



Sit Down Dining Packages
Minimum of 50 Guests

Package 1 \$24.00 Per head

- Fresh Bread Rolls & Butter
- Choice of one Entrée or Soup
- Choice of two Hot Mains
- Choice of one Dessert
- Tea & Coffee

Package 2 \$28.00 Per head

- Fresh Bread Rolls & Butter
- Choice of two Entrée's or Soups
- Choice of two Hot Mains
- Choice of two Desserts
- Tea & Coffee

Package 3 \$35.00 Per head

- Fresh Bread Rolls & Butter
- Choice of two Entrée's or Soups
- Choice of two Hot Mains
- Choice of two Desserts
- Cheese & Fruit Platter
- Tea, coffee & after dinner mints

Function Date: _____ Occasion: _____

Name: _____ Ph: _____

Due to Health Regulations, no food is to be taken off the premises

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Set Menu Dining Choices

Entrées

- Lasagna Lasagna with a rich meat tomato sauce, layered with white cream sauce
- Penne Alla Norma Penne pasta served with a roasted eggplant blended with a rich napoli sauce
- Cannelloni Di Spinacci 2 Long pasta tubes filled with a blended spinach & ricotta, topped with a rich napoli sauce
- Calamari *Grilled marinated calamari strips on a fresh green salad with a sweet chilli & balsamic dressing - Package 2 or 3 only*
- Chicken Salad Grilled marinated strips of tenderloin chicken on a fresh green salad with a sweet chilli & yoghurt dressing
- Prawn Cocktails Fresh cooked prawns on a green salad with a wedge of lemon & a tangy sauce

Soups

- Roasted Tomato Roasted roma tomatoes with garlic and basil herb
- Pumpkin A creamy blend of fresh pumpkin and spices
- Potato & Leek A creamy blend of potato and leek
- Minestrone A classic Italian thick vegetable soup
- Cream of Chicken A creamy chicken broth with chicken meat pieces
- Cream of Asparagus Fresh asparagus spears made into a creamy full flavoured soup

Mains

Roast Lamb	Seasoned with fresh rosemary served with herb roasted potatoes, pumpkin & seasonal vegetables
Roast Loin of Pork	Loin of pork oven baked and served with applesauce, seasonal vegetables & rosemary potatoes
Roast Beef	Slices of tender oven slow baked beef in red wine served with a creamy mustard dressing, herb baked potatoes and seasonal vegetables with red wine jus
Fish & Chips	White fish fillets dipped in beer batter golden fried with chips, tartare sauce and salad garnish
Chicken	Breast fillets grilled with a light Italian herb served with a creamy potatoes and ratatouille vegetables

Dessert

Individual Mini Pavlova	Topped with whipped cream, fresh Fruit with Passionfruit Pulp & Chocolate Sprinkles.
Sticky Date Pudding	Served warm with a Butterscotch Sauce and Vanilla Ice Cream.
Lemon Sauce Pudding	Served warm with Cream and or Ice Cream.
Fruit Salad	Fresh seasonal Fruit in a Fruit Juice with Ice Cream.
Tiramisu	Biscuits soaked in espresso coffee & Tia Maria, then layered with Mascarpone Cheese and sprinkled with chocolate.
Traditional Apple Strudel	Stewed Apples with a hint of Cinnamon, Sultanas & served with Vanilla Ice Cream.
Tea & Coffee	