

6931 6275

open to public  
7 days

**Wagga City Golf Club**

## Wedding/Function Menus at City Golf

Lime Leaf Catering



Lime Leaf Catering offers a wide range of catering options, using the freshest ingredients sourced locally and expertly prepared by chef/owners, Craig Wilson and Marc Collins. Lime Leaf Catering are willing to design your own menu if any of the following are not to your liking. Please do not hesitate to call us if you have any queries about are menus.

### **Lime Leaf Catering**

Has been operating since April 2007 and in this time have seen our company grow and are pleased to be catering at one of Wagga's best venues, whether it be cocktail party for 50 people on the verandah or a sit down meal for 200, Lime Leaf Catering and Wagga City Golf Club can guarantee your night will be a success.

### **Craig Wilson**

Born in Aberdeen, Scotland. I embarked on my career in catering on leaving school as a commis chef. I worked my way up in the industry at some of Scotland's exclusive hotels such as Raemoir house hotel which catered for high end clientele which included royalty and celebrities. I then moved to Dublin where I took charge of the Adams trinity hotel a 300 seat restaurant in the heart of the temple bar.

### **Marc Collins**

Born in Rhyl, Wales. I started my career in hotels in Wales. After spending 4 years training I moved to London where I worked at one of London's busiest hotels and then moved to one of London's best restaurants the Ivy. I have been in Australia since 1995 and spent over 7 years working in Sydney at various venues which included, exclusive catering companies, movie sets, board rooms in some of Australia's biggest companies and major racecourses.

### **Our Price Includes:**

- Quality crockery & cutlery
- White linen table cloths
- Napkins
- Experienced staff
- GST

# LIME LEAF CATERING

Lime Leaf Catering  
ABN: 42458357522,  
PO Box 7318,  
Wagga Wagga, NSW, 2650  
Marc Collins: 0401 825 008  
Craig Wilson: 0432 911 963

## CANAPES MENU 1

- ❖ Crisp flat bread, roast garlic and capsicum dip
- ❖ Corn and coriander fritters, tomato and chilli jam
- ❖ Four cheese tartlets
- ❖ Teriyaki chicken wrapped in nori
- ❖ Sweet potato and zucchini pakora
- ❖ Chicken and corn pies
- ❖ Gruyere, thyme and onion tarts
- ❖ Tandoori chicken skewers with a cucumber & yogurt dip
- ❖ Porcini mushroom risotto cakes, parmesan crust
- ❖ Cumin & coriander spiced vegetables wrapped in puff pastry, mango and yogurt dip
- ❖ Beef, red wine and garlic pies with a potato puree
- ❖ Vietnamese spring roll with 5 spiced pork, sweet soy and ginger dipping sauce
- ❖ Lamb and rosemary pies
- ❖ Quesadillas with tomato, chilli and cilantro
- ❖ Homemade beef and tomato sausage roll
- ❖ Chicken san choy bow served in a Chinese spoon

### **Bruschetta**

- ❖ Aubergine & mint
- ❖ Caponata
- ❖ Crushed cannellini beans, roast garlic & rosemary

**choice of 6 \$17**

**choice of 8 \$19**

**choice of 10 \$21**

**choice of 12 \$23**

**choice of 14 \$25**

**(if combining canapé menu 1 & 2 you will be charged the price of menu 2)**

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## CANAPES MENU 2

- ❖ Rice paper rolls, Vietnamese mint and chilli with hoisin pork or spiced chicken and peanuts or asian vegetables
- ❖ Paella risotto cakes with chicken, chorizo and squid
- ❖ Lamb kofta skewer with hummus
- ❖ Homemade pork, blue cheese and walnut sausage rolls
- ❖ Roast asparagus in Japanese breadcrumbs, soy and rice vinegar dipping sauce
- ❖ Tandoori prawns with Indian butter sauce
- ❖ Chicken and smoked cheese pies
- ❖ Balinese pork satay skewers, coconut and peanut dipping sauce
- ❖ Crispy beef salad with shallots and lime served in a Chinese spoon
- ❖ Cumin and coriander spiced lamb wrapped in puff pastry, mango and yogurt dip
- ❖ Satay prawns with a coconut peanut dipping sauce
- ❖ Braised lamb shank pies
- ❖ Vietnamese spring rolls with chicken and sweet corn

