

# Darwin Trailer Boat Club

## DIY Buffet

### Compendium 2019



2019 prices inclusive of GST, 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