

Canapé Menu

\$130 - Fresh Seafood Platter

2 kg fresh Yamba King prawns & 2 doz fresh oysters
served with fresh lemon wedges and cocktail sauce (gf) (subject to availability)

\$100 - Charcuterie Board

A gourmet selection of fine imported cured meats, salami, sopressa, breads, dips and marinated olives

\$80 - Oyster platter (3 Dozen locally sourced)

Select from - Natural (gf), Kilpatrick, (gf) or balsamic, tomato and parmesan (gf)

\$70 platters

Antipasto Platter - cured meats, cheeses, dips, crackers and assorted grilled vegetables

Mustard roasted beef with a chilli tomato salsa on melba toasts (min 35 pcs)

Yamba Prawns with an avocado lime mousse on melba toasts (min 35 pcs)

Smoked salmon with sour cream and crispy caper garnish on melba toasts (min 35 pcs)

\$60 platters

Cheese platter - Camembert, Blue and Sharp Cheddar with assorted crackers and dried fruit (v)

Mozzarella stuffed jalapenos wrapped in prosciutto (gf)

Skewers (order as many as you like!)

Greek Lamb / Mustard Beef **(\$3.50 each)**

Chorizo and prawn skewers / Lamb Kofta skewers **(\$4 each)**

Contact: Jo Court (Wedding Manager) or Louise Sundvall (Function Co-ordinator)
(02) 6646 2104 or email: functions@yambagolf.com.au

Prices are current as at 18.05.18 and are subject to change. Prices are GST inclusive.

Canapé Menu

Hot Platters - \$50 (one selection per platter)

Mini corn fritters with chipotle sour cream (35 pcs) (v)

Spicy tortilla triangles (50 pcs) (v on request)

Thai chicken meatballs with Asian dipping sauce (50 pcs) (gf)

Falafel balls with yoghurt dipping sauce (50 pcs) (v)

Asparagus and smoked cheddar parcels (35 pcs) (v)

Whole baked mushrooms topped with garlic & herb crumbs (35 pcs) (v)

Arancini risotto balls (35 pcs)

Salt and pepper calamari strips with chilli lime aioli (50 pcs)

Crumbed chicken breast strips with sweet chilli dipping sauce (35 pcs)

Crumbed local fish goujons served with lemon wedges and housemade tartare sauce (35 pcs)

Asian platter with mini spring rolls, samosas, money bags with sweet chilli and soy sauces (100 pcs) (v)

Spinach and feta pastries (35 pcs) (v)

Assorted mini quiches (35 pcs) (v on request)

Mini sausage rolls and mini meat pies with tomato sauce (35 pcs)

Fried Rice mini box (gf, v on request) - **\$4 each**

Vegetable and Hokkien Noodle mini box (v) **\$4 each**

Margherita Pizza (9" cut into 8 pieces) - **\$15 per pizza**

Smoked salmon, garlic, mozzarella and rocket Pizza (9" cut into 8 pieces) - **\$20 per pizza**

Spice dusted cauliflower pieces with tzatziki dipping sauce (v, gf) - **\$30**

Canapé Menu

Cold Platters - \$50 (one selection per platter)

Smoked salmon blinis (35 pcs)

Prosciutto and rockmelon skewers (gf) (35 pcs)

Crab, cucumber and coriander served on crispy wontons (35 pcs)

Chicken, sweet chilli and avocado served on wontons (35 pcs)

Assorted sushi nori rolls (gf) (35 pcs)

Smoked chicken, brie and grape skewers (gf) (35 pcs)

Cherry tomato, basil and bocconcini crostinis (35 pcs) (v)

Cucumber rounds topped with herbed cream cheese (50 pcs) (v, gf)

Assorted breads served with dips, olive oil and balsamic vinegar (v)

Seasonal fruit platter (v, gf)

Mixed sandwiches (40 quarters)

Vegetable sticks with guacamole and hommus (v, gf) - \$20

Whipped goats cheese with apple and walnuts on melba toasts (50 pcs) (v) - \$30

Individual assorted handmade chocolate truffles (25 pcs) - \$50

Chocolate Fondue Platter with strawberries, marshmallows, assorted fruit and melted chocolate pots - \$50

Grazing Tables

All cold canape items can be presented as a Grazing Table for an additional \$100 set up charge.
A minimum of 10 platters is required to qualify for a grazing table.

