



The Builders Club  
Dee Why

**Chef's Selection**

Min 50 guests

\*\$19.00 per person(*approx. 12-13 pieces per person*)

Chef will create a selection featuring items below, including hot and cold canapes, catered to your function.

Special requests are welcomed.

**Mini Sweet Platter**

\*\$75 per platter(*30 pieces*)

Consisting of Caramelised Nut Tart, Raspberry Crunch Dime, Tiramisu Pyramid, Praline Ball, Passionfruit Breton Shortbread, Mango Charlotte.

**Cocktail Menu** *Min 50 guests -Min 50 serves per selection*

\*\$4.75 per canapè(*Min spend \$19.00 per person*)

**Cold**

- Finger sandwiches (3 per serve)
- Roast beef and asparagus Roulade (3)
- Selection of Cold Canapés (2 per serve)
- Vine ripened tomato tartlets with black olive pesto (2)(V)
- Fire roasted capsicum, spinach and feta tartlets (2)
- Assorted Nori rolls with wasabi dipping sauce (V,GF)
- Mini Bruschetta(2) (V)

**Hot**

- Fresh fish goujons (crumbed strips) with tartare (3)
- Selection of Slider burgers (1)
- Marinated BBQ Chicken drumsticks (2)
- Tandoori Chicken Wings (3)
- Home-made Thai Style fish cakes with Sweet and sour dipping sauce ((2)
- Spicy meatballs with Cumin and Coriander (2)
- Homemade gourmet mini pies – Vegetarian and meat (1)
- Roast vegetable and rosemary frittata (1)(V)
- Mini Quiches (2)
- Crumbed marinated calamari with garlic aioli (3)
- Mini Spring rolls and samosas (4) (V)
- Curry puffs (3) (V)
- Sesame chicken fillets with lemon sauce (3)
- Tandoori Chicken cups (served in pappadum cups) with mint yoghurt (1)

*\*All prices quoted include GST and are subject to change*



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**Buffet Menu No 1**

Min 50 guests

\*\$39.50 per person

**Main**

Choice of two of the following Roasts served with Seasonal Vegetables

- Sugar Baked Ham
- Roast Beef
- Roast Leg of Lamb with a Rosemary Crust
- Loin of Pork
- Roast seasoned Chicken

Choose One of the following dishes served with Basmati rice and new potatoes

- Beef Stroganoff
- Tandoori Chicken
- Chicken a la King
- Peppered veal
- Beef Chasseur

Selection of Salads

**Dessert**

- Fresh Seasonal Fruit Display
- Selections of Gateaux

Tea / Coffee / Bread Rolls and Butter

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**Buffet Menu No 2**

Min 50 guests

\*\$38.50 per person

**Main**

Cold meat Platters consisting of Chicken, Roast Beef, Roast Pork, Leg ham and Salamis

Choice of Two of the following dishes served with Basmati rice and new potatoes

- Beef Stroganoff
- Tandoori Chicken
- Chicken a la King
- Peppered veal
- Beef Chasseur

Selection of three salads

**Dessert**

Seasonal fruit display

Selection of Gateaux

Tea / Coffee / Bread Rolls and Butter

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**Buffet Menu No 3**

Min 50 guests

\*\$65.00 per person

Entrée

Antipasto and Cold Meat Platters *(2 platters per table of 10 persons)*

Includes Cold Cuts, marinated Vegetables, Cheeses and Olives served with a selection of breads

Selection of Salads

Mains

Choose 2 of the following

- Roasted Angus sirloin, tear drop tomatoes, roasted garlic confit and red wine jus
- Medallions of beef fillet served on pomme rosti with a wild mushroom jus
- Lamb rump infused with rosemary and garlic served with ratatouille of vegetables with a rich minted Madeira jus
- Corn-fed chicken breast with olives, basil and fresh tarragon and white wine sauce
- Supreme of chicken rubbed with lemon myrtle served with fresh asparagus
- Poached Tasmanian salmon fillet lightly poached delices of salmon served with fresh asparagus and a dill and white wine sauce
- Barramundi fillet, oven roasted with lemon pepper and cherry tomatoes served with herbed gnocchi and a light tomato sauce

