



MENU

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# Community and Non-Profit Packages

ALBURY ENTERTAINMENT  
CENTRE ..........

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# PRE-DINNER CANAPÉS

Select four (4) items from the menu options below, available only in conjunction with Dining Menu

## Cold Selection

Tomato & Basil Bruschetta (V).  
Cherry Tomato Bocconcini & Basil Skewers (V, GF).  
Chicken and Seeded Mustard Filled Tartlets.  
Chicken Liver Crostini.  
Vegetable Rice Paper Rolls (V, GF).  
Smoked Salmon Rosettes served atop Rice Cracker Biscuits with Horseradish Cream (GF).

**\$12.30 pp**

## Hot Selection

Assorted Mini Pies with Tomato Relish.  
Feta and Zucchini Tarts (V).  
Homemade Cocktail Sausage Rolls.  
Pork & Coriander Dumplings with Soy.  
Satay Chicken Skewers with a mild spicy Peanut Sauce.  
Goats' Cheese, Olive & Char-grilled Capsicum Tart (V).  
Sundried Tomato & Mozzarella Arancini (V).  
Vegetable Curry Puff with Natural Yoghurt (V).  
Spinach & Ricotta Filo (V).

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# DINING MENU

Choose two (2) items from each course to be served on an alternate basis.

## Entrée

Oven roasted Vegetable Tart with a Green Salad & Cream Dressing (V).  
Prawns with Salad Greens with a traditional Cocktail Sauce and fresh Chives (GF).  
Chilled Roast Beef on Noodle Salad tossed with Honey and Balsamic (GF).  
Spinach & Ricotta Cannelloni with Napoli sauce (V).  
Penne tossed with a Sauce of Bacon, Swiss Mushrooms, Spring Onions and Parmesan Cheese.  
Beef Lasagne served with a traditional Italian Salad.  
Salt and pepper calamari with a mixed salad and garlic aioli.

## Main

### Served with seasonal vegetables

Drunken Chicken with a Crispy Noodle and Fennel Salad (GF).  
Chicken wrapped in Bacon with Mushroom Sauce (GF).  
Parmesan Crumbed Chicken Breast with Red Currant Jelly Sauce.  
Scotch Fillet Steak with Gratin Potatoes and Green Beans (GF).  
(Choice of Green Peppercorn, Mushroom or Red Wine Sauce).  
Roast Sirloin of Beef with a Seeded Mustard Crust served with Red Wine Sauce (GF).  
Herb Roasted Lamb Shank with Sweet Potato Mash and Rosemary Jus (GF).  
Fillet of Salmon in a Lemon and Herb Butter (GF).  
Tuscan Pork Belly with Green Beans and Pear (GF).

## Dessert

Blueberry and Apple Crumble Tart served with fresh Cream.  
White Chocolate Mud Cake with Fresh Cream.  
Individual Pavlovas with Mixed Berries Cream and Passionfruit Coulis.  
Chocolate Macadamia Brownie with Crème Anglaise.  
Homemade Sticky Date Pudding with Butterscotch Sauce.  
Custard filled Profiteroles with chocolate sauce and cream.

<b>Entrée, Main and Tea and Coffee</b>	<b>\$49.40 pp</b>
<b>Main, Dessert and Tea and Coffee</b>	<b>\$48.10 pp</b>
<b>Entrée, Main, Dessert and Tea and Coffee</b>	<b>\$56.90 pp</b>

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# CHILDREN'S MENU

For children 12 (twelve) years and under and must be ordered prior to the event

Choose one (1) item from each course.

## Main

Crumbed chicken pieces with chips or vegetables and sauce  
Battered fish fillet with chips or salad and sauce.  
Beef Lasagne with salad and chips.

## Dessert

Fresh fruit salad and ice cream.  
Ice cream with chocolate topping.  
Raspberry jelly with whipped cream.

**\$17.10 pp**

Please notify our team of any food allergies or intolerances prior to your event.  
We reserve the right to substitute ingredients according to seasonal availability.  
Our dishes may contain traces of nuts, egg, soy or dairy.  
All prices include GST and are subject to change without notice.  
A surcharge applies to all Public Holidays.