

Darwin Trailer Boat Club

DIY Buffet

Compendium 2018



Prices as of December 2017, GST inclusive, may be subject to change.

DTBC

Classic Buffet Selection

\$59.50 pp

Minimum 40 Guests

Thai Coconut Chicken, Pumpkin & Roasted Cashew Curry

Oven Baked Barramundi with Lemon Myrtle Butter

Beef Cheeks Braised in Red Wine, Balsamic & Tomato Concasse

North African Spiced Chickpea & Aubergine Curry

Jasmine Rice

Rosemary, Pistachio & Praline Roast Potato

Seasonal Garden Salad

Dinner Roll & Butter

Dessert

Pavlova with Chantilly Cream, Raspberries & Passionfruit

Sticky Date Pudding with Butterscotch Sauce

Cold Seafood Available @ \$20 extra per person

Seasonal Cooked Local Prawns

Fresh Coffin Bay Oysters

DTBC

DIY Buffet Construction

\$59.50 pp

Minimum 40 Guests

Select any four Hot Dishes

Seafood

Seafood Chowder

Oven Baked Barramundi with Lemon Myrtle Butter

Baked Jewfish with Lemon Dill Butter

Meat

Thai Coconut Chicken, Pumpkin & Roasted Cashew Curry

Classic North Indian Chicken Korma with Coconut, Ginger, Red Chilli & Coriander

Parma Ham Wrapped Corn-fed Chicken Supreme
with Lemon, Garlic & Thyme

Chef's Choice Roast

Beef Cheeks Braised in Red Wine, Balsamic & Tomato Concasse

Slow Cooked Hickory Smoked Pork Ribs

Oregano and Dry Rub BBQ Lamb Kebabs with Minted Yoghurt

Lamb Rogan Josh in a Spicy Red Sauce with aromatic

Cardamom & Kashmiri Chilli.

Chilli Con Carne a Hot & Spicy Chilli Beef
with Red Kidney Beans & Jalapenos

Vegetarian

North African Spiced Chickpea & Aubergine Curry

Goan Coconut Curry With Sweet Potato, Cauliflower & Lentils

Quiche with Thyme, Pumpkin, Buffalo Mozzarella & Sweet Tomato Pickle

Hot & Spicy Vegetarian Chilli with Red Kidney Beans & Jalepenos

Fajitas of Red & Green Peppers, Baby Corn, Celery, Onion

& Spicy Creole Sauce

Sides and Condiments

Seasonal Garden Salad

Seasonal Root Vegetables with Olive Oil, Garlic, Sage &

Rosemary & Thyme Roasted Potatoes

Jasmine Rice

Dinner Roll & Butter

Naan Bread & Pappadums

Desserts

Select Any Two Options

Pavlova with Chantilly Cream, Raspberries & Passionfruit Sauce

Sticky Date Pudding with Butterscotch Sauce Pouring Cream

Lemon Meringue Pie

Vanilla Brulee

Seasonal Fruit Platter

Chocolate Cointreau Tart

DTBC

Beverage Packages



Light Beer

Mid Strength Beer

Two Types of Full Strength Beers

White Wine

Red Wine

Sparkling

Cider

Soft Drinks

One Hour Package \$22

Two Hour Package \$35

Three Hour Package \$48

Four Hour Package \$57