Mains come with mixed vegetables and rosemary roasted chat potatoes

Desserts

- Espresso Brule with coffee cream
- Individual meringue nests topped with fresh seasonal fruits and Chantilly cream
- Lime tart with fresh strawberries and double cream
- Summer pudding fresh poached berries encased in berry infused white bread finished with lashings of king Island cream
- Chocolate Delice with vanilla pod ice-cream
- Strawberry and pistachio tart with Belgium white chocolate ice-cream
- Fresh seasonal berries marinated in Grand Marnier served in a brandy snap basket with citrus sorbet

Tea / Coffee / Bread Rolls and Butter

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**Buffet menu no 4**

Min 50 guests

\*\$75.00 per person

**Main**

Seafood Display featuring market fresh cooked Prawns and Fresh Sydney Rock oysters, mussels and Blue swimmer crabs

Chef carved sugar baked ham

Choice of two of the following dishes all served with Basmati rice and new potatoes

- Beef Stroganoff
- Tandoori Chicken
- Chicken a la King
- Peppered veal
- Beef chasseur

Selection of Cold meats consisting of Chicken, Roast beef, leg ham, Loin of Pork and Salami's

Selection of four homemade salads

**Dessert**

Selection of Gateaux

Fresh fruit platter

Tea / Coffee / Bread Rolls and Butter

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The Builders Club  
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**Formal Dining Menu No 1**

Min 50 guests

Alternate serves *(Select two from each course)*

2 courses \*\$55.00 per person

3 courses \*\$69.00 per person

**Entrées**

- Salmon ceviche w-pomegranate, coriander, ginger and soy
- Salad of Tasmanian salmon, shaved parmesan, salad Verde and baby herbs
- Prawn and barramundi ravioli with a dill beurre blanc sauce
- Tiger prawn and avocado salad served on a tomato salsa garnished with salmon caviar
- Seafood plate featuring local natural Hawkesbury oysters, Yamba prawns and Tasmanian gravlax
- Moroccan spiced lamb fillets, on a salad of watercress, cherry tomatoes and shaved fennel with a cumin yoghurt dressing
- Crispy pork belly, calvados apple puree with a house made spicy fruit chutney
- Roasted duck breast served on a salad of watercress and oranges accompanied with a beetroot relish
- Seared lamb tenderloin, semi-dried tomato salsa, crisp pancetta balsamic glaze
- Smoked chicken and avocado salad with crushed pistachios serve with crumbled goat's cheese
- Grilled quail with Persian fetta, walnuts, caramelised red onion and Belgium endive

**Main Courses**

All Main Courses served with Seasonal Vegetables

- Seared farmed Barramundi fillet, shaved fennel, artichoke and baby rocket salad with a citrus vinaigrette
- Roasted blue eye cod fillet, herb ricotta gnocchi and trussed cherry tomatoes drizzled with lemon extra virgin oil
- Pan fried Tasmanian salmon on a saffron and asparagus risotto with a dill beurre blanc sauce
- Grain fed beef fillet roasted baby vegetables with a Shiraz jus garnished with gaufrette potatoes
- Beef fillet wrapped in prosciutto served on English spinach with a béarnaise sauce
- Truffle crusted marinated lamb back strap, parsnip puree, roasted rosemary chat potatoes and a mint jus
- Rosemary infused lamb rump on a ratatouille of seasonal vegetables
- Tenderloin of veal served on a ragout of mushrooms with a basil and brandy reduction
- Corned chicken breast on a butternut pumpkin risotto, crisp pancetta and a balsamic reduction
- Pan roasted corn fed chicken breast with a confit of garlic and parmesan mash, asparagus spears and finished with a roasted red capsicum jus

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Vegetarian Options

- Pan fried gnocchi with sautéed wild mushrooms, fresh peas and truffle oil
- Home-made Pumpkin and goat's cheese ravioli with burnt sage and cherry tomato butter sauce
- Antipasto stack with marinated eggplant, zucchini, and semi- dried tomatoes and Persian fetta basil oil and balsamic reduction
- Buttered asparagus, Parmigiano Reggiani, poached quails egg with a lime hollandaise
- Pumpkin goat's cheese and thyme tartlet with a fresh tomato and purple basil sauce
- Baked Portobello mushroom, wilted spinach and goats curd balsamic glaze
- Zucchini, basil and tomato risotto with shaved Grand Padano

