



# CARNARVON EVENTS CENTRE

# SET MENU



## Alternate Serve

2 Courses- @ \$75.00 per person

3 Courses- @ \$85.00 per person

## ENTRÉE

- *Grilled Asparagus & prosciutto with shaved parmesan & balsamic glaze*
- *King Prawn cocktail with avocado & tangy Marie Rose sauce*
- *Asian poached chicken with roasted peanuts, lime, coriander & sesame oil*
- *Roast Duck & Asian noodle salad with hoisin vinaigrette*

## MAIN COURSE

- *Slow-cooked beef with red wine jus, roasted root vegetables & creamy mash*
- *Crispy skin barramundi or salmon fillet with lemon butter & seasonal greens*
- *Honey Mustard Glazed Chicken Breast*
- *Braised Lamb Shank with creamy mash & mixed vegetables*
- *Smoky Barbecue Pork Rib*
- *Pescatore: Napolitana sauce, garlic, onion, king prawns & fresh chilli*

## DESSERT

- *Velvety Passionfruit cheesecake, served with whipped cream & fresh seasonal fruit*
- *Warm Sticky Date Pudding drizzled with butterscotch sauce, served with vanilla ice cream*
- *Classic Pavlova topped with whipped cream and an assortment of fruits*
- *Season Fresh Fruit Salad*
- *Fried Ice-cream & Topping*

Carnarvon Events Centre | Catering by CARLO Dragon  
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**A non-refundable deposit is to be paid as confirmation for all function bookings.**