas Menu Three - \$39.00pp

**On the Tables** - An assortment of White Christmas Bites, Shortbread, Chocolates and Christmas Brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

## Alternate Entree

**Potato, Bacon and Corn Chowder** - served with a herb scone.

**Cream of Vegetable Soup** - served with a parmesan scone.

## Alternate Main Course

**Christmas Supreme** - Sourdough and sage stuffed breast of Turkey, Roast Chicken and Baked Champagne Leg Ham with herb roasted potatoes, pumpkin and vegetable medley and pan gravy.

**Herb Crumbed Lamb Cutlets** – Fried golden, served on garlic mash with medley of vegetables and a spicy plum glaze.

## Alternate Dessert

**Sticky Ginger Bread Pudding** - served warm with butterscotch sauce and ice cream.

**Individual Tiramisu** - served in a tumbler accompanied with chocolate shards and chocolate dipped strawberries.

**Tea and Coffee**

**Optional Extra** - *Glass of champagne on arrival for \$3.50pp*



# Christmas Menu Four – \$44.00pp

**On the Tables** - An assortment of White Christmas Bites, Shortbread, Chocolates, Christmas brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

## Alternate Entree

**Chicken Caesar Salad** – slices of chicken breast served on a traditional favourite with cos lettuce, crispy bacon, garlic croutons, creamy dressing and shaved parmesan.

**Garlic Prawns** - black tiger prawns pan fried in garlic oil, presented on rice pilaf and finished with fresh herbs.

## Alternate Main Course

**Herbed Salmon Fillet** – Salmon fillet, oven baked in a herb and caper butter - served with hassleback potatoes and side salad.

**Turkey and Cranberry Roulade** - Turkey medallion, filled with baby spinach, cranberry sauce and camembert cheese – rolled, wrapped in bacon, oven baked and finished with a rich cranberry glaze.

## Alternate Dessert

**Chocolate Lava Cake** - served warm with a side of double cream and strawberries.

**Eggnog Crème Brûlée** - with chocolate dipped strawberries.

Tea and Coffee

**Optional Extra** - *Glass of champagne on arrival for \$3.50pp*



# Christmas Menu Five - \$40.00pp Buffet Style

**On the Tables** - An assortment of White Christmas Bites, Shortbread, Chocolates, Christmas brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

## From the Buffet - Hot Dishes

*Please choose 2 of the following hot dishes...*

- **Maple Glazed Leg Ham** – with an orange and five spice glaze.
- **Roast Breast of Turkey** - with a hazelnut and cranberry seasoning, cranberry demi glaze.
- **Roasted Pork Belly Pieces** - served with pan gravy, apple and fig chutney and crispy crackle.
- **Roast Chicken Pieces** - with a herb farce and creamy tarragon sauce.
- **Roast Beef** - with individual yorkshire pudding and red wine glaze.



# Christmas Menus 2016

## Christmas Menu Five - \$40.00pp Buffet Style ... Continued

### Vegetables

Herb chat potatoes  
Honey roast pumpkin  
Medley of vegetables  
Cauliflower au Gratin

### Salads

Garden salad  
Orange couscous salad  
Turkey pesto pasta salad  
Traditional Caesar salad  
Appleslaw

### Dessert

Plum pudding - with brandy custard  
Pavlova roulade filled with fresh berries and coulis  
Mango Misu - served with raspberry coulis  
White Chocolate Panna Cotta – with poached plums  
Cheeseboard - local and imported cheese with water crackers, fresh fruit & nuts

### Tea and Coffee

*Optional Extra - Glass of champagne on arrival for \$3.50pp*



# Christmas Menu Six – \$47.00pp Buffet Style

**On the Tables** - An assortment of White Christmas Bites, Shortbread, Chocolates and Christmas brownie, assorted Nuts and Bon Bons.

**From the Bakery** - Freshly baked bread rolls, grilled flatbread and baguettes.

## From the Buffet - Hot Dishes

*Please choose 2 of the following hot dishes...*

- **Seafood Basket** - a crumbed combination of fish, prawns, scallops and calamari with traditional condiments.
- **Tandoori Chicken Parcell** – diced chicken, baby spinach, Spanish onions mixed with bechamel sauce in filo pastry.
- **Hazelnut Crumbed Turkey Goujons** –fried golden and served with a sweet cranberry glaze.
- **Maple Glazed Leg Ham** - with an apricot and five spice glaze.
- **Roast Breast of Turkey** - with a hazelnut and cranberry seasoning, cranberry demi glaze.
- **Roasted Pork Belly Pieces** – served with pan gravy, apple and fig chutney, and crispy crackle.
- **Roast Chicken Pieces** - with a herb farce and a creamy tarragon sauce.
- **Roast Beef** - individual Yorkshire pudding and red wine glaze.



