



**Murray Bridge Racing Club
Food and Beverage Packages
2009/2010**



THERE'S NOTHING LIKE A DAY AT
THE RACES

theracessa.com.au

FINGER FOOD PLATTERS MENU 1

50 GUESTS MIN | TWO COURSES

CHOICE OF ANY 3 COLD & ANY 3 HOT PLATTERS \$22.00PP

CHOICE OF ANY 4 COLD & ANY 4 HOT PLATTERS \$25.00PP

CHOICE OF ANY 5 COLD & ANY 5 HOT PLATTERS \$29.50PP

COLD - ENTRÉE PLATTERS

Assorted Bruschetta

Toasted woodoven bread topped with, roma tomato, basil & olive oil, olive tapenade, fetta & red onion, balsamic mushroom & goats curd

Antipasto

Quality selection of cured in SA meats with regional influences, Mediterranean style stuffed mushrooms, marinated char grilled vegetables, marinated calamari, cocktail pickles, bocconcini, marinated kalamata olives & grissini

Mezze

Wood oven ciabatta with dukkah, Balsamic Vinegar & SA Olive oil
Accompanied with chefs selection of dips, dolmades, fetta & pitas

Cheese & Greens with Fresh Fruit

Brie, Smoked Cheddar, Blue & Edam with green olives, crackers, wafers fresh veg crudités & market fresh fruits

Sushi

Vegetarian & Seafood California rolls

HOT - MAIN COURSE PLATTERS

Grilled Meats

Australian Spiced Chicken Skewers, Lemon Pepper Chicken Drumettes, Marinated Beef Satay, Spicy Beefballs & Moroccan Lamb Kofta

Asian Assortment

Hot selection of curried samosas, cocktail dim sims, mini vegetarian spring rolls, salt'n'pepper squid & tempura vegetables with sweet chili & soy dipping sauces

Selection of Savoury Bakery Pastries

Cornish Pasties & Steak Pies with Mini Quiche, Spanokopita & tomato chutney

Gourmet Topped Mini Pizza Bites

Vegetarian, spicy supreme & BBQ chicken topped with mozzarella

Gourmet Vegetarian

Spanokopita, Risotto Balls, Corn Puffs & Vegetable Croquettes with veg pizza bites

SEAFOOD - OPTIONAL EXTRA

Seafood Platter (additional \$6per person)

Coffin Bay Oysters served natural, Kilpatrick, crème fraiche & smoked salmon

Grilled Sweet Chilli Prawn Satays

TASTE OF SA COCKTAIL CANAPÉS MENU 2

50 GUESTS MIN | FOUR COURSE | \$29.50 PP

APPETIZER

Seafood Platters

Coffin Bay Oysters served natural, Kilpatrick & smoked salmon, crème fraiche & caviar, Grilled Sweet Chilli Prawn Satays

ENTRÉE PLATTERS

Canapés

Fig, rocket, honey & goats curd bruschetta, Blue cheese & caramelised pear crositini, Strawberry, chive & camembert mini melba toast
Tapenade, bocconcini & fresh tomato & basil

Antipasto

Quality selection of cured in SA meats with regional influences, Mediterranean style stuffed mushrooms, marinated char grilled vegetables, marinated calamari, cocktail pickles, bocconcini, marinated kalamata olives & grissini

Mezze

Wood oven ciabatta with dukkah, Balsamic Vinegar & SA Olive oil
Accompanied with chefs selection of dips, dolmades, fetta & pitas

Cheese & Greens

Pate, Brie, Smoked, Cheddar & edam with stuffed green olives & quince jelly with crackers, wafers
fresh veg crudités & pear slices

MAIN COURSE PLATTERS

Grilled Meats

Barossa Fine Foods Spanish Chipolatas & Spanish Chorizo, Marinated Beef Satay & Spicy Beefballs,
SA Lamb Cutlets Moroccan Style, Australian Spiced Chicken Skewers

Bread Rolls & Salads

Selection of Savoury Bakery Pastries

Cornish Pasties & Steak Pies with Mini Quiche, Spanokopita & tomato chutney

Gourmet Topped Mini Pizza Bites

Vegetarian, spicy supreme & BBQ chicken topped with mozzarella

DESSERT PLATTERS

SA Fresh Fruit

Dried fruits, roast almonds & a seasonal selection of market fruits; melons, berries & grapes

Continental Cakes

Cocktail éclairs, vanilla slice & cream puffs

BBQ BUFFET MENU 3

50 GUESTS MINIMUM | THREE COURSE | \$27.50 per person
APPETISER PLATTER (OPTIONAL EXTRA \$6 PER PERSON)

APPETIZER

Fresh Whole South Australian Prawns

Platters of Fresh whole Prawns served with lemon, lime & tartare

ENTRÉE PLATTERS

Antipasto

Chef's selection of dips, dolmades & pitas, with leg ham, peppered salami, kabana, polish sausage, marinated veg & olives with cheddar cheese served with fresh bread & grizzini

MAIN COURSE SELECTION (SERVED BUFFET STYLE IN HEATED CHAFFING DISHES)

Gourmet BBQ

Marinated BBQ Beef Steaks
Rosemary & Red Wine Beef Skewers
Tandoori Chicken Satay
Lamb Souvalaki

Gourmet BBQ Sausages – Pork & Sage, Italian Beef & Garlic
Mustard, BBQ & Tomato Sauce

Summer Salads

Greek, Coleslaw or German Potato

Assorted Bread Basket

Sliced Continental & Bread Rolls

DESSERT SELECTION

Cheese & Greens with Market Fresh Fruit

Brie, blu vien, smoked dutch & presented with freshly cut vegetables, fresh & dried fruits, nuts, crackers

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BEVERAGE PACKAGES

Our Marquee Hospitality Packages offer an even wider range of beverage packages. You may wish to select from any of the following pre-selected packages or select your own beverage package at around 30% reduction on bar prices.

