

COCKBURN CRC

FUNCTION MENU

2021

COCKBURN COMMUNITY RECREATION CENTRE
40 BIRCHLEY ROAD
YANGEBUP

FUNCTION

MENU

THREE COURSE PLATED MENUS

Menu A - \$30 pp

Crumbed Calamari with home-made tartare sauce and salad

Chicken Parmigiana served with chips and salad

Sticky date pudding with ice cream and caramel sauce

Menu B - \$30 pp

Spicy Chicken wings with ranch dressing (GF)

Grilled Barramundi served with chips and salad (GF)

Creamy fruit salad

Menu C - \$30 pp

Bruschetta (V)

Lamb Rogan Josh served with steamed Jasmine rice (GF)

Traditional lemon meringue tart with ice cream

Menu D - \$35 pp

Mushroom Arancini (V)

Penang Chicken Curry served with steamed Jasmine rice

Mixed berry tart (GF) with ice cream

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THREE COURSE PLATED MENUS

Menu E - \$35pp

Potato Croquets (V)

Linguini Chicken Carbonara with bacon, button mushrooms and parmesan cheese

Sticky date pudding with ice cream and caramel sauce

Menu F - \$35 pp

Thai Beef Salad (GF)

Salmon fillet served with mashed potato, steamed vegetables and garlic sauce (GF)

Decadent chocolate brownies with ice cream

Menu G - \$45

Chicken satay skewers with peanut sauce

Grilled wild barramundi fillet with ratatouille, spelt couscous, haricot and Hollandaise sauce

New York Style Cheesecake with berry compote

Menu H - \$45

Chicken and Mushroom Vol Au vent

Grilled rump steak with creamy mashed potato, roasted vegetables and broccoli with port Red wine jus

Mixed berry tart (GF) with ice cream

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BUFFET MENU

Buffet A- \$35

Entree

Mini Bruschetta (V)

Mains

Thai Green Chicken Curry served with Jasmine rice

Crumbed fish fillet served with chips/mashed potato and vegetables

Dessert

Creamy fruit salad

Buffet B- \$35

Entree

Potato Croquets (V)

Mains

Chicken Schnitzel with gravy and chips

Grilled Barramundi with garlic sauce, mashed potato and steamed vegetables

Dessert

Sticky date pudding with caramel sauce

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BUFFET MENU

Buffet C- \$45.

Entrée

Assorted Canapes (V)

Potato Croquets (V)

Mains

Porter-house steak served with roasted potatoes and gravy (GF)

Grilled Chicken breast with steamed vegetables and creamy mushroom sauce (GF)

Dessert

Coco Apple crumble with custard

Buffet D- \$45.

Entrée

Mixed Sushi (GF/V/VG)

Mushroom Arancini (V)

Mains

Grilled Barramundi with garlic sauce, mashed potato and steamed vegetables

Lamb Rogan Josh served with jasmine rice

Desserts

Lemon meringue tart

FUNCTION

MENU

PLATTERS

COLD

Seasonal Fruit Platter - \$90

Assortment of seasonal fruits (V/VG/GF)

Gourmet sandwich platter - \$80

Sandwich and wrap varieties (V/GF options available)

Cheese board- \$100

Assortment of local and international cheeses, served with honey dips, seasonal fruits, nuts and crackers (GF)

Sushi selections - \$100

Mixed sushi including grilled teriyaki roll, nigiri sushi, vegetarian sushi (V/VG/GF), California maki Tamago sushi served with wasabi and soy dipping sauce

serves 15 people

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MENU

PLATTERS

HOT

Bowler's platter - \$90

Chicken wings (GF), mini gourmet beef pies, sausage rolls and dipping sauces

Asian platter - \$80

Assorted vegetable spring rolls, samosas, curry puffs served with sweet chilli dipping sauce

Grilled skewer platter - \$100

A mixture of tender beef, lamb and chicken skewers, served with dipping sauces

Neptune selection - \$100

Crumbed squid rings, tempura fish pieces and panko prawns, served with dipping sauces

serves 15 people