

The Keys Function Centre

Freccia Azzurra Club
Springvale Road
Braeside



Function Menu Package



Freccia Azzurra Club 784-796 Springvale Road, Braeside 3195
Tel: 03 9701 8888 www.freccia.com.au

Updated: 1 July 2018

The Keys Function Centre

Entrées

Antipasto

A Selection of Italian Style Cold Meats, Bocconcini, sliced Cheese, Gherkins, Roasted Red Pepper, Sun-Dried Tomato and Olives

Vegetarian Antipasto

Plate of fresh Avocado, roasted Eggplant, roasted Red Pepper, Beetroot, Bocconcini, sliced Cheese, Sun-Dried Tomato, Gherkins and Olives

Melon, Port and Prosciutto

Melon marinated in Port with Prosciutto, Sun-Dried Tomato and Cherry Mozzarella

Seafood Avocado

Half Avocado with a Cocktail of Crab and Prawn Tails, in a seasoned Mayonnaise Dressing

Prawn Cocktail

Cooked Prawn Tails on shredded Lettuce, Tomato, Cucumber, topped with a Garlic Mayonnaise

Sliced Smoked Salmon

Smoked Salmon with half shell Mussels and Basil Dressing, Capers, Gherkin, Bocconcini and Rocket

Bresaola and Caprese

Buffalo Mozzarella, Three Way Tomatoes - Sliced / Roasted / Sun-Dried, fresh Basil, Olives, Rocket with a Balsamic drizzle and Extra Virgin Olive Oil

Arancini Napoli

Mushroom Risotto Ball filled with Cherry Mozzarella, on a Napoli Sauce and dressed Rocket Leaves

Frittata

Savoury Asparagus, Tomato and Red Onion, dressed side Salad, Garlic and Parsley Crostini

Vol-Au-Vent

A crisp pastry shell filled with Chicken and Mushrooms in a Herb Cream, baked with Parmesan Cheese and served with a Rocket Salad



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Entrées *cont.*

Classical Minestrone

A rich Italian fresh Vegetable Soup with Pasta, sprinkled with Parmesan Cheese

Cream of Roast Pumpkin Soup

Smooth creamy soup rich in flavour

Chicken Soup with Tortellini

Delicious blend of Chicken Stock with Tortellini

Pasta and Risotto

Lasagne

Fresh Egg Pasta layered with home cooked Minced Beef, Cheese and White Sauce

Cannelloni Milanese

Filled with Spinach and Ricotta

Mushroom Risotto

Porcini and Button Mushrooms

Penne - Gnocchi - Fusilli - Casarecce - Tortellini - Ravioli and Spinach and Ricotta Agnolotti

Choice of Pasta Sauces

Bolognese - Minced Meat and Tomato

Napoli - Tomato, White Wine, Basil and Parsley

Roasted Bacon Napoli - Roasted Bacon Napoli Sauce

Pesto - Fresh Basil, diced Potato, Garlic and Pine Seeds

Arrabbiata - Hot Chilli

Osso Bucco - Osso Bucco in a Napoli Sauce

Primavera - Refreshing Vegetarian

Chorizo - Chorizo and roasted Red Peppers, Tomato and Red Wine

Al Funghi - Button and Porcini Mushrooms, Cream, Garlic and Parsley



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Main Courses

Eye Fillet

With Porcini and Button Mushroom Sauce

Roast Beef Brisket

Beef Brisket with a Red Onion and Red Wine Stock Gravy

Veal Marengo

A Sauce of Red and Green Pepper, Mushrooms, Chicken Broth, crushed Tomato, Tarragon, Thyme and Parsley

Slow Roast Pork Scotch Fillet

With chunky Apple and Rosemary Gravy

Roasted Pork Chop

Mixed Bean, Basil and Oregano Casserole

Rack of Lamb

With a Rosemary and Roasted Garlic Gravy

Roast Lamb Rump

Mint and Red Wine Stock Reduction

Braised Lamb Shank

Mushroom, Red Bell Pepper and Olives

Filled Chicken Breast

With a Roast Pumpkin and Ricotta Stuffing and a Grain Mustard Cream

Chicken Breast Vesuvius

White Wine, Chicken Broth with Potato, Mushroom, Baby Peas and Oregano

Chicken Maryland

Cooked with Rosemary

Chicken Maryland Cacciatore

Mushroom, Olive and Red Pepper Napoli Sauce

Chicken Parmigiana

Topped with Ham, Cheese and Napoli Sauce



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Main Courses cont.

