

WEDDING & EVENTS 2014

The Boo boasts more than your traditional bowls club. We cater for all function types from birthdays to weddings. If you're looking for something extraordinary then our weddings & events booklet will offer some tantalizing catering options. Our staff are highly trained in all aspects of hospitality & our promise to you is that your wedding/event at The Boo will be affordable without compromise. All items below are examples of menu offerings however we can critique and cater for any budget & request. We can also make your wedding cake. Prices on availability with menus pre-ordered in advance.



CANAPÉS

Roasted Ranges Valley rump, on crostini bread with smoked sour cream
Pulled chicken, wombok, peanut satay, bean shoot & carrot cigars
Toasted focaccia, caponata & fried onion, endive (V)
Crispy skin pork belly, quince jam, gastrique (GF)
Veal & sage meatballs wrapped in prosciutto eggplant chutney
Blue cheese, candied walnut, red witlof & mustard vinaigrette (V)(GF)
Sea scallop, pea puree & pancetta crisps (GF)
Smoked chicken, parmesan & leek arancini balls, sundried tomato mayo
Atlantic salmon, capsicum, red onion escabeche
Grilled black mussels marinated in harissa, red wine vinegar, gremolata crumb
Bloody mary oyster shooters (GF)
Corn fritters, salsa verde, dill and sour cream (V)

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FORK DISHES (CHOICE OF TWO)

Malaysian style chicken thigh, basmati rice pilaf, turmeric yogurt & cucumber salsa
Smoked chicken, semi dried tomato, olive tapenade and shallot casserecce pasta
Potato, pea & tomato chana dhal, & turmeric rice (V) (GF)
Slow Braised lamb & prune tagine, Moroccan cous cous and onion yogurt
Grilled ocean trout, pineapple & cucumber salad (GF)
Sweet potato, green pea & leek lasagne (V)



SET MENU OPTION (CHOICE OF TWO)

Grilled Atlantic Salmon, citrus mash potato, sugar snap peas, caper butter (GF)
Braised beef cheek, soft polenta, carrots, burgundy sauce
Pan-fried barramundi, mash, sugar snaps & lemon butter emulsion
Sweet potato, green pea & leek lasagne, rose capsicum sauce
Roasted eye fillet, bacon & zucchini cake, green beans & carrot jus
Rolled cornfed chicken stuffed with pancetta & thyme, celeriac mash, snow peas & pan juices

