

THE **YACHT CLUB** TGA
EVENTS VENUE



BUFFET MENU

\$60 per person – 2 proteins, 3 salads/vegetables, and dinner rolls

\$70 per person – 3 proteins, 3 salads/vegetables, and dinner rolls

Dessert – add \$10 per person

Meat Proteins

- *Citrus & ginger glazed ham on the bone*
- *Twice cooked pork belly, carrot, apple, crackling*
- *Mustard herb crusted beef (served medium)*
- *Braised beef, red wine demi-glace*
- *Korean seared beef, pear, sesame, soy*
- *Free-range chicken breast, lemon, thyme cream reduction*
- *Za'atar rubbed chicken thigh, caper, sundried tomato, labneh*

Vegetarian Proteins

- *Stuffed cannelloni, three-cheese béchamel*
- *Potato gnocchi, spinach, mushroom, parmesan*

Vegetables

- *Maple sesame glazed carrots & courgettes*
- *Roast baby potatoes, garlic, thyme, whipped butter*
- *Oven roasted root vegetables with Moroccan spices*
- *Potato gratin, garlic, cream, parmesan*

Salads

- *Roast vegetable salad with balsamic reduction*
- *Pesto & sundried tomato pasta salad, basil, olive, capers*
- *Rainbow slaw with sesame dressing*
- *Potato & bacon salad with egg & a creamy dressing*
- *Classic green salad: lettuce, tomato, cucumber, radish, pickled carrot*
- *Twice-cooked beetroot & quinoa salad, feta, edamame*

Desserts (Optional)

- *Assorted dessert buffet*

***Gluten Free, Dairy Free, Vegan and Vegetarian Options
Available on Request***