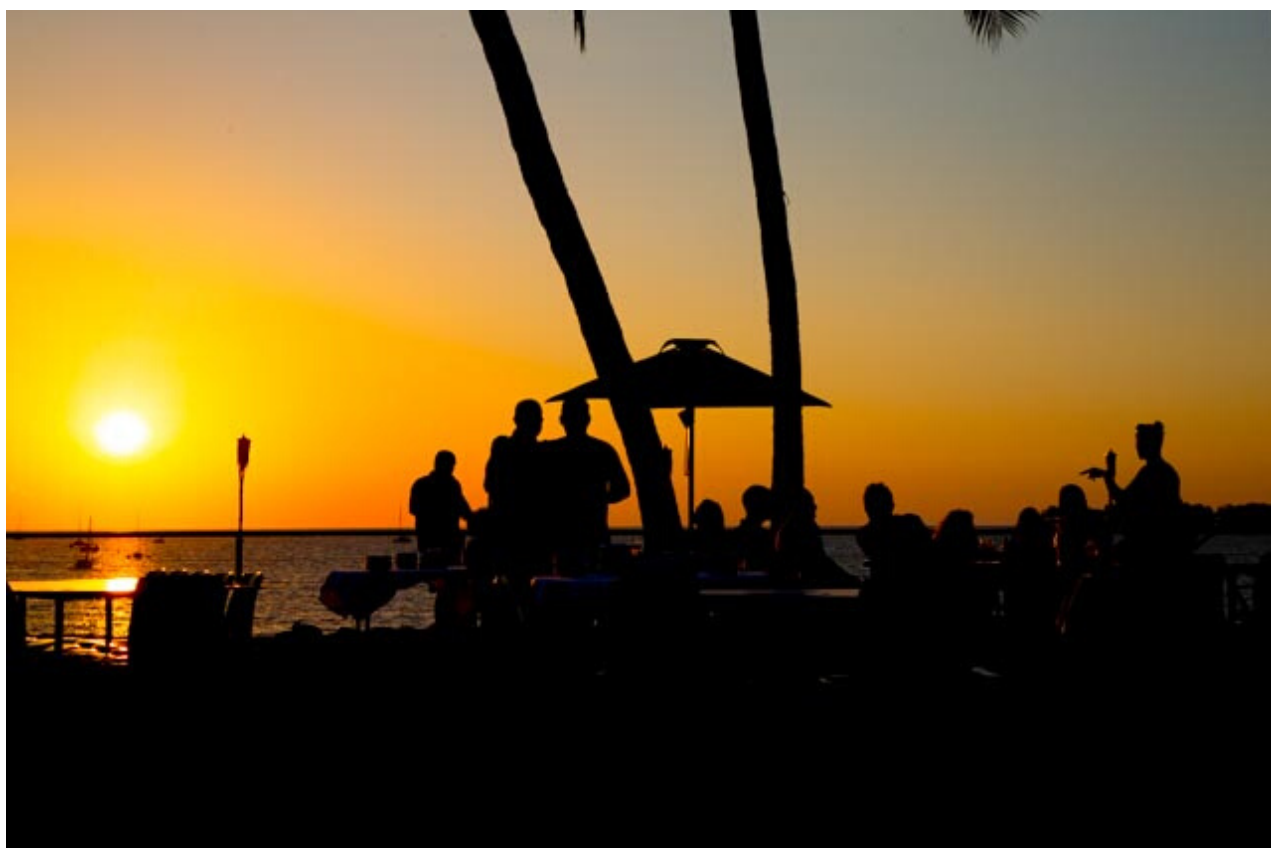


**DARWIN  
TRAILER BOAT CLUB**

# **BUFFET OPTIONS**



# **CLASSIC BUFFET SELECTION**

## **MAINS**

Thai Coconut Chicken, Pumpkin & Roasted Cashew Curry

Over Baked Barramundi with Lemon Myrtle Butter

Beef Cheeks Braised in Red Wine

North African Spiced Chickpea & Aubergine Curry

Jasmine Rice

Seasonal Garden Salad

Dinner Roll & Butter

## **DESSERT**

Pavlova with Chantilly Cream, Raspberries & Passionfruit

Sticky Date Pudding with Butterscotch Sauce

## **COLD SEAFOOD AVAILABLE FOR \$20 EXTRA PER PERSON**

Seasonal Cooked Local Prawns

Fresh Coffin Bay Oysters

# **\$59.50PP**

**MINIMUM OF 40 GUESTS**

# **DIY BUFFET CONSTRUCTION**

**SELECT ANY FOUR HOT DISHES**

## **SEAFOOD**

Seafood Chowder

Over-Baked Barramundi with Lemon Myrtle Butter

Baked Jewfish with Lemon Dill Butter

## **MEAT**

Thai Coconut Chicken, Pumpkin & Roasted Cashew Curry

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

Parma Ham Wrapped Chicken Supreme with Lemon, Garlic & Thyme

Chef's Choice Roast

Beef Checks Braised in Red Wine, Balsamic & Tomato Concasse

Slow-Cooked Hickory Smoked Pork Ribs

Lamb Rogan Josh with Aromatic Cardamom & Kashmiri Chilli

Chilli Con Carne with Red Kidney Beans & Jalapenos

**\$59.50PP**

**MINIMUM OF 40 GUESTS**

# **DIY BUFFET CONSTRUCTION**

## **VEGETARIAN**

North African Spiced Chickpea & Aubergine Curry  
Goat Coconut Curry with Sweet Potato, Cauliflower & Lentils  
Quiche with Thyme, Pumpkin, Buffalo Mozzarella & Sweet Tomato  
Hot & Spicy Vegetarian Chilli with Kidney Beans & Jalapenos  
Vegetable Fajitas with Spicy Creole Sauce

## **SIDES & CONDIMENTS**

Seasonal Garden Salad  
Seasonal Root Vegetables with Thyme-Roasted Potatoes  
Jasmine Rice  
Dinner Roll & Butter  
Naan Bread & Pappadums

**\$59.50PP**

**MINIMUM OF 40 GUESTS**

# **DIY BUFFET CONSTRUCTION**

## **SELECT ANY TWO DESSERTS**

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

**\$59.50PP**

**MINIMUM OF 40 GUESTS**

# **BEVERAGE PACKAGES**

A selection of Light Beer

A selection of Mid-Strength Beer

A selection of Full Strength Beer

House White Wine

House Red Wine

House Sparkling Wine

House Rose

A selection of Ciders

Soft Drinks & Mineral Water

**1 HOUR PACKAGE • \$22 PER PERSON**

**2 HOUR PACKAGE • \$35 PER PERSON**

**3 HOUR PACKAGE • \$48 PER PERSON**

**4 HOUR PACKAGE • \$57 PER PERSON**