Quantity Guide for Platters (please note this is a guide only based on finger food consumption)

30 - 50 people
50 - 70 people
70 - 90 people
90 - 120 people

5 - 9 platters
7 - 11 platters
9 - 13 platters
11 - 15 platters

Plated Menus

*Please select two alternate meals for each course you require.
The overall 'per head' is determined by adding all prices together and dividing in half.*

Entrees

Half dozen locally sourced oysters - choose from: Natural (gf), Kilpatrick (gf) or balsamic, tomato & parmesan (gf)	\$18
Greek lamb salad with balsamic glaze (gf)	\$17
Oven baked sea scallops in the shell (4) with creamy leek puree and pistachio dust (gf)	\$18
Warm Thai beef salad (gf)	\$17
Grilled chicken breast skewers (2) with satay dipping sauce and jasmine rice timbale	\$15
Caramelised onion and goats cheese tart with red wine reduction (v)	\$16
Pumpkin Soup (v, gf) or Potato & Leek Soup (v, gf) with dinner roll	\$10
Smoked salmon and crispy wonton stack with avocado and tomato salsa and lemon wedge	\$16
Classic Yamba king prawn cocktail with cocktail sauce (gf)	MP
Dukkah crusted roast pumpkin and feta salad (v, gf)	\$14
Add chicken tenderloins (gf)	\$17
Creamy garlic Yamba King prawns with steamed jasmine rice and lemon wedge (gf)	MP
Dinner roll and butter	\$2.00 per person

Plated Menus

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Mains

**Served with two of the following choices:*

*Potato pave, Confit potato, Hasselback potato, Garlic mashed potato,
Celeriac puree and seasonal vegetables*

Seafood Plate - Fresh locally sourced prawns oysters and smoked salmon with salad & flat bread	\$30
Panfried local fish fillet with lemon dill butter sauce (gf)	\$27
Chicken breast Saltimbocca rolled in prosciutto with a sage, wine and butter sauce (gf)*	\$27
200g Char grilled eye fillet steak with port wine jus (gf)	\$34
Slow cooked beef cheek with gremolata and celeriac puree (gf)	\$27
Chicken Scallopini, butterflied chicken breast with mushroom, white wine and cream sauce* (gf)	\$26
300g panfried pork cutlet with a rich apple cider jus (gf)	\$27
Pan fried Atlantic salmon fillet with a saffron Cinzano butter sauce (gf)*	\$27
Slow cooked Italian style lamb shank (gf)	\$27
Linguine primavera - seasonal vegetables tossed through rich tomato sauce (v)	\$23
Corn and zucchini fritters with rocket parmesan salad and tomato relish (v)	\$21

Plated Menus

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Dessert

Kaffir lime & lemongrass pannacotta served with lime syrup & mascarpone (gf)	\$10.00
Steamed orange and poppyseed pudding served with orange glaze and double cream	\$10.00
Coffee and chocolate semi freddo with raspberries and Persian fairy floss (gf)	\$10.00
Rum and raisin bread and butter pudding served with crème anglaise	\$10.00
Tiramisu with coffee anglaise	\$10.00
Sticky date pudding with warm butterscotch sauce	\$8.50
Citrus tart with berry coulis	\$8.50
Wedding cake (supplied by hosts) served with fresh cream and coulis per person	\$3.00
Wedding cake - plating and serving only, per person	\$1.50
Wedding cake cut and served on one platter (for self serve)	\$45.00
Tea and coffee self serve station (per person)	\$3.50

Kids Menu

* 12 years and under

Chicken schnitzel, chips and salad	\$15.00
Crumbed whiting and chips, with lemon and tartare sauce	\$13.00
Chicken nuggets and chips with tomato sauce	\$10.00
Kids ice cream with topping	\$6.00

Buffet Choices

- Minimum 50 guests required -

\$50 per person

(choice of 2 salads, 1 x Hot Dish, 2 x Meat Options, 2 Desserts)

\$70 per person

(Same as above plus 2 seafood choices, and tea and coffee)

Buffet comes with:

Pilaf rice

Choice of roast potato, potato pave, confit potato, mashed potato or hasselback potato

Steamed seasonal vegetables

Bread Rolls and butter

Condiments to suit your selections

Seafood Options (All gf)

Fresh Yamba King prawns / Fresh locally sourced oysters / Smoked salmon platter

Hot Options

Thai green chicken curry (gf)

Chicken Cacciatore

Lamb korma curry

Lamb and root vegetable ragout

Beef Bourguignon (red wine, mushrooms and slow braised beef)

Beef and vegetable ragout

Buffet Options (cont'd)

Meat Options

Mustard crusted Roast Beef

Rosemary and garlic marinated Roast Lamb

Lemon & Herb Roast chicken pieces (can be served either hot or cold)

Marinated chicken breast, beef or lamb skewers

Braised Italian style lamb shanks

Honey Bourbon Glazed Ham Platter (served warm)

Oven Baked Turkey Breast Platter (can be served either hot or cold)

Bacon, capsicum and baby spinach frittata

Salad Options

Caesar salad / Pesto pasta salad (v) / Bacon & potato salad (gf)

Greek salad (v, gf) / Coleslaw (v, gf)

Desserts - with fruit, cream and berry coulis

Pannacotta - various flavours available - ask for your favourite! (gf)

Pavlova with fresh fruit & cream (gf)

Sticky date pudding with butterscotch sauce

Citrus tart with berry coulis

Baked Berry Cheesecake

Wedding cake - cut and presented on a self serve platter