# Christmas Menu Six – \$47.00pp Buffet Style ... Continued

## **Vegetables**

Herb Chat potatoes  
Honey roast pumpkin  
Medley of vegetables  
Cauliflower au Gratin

## **Salads**

Garden salad  
Seafood salad  
Turkey pesto pasta salad  
Caesar salad  
Appleslaw

## **Platters**

Turkey Royale - served with cranberry relish  
Antipasto platter  
Pork and Pistachio Terrine  
Champagne Ham  
Roast chicken pieces  
Tandoori Lamb Cutlets

## **Dessert**

Plum pudding - with brandy custard  
Pavlova with rosewater cream and seasonal berries  
Eggnog Panna Cotta – served with berry coulis  
Large Traditional Trifle  
Cheeseboard - local and imported cheese with water crackers, fresh fruit & mixed nuts

## **Tea and Coffee**

*Optional Extra - Glass of champagne on arrival for \$3.50pp*



# Christmas Menu Seven - \$18.00pp Finger Foods

**Minimum 25 people  
2 pieces per item**

All items have been placed in per person per item costings.

Simply select the items you wish to be served whilst reaching the \$18.00 per person minimum or more if you wish.

All prices are inclusive of 10% GST - Prices effective January 2015.

**\$1.40 per person per item**

- Baskets of assorted chips and nuts
- Various diced cheeses and crackers
- Corn chips with guacamole dip and sour cream
- Selection of assorted dips with crudites - 3 varieties of dips with selected garden fresh vegetables & crackers
- Salt and Pepper Calamari - served with tartare
- Mini Beef Mignons - bite size pieces of tender beef wrapped in Virginian ham, oven baked
- Assorted Sushi - tuna & corn, seafood, teriyaki chicken
- Vegetable Samosa
- Spinach and Ricotta Triangles
- Pork Won Ton - golden fried parcel filled with pork and herbs served with a soy dipping sauce
- Spicy Potato Wedges with sour cream and sweet chilli sauce
- Mini Salmon Patties - pink salmon, mashed potato and coriander lightly crumbed, served with sweet chilli sauce
- Crumbed Mushroom Caps - filled with cheese and spinach in a light crumb
- Sesame Chicken Toast - chicken mousse and sesame seeds on fried toast
- Crisp Vegetarian Falafels - with tahini yoghurt dipping sauce
- Crumbed Bocconcini - with tomato dipping sauce
- Fish Goujons - strips of fish crumbed, fried golden brown, served with tartare sauce
- Mini Beef Sate - diced beef in a sate marinade
- Thai Fish Cakes - with a sweet chilli dipping sauce
- Mini Meat Balls - traditional beef mince and vegetables rolled, oven baked served with BBQ sauce
- Mini Vegetable Spring Rolls - served with soy sauce and sweet chilli
- Tempura Fish Cocktail – with Tartare sauce
- Mini Potato Rosti – topped with sour cream, crispy bacon pieces and chives



