

FUNCTIONS @ Carlton



FUNCTION: CONFERENCE

Menu Options	Price per person
Sandwich platters with morning and afternoon tea.	\$58
...with additional finger food	\$68
Barbeque option with morning and afternoon tea.	\$86

MORNING TEA

Tea & coffee,
assorted biscuits on arrival
Assorted pastries
Bircher muesli / yoghurt cups
Assorted mini muffins

AFTERNOON TEA

(Choice of two items)
Fruit platter
Mini lemon tarts
Flourless chocolate cake
Scones with jam and cream

Lunch Extras

Soup of the day per person **\$6.5**
Brownie slice with berries per person **\$7**
Fruit plates per person **\$6**

Dietary Requirements

We are happy to cater to dietary requirements. Please ask your Function Coordinator to arrange this for you, prior to your function.

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SANDWICH MENUS

SELECTION OF HOUSE MADE SANDWICH PLATTERS

Poached chicken with baby cos leaves & avocado
Vine-ripened tomato, mozzarella and basil*
Leg Ham, goat's cheese, wild rocket and Dijon mustard
Smoked salmon, lemon, cucumber and cream cheese
Roast beef, spinach, grilled red capsicum and seeded mustard
Tuna, celery & capsicum with lemon mayonnaise
Roast turkey with salad and cranberry chutney
Grilled vegetables with feta cheese and herbs*
Vietnamese beef salad wrap with mint and chilli
Cucumber, tomato and feta with olive tapenade*
Leg ham, Swiss cheese and tomato with aioli

*Vegetarian

Prepared with a selection of bread, baguettes, and wraps.

FINGER FOOD

COLD SELECTION

Maki rolls with soy
dipping sauce
Vegetable frittata

HOT SELECTION

(Choice of three items)
Assorted gourmet pies
Assorted home baked quiches
Chicken skewers with satay sauce
Mini beef burger with house made relish

BARBECUE LUNCH

Platters served to the conference room

*Minimum of 15 guests

GOURMET BARBECUE

Bread basket with assorted rolls
Guacamole and hoummus dip
Marinated olives
Antipasto platter
Meat platter:

- Grilled lamb chops with honey & rosemary
- Mini fillet steaks with aioli
- Lemon roasted chicken thighs
- Cajun fish

SIDE DISHES

Oven-baked rosemary potatoes
Sautéed green beans and bacon
Garden salad with balsamic dressing