Sicilian Chicken Breast

Chicken Broth and crushed Tomato with Capers, Thyme, diced Red Pepper and Sliced Green Olives

Chicken Breast Scaloppini

Bacon, Mushroom and White Wine Cream Sauce

Fillet of Salmon

Herb Crumb Crust with Lemon, Parsley Butter Sauce

Barramundi

Olive, Caper and Parsley Napoli

Desserts

Cassata - Tartufo - Baci

Crème Brûlée

Topped with an Almond Praline Crumble and Biscotti

Profiteroles and Chocolate Sauce

Filled with Vanilla Custard and sprinkled with toasted Almonds

Mint Chocolate Dome

Whipped Cream and Berry Coulis

Warm Home Baked Chocolate Brownie

With stewed Mixed Berries and Vanilla Ice-Cream

Tiramisu

Individual Home-Made Recipe

Chocolate Mousse

Whipped Cream and Berry Coulis



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Desserts cont.

Ricotta, Honey and Vanilla filled Crepe

Blueberry Sauce and Vanilla Ice-Cream

Fresh Fruit Salad

With Mango and Lemon Sorbet

Hot Apple Strudel

With Vanilla Ice Cream

Platters for the Table

Oysters Natural

Served on Rock Salt with fresh Lemon, Black Pepper and Tabasco

Mussels Provencal

Fresh Full Shell Mussels cooked in Garlic, Chilli White Wine, Tomato Sauce and Fresh Herbs

Garlic Prawns

De-Shelled Prawn Tails cooked in lots of Garlic, White Wine, Parsley and Butter

Chilli Prawns

De-Shelled Prawn Tails cooked in lots of Fresh Red Chilli, White Wine and Butter

Prawn Tails

Served on a Bed of Lettuce with Fresh Lemon and Cocktail Dipping Sauce

Prosciutto

Traditional salt cured and air-dried Ham, served thinly sliced

Cheese and Fresh Fruits

Italian Style Cheeses with fresh cut Fruit and Water Biscuits



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Toddler Menu

Entrée

Cheese and Biscuits

Pasta

Pasta of the day

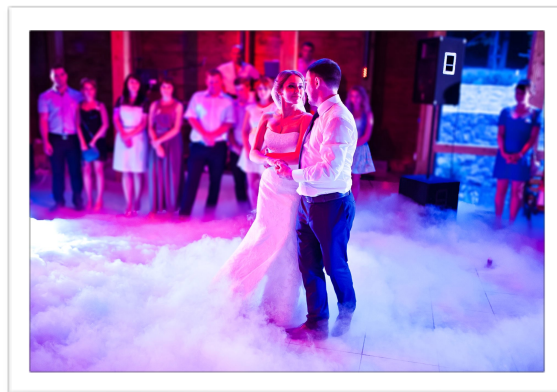
Main

Chicken Tenderloins and Chips

Dessert

Ice Cream

**Should you have any preferences not included in this menu,
please don't hesitate to discuss them with us.**



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Terms and Conditions

Menu selection is required two weeks prior to the Function. Vegetarian and special dietary needs are available. If two choices are made, they will be served alternating (50/50) and exchanges will be made between guests. Functions will be of 5 hour duration. Extra time will be charged at \$3.00 per half hour, per head.

Final Numbers and seating arrangements

Anticipated final guest numbers are required 7 days prior to the function with the final chargeable numbers 3 clear working days prior to the function. Our invoice will be calculated on this final number.

Deposit

A non-refundable deposit of \$1,000 is required to secure your booking. Once this deposit is paid, the function is booked.

Cancellations

The following chargeable fee structure applies in the event of a cancellation:

Up to 30 days prior to the event = 30% of total event cost

7-29 days prior to the event = 70% of total event cost

0-6 days prior to the event = 100% of total event cost

