

Functions at Traralgon Bowls Club

Platter Menu

Fruit

\$85 | feeds 15

- Watermelon
- Rockmelon
- Kiwi fruit
- Orange
- Pineapple
- Grapes
- Honeydew melon

Sweet

\$95 | feeds 10

- Mixed profiteroles
- Flourless orange cake
- Berry cheesecake
- Cookies and cream cheesecake
- Vegan lemon and blueberry cake
- Vanilla raspberry almondine cake

Morning tea

\$90 | feeds 6

- Mini croissants
- Mini bagels
- Mixed danishes
- Shaved Virginian ham
- Cheddar cheese
- Smoked salmon
- Chive cream cheese



Functions at Traralgon Bowls Club

Antipasto

\$125 | feeds 20

- Meats: salami, shaved ham, chorizo
- Grilled zucchini and eggplant
- Cheddar and feta
- Vegetable crudities: carrot, cucumber
- Mixed olives, sun dried tomato, artichoke heart, pickled onion
- Dips and sides: basil pesto, bruschetta mix
- Marinated toasted bread
- Crackers

Cheese

\$110 | feeds 20

- Farmhouse brie
- Vintage cheddar
- Tanjil Blue
- Quince paste
- Dried mango
- Dried apricot
- Dates
- Mixed nuts
- Grapes
- Marinated bread
- Crackers

Hot fingerfood

\$90 | feeds 10

- Party pies
 - Sausage rolls
 - Vegetable spring rolls
 - Chicken kiev balls
- Served with tomato sauce

Sandwiches

\$55 | feeds 10

- Assorted fillings



Functions at Traralgon Bowls Club

Canapes

\$5.80 per piece | minimum 20 pieces

- Garlic prawn skewers
- Cheeseburger slider
- Mini goats cheese and capsicum pizza
- Pork Sui Mai
- Satay chicken skewer
- Thai beef skewer
- Grilled vegetable skewer
- Curried egg cup
- Vegetable rice paper roll
- Italian bruschetta
- Cauliflower and halloumi fritter
- Zucchini and sweet corn fritter
- Pea risotto stuffed mushroom

Specific dietary needs can be catered for with prior notice - additional costs may be incurred.