Desserts

- Pinot noir poached pears, almond tuille and strawberry jus
- Coconut panna cotta with fresh coconut and ruby red grapefruit
- Passionfruit brulee
- Warm chocolate molten cake with crème fraiche
- Caramelised apple tart tartan with pistachio ice cream
- Lemon tart with fresh strawberries and double cream
- Baked white chocolate and blossom honey cheesecake with a fresh strawberry sauce

Tea / Coffee / Bread Rolls and Butter

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**Formal Dining Menu No 2**

Min 50 guests

Alternate serves *(Select two from each course)*

2 Courses \*\$45.00 per person

3 courses \*\$57.50 per person

4 courses \*\$67.50 per person

Chefs Selection of pre-dinner canapés (hot and cold) is an additional \*\$5.00 per person

**Entrées**

- Chicken Caesar Salad - Traditional Caesar Salad with Cos lettuce, garlic croutons and a rich creamy dressing topped with Slices of warm Chicken breast and finished with shaved Parmesan
- Smoked Salmon, Rocket and pear salad - Slices of Tasmanian smoked salmon served on a rocket and pear salad tossed with raspberry vinaigrette
- Tandoori Chicken - Breast of chicken marinated in light tandoori spices served on a bed of aromatic basmati rice accompanied with mint yoghurt and poppadums
- Antipasto Plate - Individual plates consisting of marinated vegetables, dips, olives and cheeses served with Pide Bread
- Cold Seafood Plate - Local Sydney rock oysters, fresh prawns, sliced Tasmanian smoked salmon and marinated black mussels served with a piquant Marie rose sauce
- Salt and Pepper Squid - Goujons of squid lightly dusted with sea salt and cracked black pepper served on a chiffonnade of lettuce and orange aioli dressing
- Tempura Prawns - Fanned black tiger prawns coated in a tempura batter Deep fried and served on a bed of "glass noodles" With Sweet chilli and soy sauce
- Pasta Cassian - "Spirelli" pasta tossed with smoked chicken, fresh basil, pistachio nuts and sun dried tomatoes, topped with Parmesan cheese

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### Main Courses

All Main Courses served with Seasonal Vegetables

- Lamb Backstrap - Prime lamb backstrap marinated in red wine, rosemary and garlic, cooked Pink and served on a bed of Pumpkin mash with a rich Madeira sauce
- Roast pork Belly served on crushed Chats , wilted Spinach and roasted Capsicum Sauce
- Steak Forrestiere - Grainfed Scotch fillet, cooked medium and served with a mushroom Tomato and baby onion sauce
- Fillet Rossini - Prime Fillet Steak cooked medium and served on a bed of garlic mash with a truffle basil and red wine sauce
- Chicken Nobolas - Breast of chicken slowly baked with a rich ceps sauce
- Chicken Annalese - Breast of chicken filled with spinach and sun dried tomatoes Served with a light white wine sauce
- Salmon Alford - Fresh salmon fillet gently poached with white wine, served a Citrus sauce
- Freshwater Barramundi - Lightly grilled finished with a prawn, dill and champagne sauce

### Desserts

- Baked Lime Cheesecake Fresh lime squeezed thru the finest cream cheese, baked on a Traditional biscuit base
- White and Dark Chocolate Cheesecake - Swirls of dark and white chocolate filling slowly baked together
- Tangy Lemon and Lime Tart - Everyone's favourite tangy citrus dessert
- Tiramisu - Traditional Italian Dessert, liquor soaked biscuits layered between whipped mascarpone cheese and coffee liquor cream
- Pecan Nut Tart - Baked sweet pastry tart filled pecan nuts and golden syrup
- Chocolate Brulee Tart - Chocolate and fresh cream brulee filled tart topped with a white Chocolate granache.

Tea / Coffee / Bread Rolls and Butter

*Special Menus/requirements can be organised on request*

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