# Christmas Menu Seven - \$18.00pp Finger Foods ... Continued

## \$2.20 per person per item

- Curry Puffs - curry flavoured vegetables, wrapped in pastry, deep fried, served with sweet chilli sauce
- Thai Pork and Noodle Meat Balls - with plum sauce
- Chicken Croquettes - mashed potato, diced chicken and seeded mustard, rolled, lightly crumbed, fried golden brown
- Mini Chicken and Pesto Mignons - chicken tenderloin marinated in traditional basil pesto, wrapped in bacon, served with sweet chilli salsa
- Almond Turkey Goujons - almond crumbed strips of turkey fried golden with a mango liqueur dipping sauce
- Chicken and Corn Vol-au-vents
- Assorted Pizza Slices - ham and pineapple, vegetarian, supreme and meat lovers
- Chicken and Smoked Cheese Won Tons - served with a spicy tomato chutney
- Spiced Lamb and Pinenut Triangles - spicy lamb mince, roasted pinenuts wrapped in filo pastry, baked golden, served with mango chutney
- Thai rice paper rolls - pork mince, noodles and Asian herbs wrapped in rice paper with spiced dipping sauce (served cold) - warm upon request
- Curry Beef Spring Rolls - beef mince sautéed with curry spices wrapped in pastry, fried golden to be served with soy dipping and sweet chilli sauce
- Savoury Pastries - party pie, egg and bacon quiche and mini sausage roll
- Chicken Parcels with Plum Sauce - chicken strip wrapped in filo pastry, baked golden brown, served with our own plum sauce
- Marinated Chicken Wings - turned chicken wings in a select marinade
- Suppli - traditional Italian risotto dumpling rich with garlic and vegetables infused with mozzarella cheese, crumbed, fried golden brown
- Prawn and Noodle Cakes - prawns, vegetables and hokkien noodle, batter, oven baked, served with a mirin dipping sauce
- Mini Chicken Kiev Balls
- Steamed Chicken and Pork Gyoza - served with a spiced dipping sauce
- Crispy Battered Chicken Strips - served with a sweet lemon dipping sauce
- Pork and Prawn Dim Sim - steamed served with sweet chilli sauce and soy sauce



# Christmas Menu Seven - \$18.00pp Finger Foods ... Continued

## \$2.90 per person per item

- Seafood Spring Rolls - prawns, scallops and dory with selected herbs and vegetables, wrapped in pastry, served with sweet chilli and soy and garlic dipping sauce
- Coconut Crumbed Prawns - fried golden, served with a mango and Malibu dipping sauce
- Mini Chicken Rice Paper Rolls - chicken, seeded mustard mayonnaise and julienne snow peas wrapped in rice paper (cold)
- Assorted Bruschetta - traditional Mediterranean starters with assorted fillings
- Battered Scallop and Salmon - juicy scallops wrapped in smoked salmon, beer battered, served with a lime hollandaise
- Prawn and Sesame Toast - prawn mousse and sesame seeds on fried toast
- Assorted Canapes - assorted toppings
- Antipasto Platter - kabana, salami, cheese, pickled onions, gherkins, olives, sun-dried tomatoes, roasted capsicum and water crackers
- Macadamia Chicken Strips - with mango salsa
- Prawns wrapped in Bacon - plump green prawn tails wrapped in bacon, marinated in olive oil and garlic
- Scallop and Bacon Brochettes - juicy plump scallops wrapped in bacon, served with a spicy plum dipping sauce
- Garlic Prawn Skewers
- Chicken Sate - tender diced chicken with a sate marinade
- Fillets of Garlic Chicken - succulent chicken strips seasoned with fresh garlic and breadcrumbs, fried golden brown, served with a sweet chilli mayonnaise
- Mini Pork and Seafood Dim Sims - with sweet chilli sauce
- Gourmet Pastries - mini chicken sausage roll, mini peppered beef pie and vegetarian quiche
- Gourmet Baguettes - variety of gourmet fillings
- Mixed Savoury Flans - assorted fillings served with tomato chutney
- Chicken and Camembert Parcel - chicken strips, camembert and roasted capsicum, wrapped in filo, baked golden, served with a mango dipping sauce
- Mini Gourmet Chipolatas (sausages) - in baguettes with assorted condiments
- Potato Spun Prawns - served with sweet chilli mayonnaise
- Garlic Prawn Twisters - served with sweet chilli
- Mini Seafood Vol-au-vents
- Prawn and Dill Rice Paper Rolls (served cold)



# Christmas Menu 2016

## Christmas Menu Seven - \$18.00pp Finger Foods ... Continued

### \$4.00 per person per item

- Assorted Bite Size triangle sandwiches

### \$6.00 per person per item

- Sweet tooth platter - includes a selection of Magnum and Cornetto ice creams and chocolate bars including Mars bars, Snickers, Cherry Ripes, Aero bars, Picnics and M&M's

### \$5.30 per person per item

#### Noodle Boxes - individual noodle boxes (half serves available on this item only)

- Potato Wedges, Sweet Chilli and Sour Cream
- Fish and Chips, Tartare Sauce
- Crumbed Calamari and Chips, Tartare Sauce

### \$3.00 per person: Tea and coffee