Please select preferred beverage package. Packages based on 10 people and will be adjusted to cater to your group.

☐ **Package A - \$16.50 per head (Based on 10 people)**

12 Carlton Draught, 12 Cascade Light, 1 Wolf Blass Yellow Label Cabernet Sauvignon, 1 Rosemount Sem/Sauv Blanc, 2 Killawarra Brut, 10 cans Schweppes soft drinks, 10 Water & Ice

☐ **Package B - \$19 per head (Based on 10 people)**

24 Carlton Draught, 12 Cascade Light, 1 Wolf Blass Yellow Label Cabernet Sauvignon, 1 Rosemount Sem/Sauv Blanc, 2 Killawarra Brut, 10 cans Schweppes soft drinks, 10 Water & Ice

☐ **Package C - \$19 per head (Based on 10 people)**

12 Carlton Draught, 12 Cascade Light, 2 Wolf Blass Yellow Label Cabernet Sauvignon, 2 Rosemount Sem/Sauv Blanc, 2 Killawarra Brut, 10 cans Schweppes soft drinks, 10 Water & Ice

☐ **Package D - \$22 per head (Based on 10 people)**

12 Carlton Draught, 12 Cascade Light, 12 Cougar or Black Douglas Spirit Mixer Cans, 1 Wolf Blass Yellow Label Cabernet Sauvignon, 1 Rosemount Sem/Sauv Blanc, 1 Killawarra Brut, 1 2L OJ, 10 cans Schweppes soft drinks, 10 Water & Ice

BEVERAGE PACKAGES – YOU CAN CUSTOMISE YOUR OWN

Beer

- **Crown Lager - \$4.40**
- **Carlton Draught Cans - \$3.30**
- **Victoria Bitter Cans - \$3.30**
- **Carlton Midstrength Cans - \$2.90**
- **Cascade Premium Light Cans - \$2.50**

Spirit Mixers

- **Cougar Bourbon & Cola - \$5.00**
- **Black Douglas Scotch & Cola - \$5.00**
- **Black Douglas Scotch & Dry - \$5.00**
- **Sky Blue Vodka – Lemon Lime Bitters - \$5.00**
- **Sky Blue Vodka – Apple & Black Currant - \$5.00**
- **Sky Blue Vodka – Lime & Soda - \$5.00**

Non-Alcoholic Beverages

- **Pepsi Max cans- \$1.40**
- **Pepsi cans- \$1.40**
- **Lemonade cans - \$1.40**
- **Sunkist cans- \$1.40**
- **Solo cans- \$1.40**
- **600ml Water - \$1.80**
- **2L Orange Juice - \$5.00**

Sparkling Wines

- **Salinger Vintage Pinot Chard Petit Munier- \$38**
& Clean Cool Climate Characters With Delicate Citrus Notes And Long Elegant Finish
- Fine □ **Killawarra Klassic Brut - \$15**
Light & Fresh With Clean Aromas Of Lemon & Crisp Palate
- **Seppelts Fleur de Lys NV PNC- \$17**
Elegant Nuances Of Stone Fruit & Fresh Bread On Nose & Palate Finishes Clean & Elegant
- **Yellowglen Jewel Pink (low alc) - \$16**
A Light Fresh Sparkling With Delicate Berry Aromas & Flavours
- **Yellowglen Jewel Yellow (low alc) - \$16** Fresh & Delicate With Citrus Overtones On Nose & Palate

Red Wines

- **Pepperjack Barossa Valley Shiraz - \$28**
Ripe Plum, Liquorice & Dark Spice Aromas, Palate Full & Rich With Good Round Balanced Finish
- **Wolf Blass Green Label Cab Sauv/Shiraz - \$22**
Lovely Lifted Cassis Nose With Similar Palate With Added Shiraz Richness, Ripe But Well Balanced
- **Penfolds 'Retro 76' Shiraz Cabernet - \$22**
Multi-Layered With Rich Ripe Fruit Balanced By A Long Fine Palate
- **Rosemount Diamond Cellars Cab Merlot - \$17**
Fruit Forward With Characters Of Cassis & Menthol, Plate Is Generous & Soft

□ **Lindemans Early Harvest Rose (low alc) - \$16**

Nice Mix Of Dark Berries And Savoury Notes, Very Clean & Fresh

□ **Lindemans Premier Selection Shiraz Cab - \$14**

Supple Red Fruit With Well Rounded Rich Palate, Finishes Round & Clean

□ **Lindemans Cawarra Merlot - \$14**

Soft Dark Fruit Medium Bodied

White Wines

□ **Devil's Lair 5th Leg Chardonnay - \$24**

Fresh & Lively With Pear & Stone Fruit, Finished Off With Citrus Notes

□ **Angel Cove Marlborough Sauvignon Blanc - \$22**

Fresh & Zingy With Citrus & Green Notes & Hints Of Passion Fruit, Clean & Balanced

□ **Wolf Blass Green Label Classic Dry White - \$22**

Lifted & fresh, notes of citrus & passionfruit. Very clean & fresh palate

□ **Rosemount Diamond Cellars Sem Sauv Blanc - \$16**

Drinking, Citrus Characters With Hints Of Passion Fruit

□ **Lindemans Early Harvest Sem Sauv Blanc (low alc)- \$16**

Passionfruit & Lime Notes With A Hint Of Mid Palate Richness, Clean & Fresh

□ **Lindemans Premier Selection Sem/Chard - \$14**

Medium To Full Bodied, Ripe Melon Clean To Finish

□ **Lindemans Premier Selection Riesling - \$14**

Honeysuckle & Lemon Characters On Nose & Palate, Light & Fresh