

FUNCTIONS @ Carlton



FUNCTION: LUNCH

Luncheon	Price per Person
2 course set menu	\$38
3 course set menu	\$48

UPGRADES: Canapés On Arrival

Chef's selection of canapés on arrival
(1/2 hour duration)

\$7 per person

Extras Courses

To have an alternating entree option

\$2 per person

To have an alternating dessert option

\$2 per person

Platters

Antipasto Platters

\$8 per person

served with oysters

\$10 per person

Warm Turkish Bread & homemade dips

\$5 per person

Local cheeses, quince paste, dried muscatel grapes served with assorted crackers.

\$8.5 per person

Freshly sliced seasonal fruit

\$40 per platter or **\$5 per person**

Dietary Requirements

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

functions@carltonfc.com.au

P: 03 9389 6202

MENU

ENTRÉE (Choice of one item)

Smoked salmon and spinach roulade with baby endive and lime dressing

Free-range chicken, crisp prosciutto, herb croutons on baby cos with shaved parmesan

Honey roasted pumpkin soup with sage toast

Pork, pistachio and apple terrine with lavosh and homemade chutney

MAIN COURSE (Choice of two items)

Grilled swordfish on roasted capsicum, Kipfler potato, cumin and lemon salad with coriander & baba ghanoush

Grilled chicken breast, on basmati rice with seasonal vegetables and mild curry sauce

Vegetable filo parcel on watercress and pumpkin risotto with red capsicum pesto

Grilled Sirloin New York Cut with potato gratin, roasted vegetables and red wine sauce

DESSERT (Choice of one item)

Seasonal fresh fruits served with a Cointreau sabayon & toasted almonds

Vanilla & honey panna cotta with cinnamon spiced poached pear

Caramelised lemon tart with Vanilla yoghurt & berry compote

Selected boutique cheeses, quince paste, dried muscatel grapes

SIDE DISHES \$20 each (serves 8-10 people)

Roasted Chat Potatoes with Rosemary & Garlic

Sweet potato puree with roasted almonds

Sicilian Spinach Salad (with currants, capers, garlic, parmesan)

Roasted baby beetroots with Crispy Pancetta & balsamic glaze