

Runaway Bay Junior Leagues Club

FUNCTION PACKAGES



Quality • Service • Value • Style

225 Morala Avenue Runaway Bay QLD 4216

phone: (07) 5537 4844

Buffet

Silver Menu

\$29.50 per person
minimum 40 people

Slow Roasted

Butt of Beef
Leg of Pork
Leg of Lamb

Served with sour cream and chive filled jacket potatoes

Cold meat Platters

Leg Ham
Cold Roast Chicken

Salads & Vegetables

Mixed Salads
Roast Pumpkin
Seasonal Vegetables
Cauliflowr Au Gratin

Desserts

Pavlova with fresh fruit and cream
Baked cheesecake

Dessert served with tea and coffee

Selections served with accompanying sauces and trimmings

Buffet

Gold Menu

\$34.00 per person - Two Mains

\$38.50 Per Person - Three Mains

\$43.00 Per Person - Four Mains

minimum 40 people

Slow Roasted

Butt of Beef

Leg of Pork

Leg of Lamb

Mains

Curried Prawns

Beef Stroganoff

Chicken A La King

Chinese BBQ Pork

Sweet & Sour Pork

Cold meat Platters

Leg Ham

Cold Roast Chicken

Salads & Vegetables

Mixed Salads

Roast Pumpkin

Seasonal Vegetables

Cauliflower Au Gratin

Desserts

Pavlova with fresh fruit and cream

Baked cheesecake

Dessert served with tea and coffee

Selections served with accompanying sauces and trimmings

Alternate Drop

Silver Menu

\$30 per person
minimum 40 people

Entree's and Desserts Alternate Drop
Please select two mains

Entree

Home Made Soup
Pumpkin, Potato & Leek, Sweet Corn & chicken, Chicken, Spicy Tomato

Prawn & Mango Salad

Mains

Roast Leg of Lamb with Mint Jus
Roast Silverside Beef with Mustard Jus
Roast Leg of Pork with Apple Sauce and Jus
Roasted Chicken Portion with Homemade Gravy

Dessert

Pavlova topped with fresh fruit and cream
Baked Cheesecake

Dessert served with tea and coffee

Alternate Drop

Gold Menu

minimum 40 people

Please Select two meals for each course

Entrees - \$9.50

Caesar Salad
Prawn & mango Salad
Baked Penne with Roast Vegetable
Smoked Salmon Stack with Tzatziki salsa
Citrus Prawn Cocktail with seafood sauce
Soup of the Day
Mixed Natural Oysters
Beef & Mushroom Pastry Case
Smoked Salmon with Avocado & dill Dressing

Mains

Fish of the Day 16.00
Pork Medallions with Macadamia & Honey Sauce 16.00
Pork Fillet with Creamy Mushroom Sauce 16.00
Tender Beef Eye Fillet with Prawns and Hollandaise 18.00
Tender Scotch Fillet with Red Wine & Mustard Sauce 16.00
Oven Roasted Chicken Breast with Strawberry Champagne Sauce 16.00
Marinated Chicken Breast with Tarragon Avocado & Cheese Sauce 16.00
Veal Scallops in a Creamy Pepper Sauce 16.00

Dessert - Tea & Coffee \$6.50

Chocolate Fudge Cheesecake
Profiteroles Served with Custard and Chocolate Sauce
Caramel Swirl Cheesecake
Fruit Salad in a Chocolate Case
Blueberry Brulee Cheesecake
Sticky Date Pudding with a Hot Toffee Sauce
Cappuccino Cheesecake
Individual Caramel Mousse
Tiramisu Torte
Blueberry & Almond Tart

Tea and Coffee only can be purchased for an additional \$2.50 per person

Alternate Drop

Deluxe Menu

\$38.00 Per Person- Two Courses
\$42.00 Per Person - Three Courses
minimum 40 people

Please Select two meals for each course

Entrees

Home Made Tagliatelle, Seared Scallops, Eggplant, tomato & Lemon
Fresh Ocean Prawn Waldorf Salad
Oven Roasted Quail Stuffed with Mandarin, pine nuts & Bacon

Mains

Blue Eyed Cod Topped with A Curry and Herb Crust
Grain Fed Rib Eye with King Prawns In A Garlic, Chilli & Caramel Glaze
Chicken Breast with Camembert Cheese & Strawberry Champagne Sauce

Dessert

Bundaberg Rum Double Chocolate Mousse Served in a Chocolate Cup
Strawberry & Passion fruit Mille Feuille served with Almond Wafers
Rocky Road Mousse

Two Courses must include a main course

Dessert served with Petite Fours, tea and coffee
Tea and Coffee only can be purchased for an additional \$2.50 per person

Children's Menu

\$9.00 per child
Under 12 years Only

Main Meals

Chicken Nuggets and Chips

Fish Cocktails with Chips

Lasagne with Chips

The Healthy Option

Chicken Salad

Kid's Club Sandwich

Available with all meal Selections

PLATTER MENU

\$60 per platter

Sandwiches

A selection of mixed sandwiches

Cheese & Kabana

A selection of Kabana, cabanossi, cheese, olives, jatz biscuits and pickled onions

Fruit Platter

A selection of (in season) fruit, sliced and ready to enjoy

Hot Finger Food Asian Style

Samosa, dim sim, spring roll, prawn twister & won tons

Hot Cocktail Food

Party pies, sausage rolls, mini pizza, small continentals and vol-au-vents

Chicken Platter

4 oven roasted chickens cut into bite size pieces

All platters are served with appropriate dipping sauces

Additional Extras

Morning/Afternoon Tea

- Tea & Coffee - \$2.50
- Tea, Coffee & Biscuits - \$4.50
- 6 Point Sandwiches - \$7.50
- Scones with Jam & Cream - \$5.50
- Muffins - \$5.50
- Cake selection - \$5.50

Platters

- Fruit Platter - \$5.50
- Cheese Platter - \$7.50

Canapes - \$7.50

- Thin Beef Salad on French Stick
- Prawn Sushi
- Beef Stroganoff Vol Au Vent
- Cocktail Prawn Skewers
- Prawn & Avocado Crackers

Please note: All Prices are per person