Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

INFORMATION

Buffet Service Inclusions

Our buffet packages are designed to ensure a seamless and stress-free experience for you and your guests. When booking a buffet function with us, the following items are included:

- Chafing dishes & sternos, buffet table skirting, basic condiments, ceramic plates & cutlery, basic disposable napkins & service staff

Terms & Conditions

- *All buffet packages require a minimum of 50 paying adults.*
- Final guest numbers, menu selection & dietary requirements must be confirmed no later than 14 days prior to the event.
- Full payment is required 14 days prior to the event date, all payments are non-refundable.
- Buffet service is limited to 2 hours, commencing from the pre-agreed dinner service start time. No additional time will be granted beyond this period, regardless of guest arrival or event delays.

By confirming your booking, you agree to the above terms and conditions.

Please note, a 10% surcharge applies on public holidays

Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

BUFFET MENU OPTIONS

Standard Buffet – $58 per adult

Choose 2 dishes from the *Standard Hot Selection*

Choose 3 sides

Choose 1 dessert

Children under 12: $30

Children under 5: Free

Premium Buffet – $78 per adult

Choose 2 dishes from the *Standard Hot Selection*

Choose 2 dishes from the *Premium Hot Selection*

Choose 4 sides

Choose 2 desserts

Children under 12: $40

Children under 5: Free

Deluxe Buffet – $88 per adult

Choose 2 dishes from the *Standard Hot Selection*

Choose 3 dishes from the *Premium Hot Selection*

Choose 5 sides

Choose 2 desserts

Children under 12: $50

Children under 5: Free

Please note, a 10% surcharge applies on public holidays

Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

STANDARD HOT OPTIONS

ROAST BONELESS CHICKEN (GF)

Marinated with garlic, paprika, and herbs, served with rich gravy

ROAST PORK LEG (GF)

Served with crispy crackling and rich gravy

BUTTER CHICKEN (GF)

Tender chicken thigh fillets in a creamy, spiced tomato curry.

Served with steamed jasmine rice

YELLOW CHICKEN CURRY (GF, DF)

Fragrant coconut and turmeric curry with chicken, potatoes, carrot, cauliflower, and beans. Served with steamed jasmine rice

CHICKEN CARBONARA

Chicken, sautéed bacon, and mushrooms in a creamy garlic and white wine sauce, served with penne pasta

BEEF STROGANOFF (GF)

Tender beef and mushrooms in a rich, creamy gravy. Served with steamed jasmine rice

BEEF LASAGNE

House-made with seasoned beef and layers of pasta, béchamel, and Napoli sauce

VEGETARIAN LASAGNE

Grilled seasonal vegetables layered with Napoli sauce and creamy béchamel

Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

PREMIUM HOT OPTIONS

GRILLED SIRLOIN STEAK MEDALLIONS (GF)

100–150g tender sirloin cuts, grilled and served with creamy mushroom sauce

OVEN-BAKED FISH OF THE DAY (GF)

Topped with lemon, garlic, and herb butter

ROAST LAMB LEG (GF)

Infused with rosemary, garlic, and white wine. Served with rich gravy

SLOW-COOKED BEEF SHORT RIBS (GF)

Braised in a hearty red wine sauce until tender

CREAMY GARLIC PRAWNS (GF)

Sautéed prawns in a creamy garlic and white wine sauce

BEEF MASSAMAN CURRY (GF,DF)

Slow-cooked beef chuck simmered in a rich coconut and peanut curry. Served with steamed jasmine rice

GREEK-STYLE CHICKEN THIGH FILLET (GF)

Marinated with garlic, oregano, and olive oil. Grilled to perfection

MOROCCAN LAMB TAGINE (GFO)

Tender lamb slow-cooked with cinnamon, cumin, coriander, and sweet dried fruits. Served with fluffy couscous

Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

SIDES OPTION

POTATO SALAD (GF)

Creamy-style with herbs and a hint of mustard

PASTA SALAD

Seasonal vegetables and pasta tossed in a light herb dressing

PUMPKIN & FETA SALAD

Roasted pumpkin with baby spinach, crumbled feta, and balsamic glaze

COLESLAW

Classic cabbage slaw with a creamy dressing

CAESAR SALAD

Cos lettuce, crispy bacon, croutons, parmesan, egg and Caesar dressing

GARDEN SALAD (DF)

Mixed lettuce, tomato, carrot, capsicum, cucumber, and red onion with French vinaigrette

CREAMY BAKED POTATO (GF)

Soft potatoes baked in a rich, creamy sauce

ROAST VEGETABLES

Roasted potatoes, sweet pumpkin, and honey-glazed carrots

STEAMED VEGETABLE MEDLEY (DF)

Seasonal vegetables lightly steamed and finished with sea salt, cracked pepper, and olive oil

CAULIFLOWER & BROCCOLI MORNAY

Baked in a creamy cheese sauce until golden

Katherine COUNTRY CLUB

40 Pearce Street, Katherine NT 0850
tommyskitchenkcc@gmail.com
admin@katherinecountryclub.com.au

DESSERT OPTIONS

TROPICAL FRUIT PLATTER

A refreshing assortment of seasonal fresh fruits

CHOCOLATE MUD CAKE

Rich and decadent with a moist, dense texture

CARROT CAKE

Spiced carrot cake with cream cheese frosting

CHOCOLATE BROWNIE

Fudgy and indulgent with a crisp top

CHEESECAKE

Classic baked cheesecake with a buttery biscuit base

WHITE CHOCOLATE & RASPBERRY CAKE

Sweet white chocolate cake with bursts of tangy raspberry

PAVLOVA (GF)

Crisp meringue shell with a soft centre, topped with fresh cream and seasonal fruits

VANILLA BEAN PANNA COTTA (GF)

Silky smooth Italian custard dessert infused with real vanilla bean