



**OXLEY  
GOLF CLUB**

## FUNCTION CATERING

### *Platters*

*Serves 10 pax each*

- ITALIAN PLATTER** ..... \$140 ea.  
20 x Arancini, 20 x Croquettes, 20 x Meatballs
- AUSSIE PLATTER** ..... \$115 ea.  
10 x Sausage Rolls, 10 x Party Pies, 10 x Mini Quiches
- FISHERMANS PLATTER** ..... \$140 ea.  
10 x Prawn Twisters, 10 x Crumbed Prawns, Salt & Pepper Calamari, Fish Goujons
- SLIDERS PLATTER** ..... \$125 ea.  
10 x Southern Chicken & Slaw, 10 x Angus Beef with Cheese & BBQ Sauce
- ANTIPASTO PLATTER** ..... \$140 ea.  
Cured meats, Ham, Salami, Char Grilled Vegetables, Cheeses, Olives, Breads and Dips
- SANDWICH PLATTER** ..... \$65 ea.  
Assorted Sandwiches Including Ham, Chicken, Pastrami, Salami and Salad
- KIDS PLATTER** ..... \$95 ea.  
10 x Chicken Tenders, Hot Chips, BBQ and Tomato Sauce
- FRUIT PLATTER** ..... \$90 ea.  
Assorted Fresh Seasonal Fruits
- DESSERT PLATTER** ..... \$80 ea.  
Chef Selection of Assorted Cakes



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### *Casual Meals*

*Minimum 30 pax*

**BURGER BUFFET LUNCH** ..... \$22.00 pp.

Build Your Own Burger Station with: Fresh Buns, 120g Beef Patties, Lettuce, Tomato, Beetroot, Hot Chips, and Condiments (Burger Sauce, BBQ Sauce, Mustard, Tomato Sauce)

**BBQ BUFFET** ..... \$45.00 pp.

BBQ Buffet Station with: 150g Rump, Pork Sausages, Marinated Chicken Thighs  
Chefs Selection of 3 Fresh Salads, Hot Chips, and Condiments (Dijon Mustard, Gravy, BBQ Sauce, and Tomato Sauce)

**ROAST BUFFET** ..... \$35.00 pp.

Roast Buffet Station with: Choice of TWO Roast Meats (Pork, Beef, Lamb, or Chicken)  
Served with Garlic and Herb Chat Potatoes, Roast Pumpkin, Steamed Peas and Carrots

### *Plated Lunch*

*Minimum 30 pax*

**ALTERNATE DROP LUNCH** ..... \$23.50 pp.

Choice of 2 meals from:

Crumbed Fish with Hot Chips, Salad, Lemon, and Tartare Sauce

Chicken Schnitzel with Hot Chips, Salad, and Gravy

200g Rump Steak with Hot Chips, Salad, and Gravy

*\*Lunch Items Applicable When Served Between 12:00pm - 1:30pm*



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# FUNCTION CATERING

## *Formal Meals*

*Minimum 30 pax  
Alternate Drop*

**2 COURSE MEALS** ..... **\$59.00 pp.**  
Choice of TWO Courses (Entrees, Mains, or Desserts), and Choice of TWO Meals per Course

**3 COURSE MEALS** ..... **\$69.00 pp.**  
Includes THREE Courses (Entrees, Mains, Desserts), and Choice of TWO Meals per Course

### ENTREE SELECTIONS

**Pumpkin & Goats Cheese Arancini**

Crispy Fried Risotto Balls topped with a Creamy Basil Pesto and Shredded Parmesan

**Classic Prawn Cocktail**

Fresh Peeled Prawns Tossed in Marie Rose Sauce. Served with Lettuce and Lemon Wedges

**Pesto Caprese Panzanella Salad**

Tomatoes, Bocconcini, and Croutons, Tossed in Red Wine Vinegar. Topped with Basil Pesto

### MAIN SELECTIONS

**Golden Pumpkin Orzo**

Creamy Pumpkin Orzo Risotto-style Pasta, finished with Parmesan and Seasonal Herbs

**Chicken Supreme**

Succulent Chicken Supreme with Creamy Mash and a Rich Red Wine Mushroom Sauce

**Signature Eye Fillet**

250g Eye Fillet with Mustard Mash, Steamed Broccolini, and Creamy Mushroom Gravy

**Lemon Hollandaise Salmon**

Grilled Salmon with Roasted Potatoes, Spinach, Cherry Tomatoes, and Lemon Hollandaise

### DESSERT SELECTIONS

Mississippi Mud Cake

Apple and Berry Crumble with Custard

Mango Macadamia OR New York Raspberry Cheesecake