



OXLEY GOLF CLUB

PLATTERS

Serves 10 pax

ITALIAN

20 Arancini | 20 Croquettes | 20 Meatballs

\$140.00 per platter

AUSSIE

10 Sausage Rolls | 10 Mini Party Pies | 10 Mini Quiches

\$115.00 per platter

FISHERMANS

10 Prawn Twisters | Salt & Pepper Calamari | Fish Goujons | 10 Crumbed Prawns

\$140.00 per platter

SLIDERS

10 Southern Chicken & Slaw | 10 Angus Beef with Cheese and BBQ Sauce

\$125.00 per platter

JAPANESE

Chef Selection of 40 mixed Sushi served with pickled ginger, soy and wasabi

\$195.00 per platter

ANTIPASTO

Cured Meats, ham, salami, char grilled vegetables, cheeses, olives, breads and dips

\$140.00 per platter

SANDWICHES

Assorted sandwiches including selection of ham, chicken, pastrami, salami and salad

\$65.00 per platter

FRUIT

Fresh Seasonal fruits

\$9.00 per person - Min 10 pax

DESSERT

Assorted Cakes

\$80.00 per platter



OXLEY GOLF CLUB

CASUAL BURGER BUFFET LUNCH

Minimum 30 Pax

GOURMET BURGER BUFFET

Make your own burger station with:

- Burger Bun
- 120g Beef Patties
- Lettuce
- Cheese
- Tomato
- Beetroot
- Fries
- Condiments (Burger Sauce, BBQ Sauce, Mustard, Tomato Sauce)

\$22.00 per person



OXLEY GOLF CLUB

CASUAL PLATED MEALS

Minimum 30 Pax

Choice of 2 Meals

ALTERNATE DROP LUNCH

Crumbed Fish and Chips with Salad,
lemon and tartare sauce

Chicken Schnitzel with Chips, Salad and
gravy

200g Rump Steak with Chips, Salad
(Chefs Sauce)

\$23.50 per person



OXLEY GOLF CLUB

BBQ BUFFET

Minimum 30 Pax

A 150g Rump, Pork Sausages, marinated
Chicken Thighs

3 Fresh Salads - Chef Choice

Fries

Assorted Condiments - Dijon Mustard,
gravy, BBQ Sauce and Tomato Sauce

\$45.00 per person



OXLEY GOLF CLUB

ROAST BUFFET

Minimum 30 Pax

Choice of TWO Roast Meats (Pork, Beef,
Lamb or Chicken)

Served with:

- Garlic and Herb Roast Chat Potatoes
- Roast Pumpkin
- Peas and Carrots

\$35.00 per person



OXLEY GOLF CLUB

PLATED MEALS

2 COURSES - \$59.00 PP

3 COURSES - \$69.00 PP

Alternate Drop

Choice of 2 Entrees, Mains & Desserts

ENTREES

- Melon Parma Ham
- Classic Prawn Cocktail
- Tomato, Bocconcini, Basil Pesto, crouton salad

MAINS

- Chicken, Chorizo, Prawn Jambalaya with chopped salads
- Pumpkin Orzo "Risotto"
- Chicken Supreme with Creamy Mash and Red Wine mushroom sauce
- 250g Eye Fillet with mustard mash, steamed broccolini, caramelized onion with a creamy mushroom gravy
- Grilled Salmon with oven roasted potatoes, wilted spinach and cherry tomatoes with lemon hollandaise
- Pumpkin Salad with pinenuts, feta, spinach, red onion, cherry tomatoes with a french vinaigrette

DESSERTS

- Cheese Cake with Mango and Macadamia
- New York Raspberry Cheese Cake
- Mississippi Mud Cake
- Apple and Berry crumble with custard