



BUCKLEYS

Function Menu 2021

Alternate serving of meals

2 course – 1 soup & 2 mains \$37.50

2 course – 2 soups & 2 mains \$38.00

2 course – 2 mains & 2 desserts \$39.00

3 course – 1 soup, 2 mains & 2 desserts \$47.00

3 course – 2 soup, 2 mains & 2 desserts \$48.00

If you decide to include the ***gourmet mains*** please add an additional \$13.00 per person to your package

Chef's selection of finger food on arrival \$80.00 per platter

Karren Nash functions@buckleys.com.au
0352484866 www.buckleys.com.au



Soup

Chicken, Corn and Noodle
Cream of Pumpkin
Potato and Leek
Cauliflower and Brie

Roast

***Roast Beef** with red wine gravy
***Roast Pork** with apple sauce and gravy
***Roast Lamb** with fresh minted gravy
***Corned Beef** with creamy mustard sauce

Chicken

***Chicken Kiev**
***Chicken Breast** with brie cheese, bacon & spinach and a béarnaise sauce
***Chicken Breast** topped with fanned avocado and a rich creamy hollandaise sauce
***Chicken Roulade** (Pumpkin, pinenuts & spinach) with a creamy garlic sauce
***Tuscan Chicken Breast** wrapped with prosciutto
Butter Curry Chicken Breast with basmati rice

*Roast and Chicken dishes with * will be served with fresh seasonal vegetables*

Gourmet Mains

Please note an additional charge will apply

6 Star Porterhouse 250gram cooked medium, with potato gratin, greens, cherry vine tomatoes and red wine jus
Crispy Skin Salmon served on pancetta mash, asparagus, pickled capsicum and basil oil
Barramundi fillet served on a fresh pearl cous cous salad with a drizzle of lemon oil

Dessert

Traditional Sticky Date Pudding with butterscotch sauce and double cream
Chocolate Mousse with cream
Rich Chocolate Mud Cake with chocolate ganache & cream
Homemade Tiramisu garnished with strawberries
New York Baked Cheesecake with cream and raspberry coulis
Key Lime Tart with cream

Karren Nash functions@buckleys.com.au
0352484866 www.buckleys.com.au