### Bruschetta

- ❖ Eggplant, pine nuts and roast garlic
- ❖ Artichoke, parmesan and truffle
- ❖ Chorizo, roast cherry tomatoes & parmesan

**choice of 6 \$19**

**choice of 8 \$22**

**choice of 10 \$24**

**choice of 12 \$26**

**choice of 14 \$28**

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## Carvery Menu (1)

- ❖ Choice of 4 canapes (menu 1 )
- 

- ❖ Roast rump of beef
- ❖ Roast baby chicken
- ❖ Roast leg of pork
- ❖ Roast potato and baked pumpkin
- ❖ Steamed seasonal vegetables
- ❖ Homemade gravy and condiments
- ❖ Bread roll & butter  
(Choice of 2 meats)

## Dessert

- ❖ Sherry trifle
- ❖ Pavlova
- ❖ Apple pie  
(Choice of 2)

Canapés and main \$28.50

Main and dessert \$28.50

Canapés, main, dessert \$34.50

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)
- Bridal party will be served at table
- Guests are required to self serve

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## Carvery Menu (2)

❖ Choice of 4 canapes (menu 1)

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- ❖ Roast sirloin of beef with Yorkshire pudding
  - ❖ Honey baked ham
  - ❖ Roast leg of lamb
  - ❖ Roast turkey with sage and onion seasoning
  - ❖ Roast potato and baked pumpkin
  - ❖ Steamed seasonal vegetables
  - ❖ Homemade gravy and condiments
  - ❖ Bread roll and butter
- (Choice of 2 meats)

## Dessert

- ❖ Lemon meringue pie
  - ❖ Sticky date pudding
  - ❖ Apple and cinnamon strudel
- (Choice of 2)

Canapés and main \$34.50

Main and dessert \$34.50

Canapés, main, dessert \$40.50

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)
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## Carvery Menu (3)

- ❖ Choice of 4 canapes (menu 2)
- 

- ❖ Roast scotch fillet of beef with Yorkshire pudding
  - ❖ Loin of pork stuffed with apricot and sage seasoning
  - ❖ Roast duck with bread sauce
  - ❖ Roast potato and baked pumpkin
  - ❖ Steamed seasonal vegetables
  - ❖ Homemade gravy and condiments
  - ❖ Bread roll and butter
- (Choice of 2 meats)

## Dessert

- ❖ Cheese and fruit platter (per table) or
- ❖ Double chocolate cake, warm chocolate and orange sauce &
- ❖ Lemon and lime tart

Canapés and main \$42.50

Main and dessert \$42.50

Canapés, main, dessert \$50.00

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)
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## Buffet

- ❖ Choice of 4 canapes (menu 1)
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- ❖ Malaysian lamb curry
  - ❖ Vegetable korma
  - ❖ Butter chicken
  - ❖ Mango chicken
  - ❖ Thai red curry with chicken
  - ❖ Panang beef
  - ❖ Beef madras
  - ❖ Thai green curry with chicken
  - ❖ Sweet potato and chickpea curry
  - ❖ Beef lasagne
  - ❖ Beef stroganoff
  - ❖ Chicken with red wine and bacon
  - ❖ Braised beef in ale
- (Choice of 2)

- ❖ Steamed seasonal vegetables
- ❖ Chat potatoes
- ❖ Rice
- ❖ Bread rolls

## Salads

- ❖ Spiced chickpea salad
- ❖ Coleslaw with homemade mayonnaise
- ❖ Fattouche (cos lettuce, cucumber, tomato, crisp Lebanese bread, mint, parsley and sumac)
- ❖ Thai eggplant salad, coriander with lime dressing
- ❖ Mixed leaf salad, balsamic dressing
- ❖ Penne' with slow roasted tomatoes, kalamata olives, char-grilled vegetables with walnut and parmesan dressing  
(Choice of 2)

