



# Mark Foy's Restaurant Sydney Flying Squadron



**\$40 for a three course meal**

**(Minimum 20 people, served alternately)**

## Entrees

### **Salt & pepper calamari**

served on a bed of green salad with tartare sauce.

### **Thai beef salad**

with mushroom, celery, crushed cashew nut and green salad.

### **Cajun chicken**

Served on green salad with avocado.

## Mains

### **Grilled beef fillet**

With English spinach, field mushroom and grilled chorizo served with mashed potatoes and béarnaise sauce.

### **Pan-fried barramundi**

with baby prawns and leek in saffron lime sauce served with roasted potatoes and rocket salad.

### **Parmesan crusted chicken breast**

with smoked bacon, mushrooms and shallot in a white wine cream sauce served with mashed pea potato and seasonal vegetables.

## Desserts

### **Lemon tart**

Served with cream and seasonal fruits.

### **Chocolate cheese cake**

Served with cream and seasonal fruits.

**\* Vegetarians or any other dietary requirements are available upon request.**

**\* If you would like an individual course the prices are the following:**

**\$12 for entrees, \$24 for mains and \$6 for desserts.**

***Effective as of July the 1<sup>st</sup>, 2011***