## Desserts

Pavlova  
Fruit salad  
Apple strudel

Or fruit and cheese platter per table

Canapés and main \$34.50

Main and dessert \$34.50

Canapés, main, dessert \$40.50

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)
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## Entrees

- ❖ Potato, zucchini and roast garlic soup
- ❖ Cream of wild mushroom soup
- ❖ Calamari with dill and lemon, homemade tartare sauce
- ❖ Chicken fillets marinated in cumin, ginger and coriander with a yogurt and mint dressing
- ❖ Roast duck spring rolls, lemongrass and ginger dipping sauce  
or
- ❖ Choice of 5 canapes (menu 1)

## Mains

- ❖ Middle eastern spiced chicken with cous cous, roast capsicum and garlic coulis
- ❖ Marinated chicken breast in sage and lemon, Mediterranean vegetables
- ❖ Char-grilled sirloin steak, creamed mash potato, wild mushroom jus
- ❖ Pan-fried scotch fillet, crushed herbed potatoes, béarnaise sauce
- ❖ Pork fillet marinated in ho-sin and ginger, stir-fried Asian vegetables

## Dessert

- ❖ Cheese and fruit platter (per table)
- ❖ Sticky date pudding , butterscotch sauce
- ❖ Apple and cinnamon strudel, vanilla ice cream
- ❖ Fruit tart, berry coulis
- ❖ Chocolate mud cake, warm chocolate sauce

**Entree and main \$42.50**

**Main and dessert \$42.50**

**Entree, main and dessert \$52.50**

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)

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## Entrees

- ❖ Malaysian spiced chicken, mixed sprout salad, peanut and chilli dressing
  - ❖ Prawn, cucumber and lemon with mixed salad leaves, lemon and dill dressing
  - ❖ Bocconcini, tomato and basil salad, rocket pesto
  - ❖ Vietnamese beef salad, rice noodles, coriander and lime dressing
- or
- ❖ Choice of 5 canapes (menu 1)

## Mains

- ❖ Marinated chicken breast in oregano and lemon , green olives, zucchini and braised garlic
- ❖ Pan-fried chicken breast, sweet corn and coriander fritter with a warm capsicum salsa
- ❖ Char-grilled fillet of beef, potato fondant, cabernet sauvignon jus
- ❖ Pan-fried fillet of beef, potato and thyme rosti, balsamic glaze
- ❖ Baked lamb back strap, mint and cumin crust, spiced chickpeas

## Desserts

- ❖ Baked lemon tart, lime anglaise
- ❖ Double chocolate cake, warm chocolate and orange sauce
- ❖ Meringue nests, fresh whipped cream, fruit salsa
- ❖ Fresh fruit and cheese platter (per table)
- ❖ Sticky date pudding, butterscotch sauce

**Entree and main \$50.00**

**Main and dessert \$50.00**

**Entree, main and dessert \$62.50**

- Wedding cake can be plated for \$1.50 (guests are able to use wedding cake as dessert)

## **Terms and Conditions**

- ❖ A deposit of 10% must be paid on confirmation of event, the deposit will be deducted from the final bill
- ❖ Date and price only guaranteed when deposited is paid and booking forms signed
- ❖ Tentative bookings will be held for three weeks only
- ❖ Numbers to be confirmed 10 days prior to date of function
- ❖ A cancellation fee may be charged if the event is cancelled 2 months prior to the date of event
- ❖ This menu is subject to change due to availability of ingredients
- ❖ All meals can be served alternate
- ❖ Main meals will be served with roast chat potatoes, and steamed seasonal vegetables per table
- ❖ Price includes kitchen surcharge
- ❖ Price includes short table cloths (\$1 per person will be taken of bill if hiring your own)
- ❖ Price includes 3 ply napkins
- ❖ Price includes GST
- ❖ Price does not include hire of equipment (marquee only)
- ❖ Payment; cash, cheque or electronic transfer within 14 days of invoice date

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