



COAST TO COAST THE GOLDEN ROAST
PHONE 38614732 Series 2011 Oct



Enjoy the Difference...

Golden Roast Buffet

The traditional Roast Dinner

\$22.90 per guest for 60 adult guests or more...

Start with **FREE** platters of dips and crackers for your guests.

THREE SPIT ROAST MEATS (GF)

Chicken, Pork, Beef, Lamb

(Lamb an extra \$0.80 per guest)

Served with delicious hot gravy and condiments sauces to suit.

BREAD

Fresh Bread Sticks, cut and served in a basket

POTATOES

Hot Jacket Potatoes

SELECT FRESH SALADS AND VEGETABLES

Always with

Market Garden Tossed salad (GF) and Fresh Coleslaw.

Plus

SELECT ANY FOUR (4) SALADS OR VEGETABLE COMBINATION

FRESH SALADS:

Creamy pasta salad

Potato salad.

Island Pineapple

Beetroot onion salad

HOT VEGETABLES (GF):

Baked pumpkin

Sliced carrots

Peas and corn combination

Seasonal vegetables.

THREE DELICIOUS DESSERTS

Queensland Pavlova (GF)

Berry Cheesecake

Rich Chocolate cake

(Served with Plastic disposable plates and spoons)

Fewer than 35 guests – select two Desserts only.

If Desserts are not required less \$2.00 per guest.

COMPLIMENTARY TEA AND COFFEE WITH DESSERTS.

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

PLATES, CUTLERY AND WHITE NAPKINS

Main Course is served on hard plates with stainless steel knife and fork.

\$22.90 per adult for 60 Adults or more

\$23.90 for 40 to 59 Adult guests

\$24.90 for 30 to 39 Adult guests

Under 30 adult guests \$747.00.00

Children 4 to 10 yr half price Children Under 4yr - Free

- **ADD** cheeses, dips, Kabana, vegetable sticks to the FREE Platter - **only \$2.20 per guest**
- Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters - **-\$4.50 per guest**
 - **All Staff costs are included** and will arrive four hours before serving time to prepare
 - All staff are trained in the new 2009 Food safety and HACCP systems to obtain our high level of catering expertise.
 - We ask you to have three trestle tables available for preparation and food buffet OR we can supply.

RELAX...WE'LL DO IT....JUST TASTE AND ENJOY THE DIFFERENCE...!!

ABN 41 010 931 245

All prices quoted inclusive of GST





COAST TO COAST THE GOLDEN ROAST
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Big Buffet

Enjoy the Difference...



\$25.90 per guest ...
For 60 adult guests or more

Start with platters of cold nibbles... **FREE** with this buffet (variety of dips, crackers, vegetable stick crudities, Cheese and Kabana).... Served on platters for your guests to pick and nibble.

THREE SPIT ROAST MEATS (GF)

Choice of **Chicken, Pork, Prime Beef, Baked Ham, Lamb.**

(Lamb...\$0.80 extra per guest)

Served with delicious hot gravy and condiments sauces to suit

Add a Smoked Ham platter... \$1.10 per guest

BREAD

Fresh French Sticks, cut served in baskets with butter portions

POTATOES

Hot Roast Potatoes in their jackets with sour cream

Always with... Market Garden Tossed (GF) salad OR a Leafy Caesar Salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German bacon Potato
Mexican Pasta
Greek Salad

Pineapple and Yoghurt
Country style slaw
Mediterranean Pasta

Potato and Egg
Island Slaw
Thai noodles.

Seasonal vegetables,
Sliced Carrots,

Vegetables ..some(GF)

Cauliflower and sauce,
Zucchini and tomato,

Sweet Corn Combination
Roast pumpkin,

SELECT FOUR DELICIOUS DESSERTS

Queensland Pavlova (GF)
Baked Apple crumble
German Chocolate Crème
Berry Cheesecake

Lemon Curd Tart
Orange Carrot Cake
Choc Choc Mud Cake
Hazlenut Cheesecake

(Served with Plastic disposable plates and spoons)

If under 40 guests choose three. If Desserts are not required less \$2.00 per guest.

COMPLIMENTARY TEA AND COFFEE

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

PLATES, CUTLERY AND WHITE NAPKINS

Main Course is served on hard plates with stainless steel knife and fork.

\$25.90 per adult for 60 Adults or more...

\$26.90 per adult guest for 30 to 59

Under 30 guests \$807.00

Children 4 to 10 yrs half price Children under 4yr - Free

- Hot nibbles - five choices from different cuisines with dipping sauces....**\$4.50 P/GUEST**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
 - We ask you to have three trestle tables available for preparation and food buffet OR we can supply.

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Gourmet Buffet

Enjoy the Difference...

Finger Food Entrée...

Start with pre dinner nibbles...

Hot and Cold Finger Food selection,
served on platters to your guests
by our staff.



• THREE SPIT ROAST MEATS..(GF)

Choice of **Chicken, Pork, Lamb, Marinated Beef, Honey Roasted Baked Ham, Turkey or Baked Barramundi.**
Served with delicious hot gravy and condiment sauces to suit.

Fresh Dinner Rolls served with butter portions.

• ROAST POTATOES

Hot Roast Potatoes served with sour cream as a condiment
Always with...a Market Garden Tossed Salad (GF) **OR** a Leafy Caesar salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German Potato
Seafood Pasta
Salad,
Potato & Bacon,

Pineapple and Yoghurt,
Greek Salad with Feta,
Italian Pasta Salad,
Roasted Sweet Potato Salad,
Vegetables..some(GF)
Vegetable Tortellini Pasta,
Cauliflower and Broccoli

Ginger Bean Salad,
Potato and Egg ,
Asian Noodle Salad
Cumin Pumpkin and feta.

Chef's Sweet Potato,
Fresh Cut Carrots,

Zucchini tomato and onion
Peas and Beans

FOUR GOURMET DESSERTS

Bavarian Cheesecake, Tropical Cheesecake, Italian Tiramisu,
Traditional Black forest, Choc Choc Mud Cake, Apple Crumble,
Queensland Pavlova (GF), White Chocolate Torte, Lemon Cheesecake
If under 40 guests choose three desserts.

Complimentary Tea and Coffee

Includes Tea, Coffee, Sugar, Milk, Crockery Mugs and Stainless Steel Spoons

PLATES AND CUTLERY AND WHITE NAPKINS

All Courses include crockery plates and stainless steel cutlery with disposable Napkins

\$32.00 per Adult for 80 or more Adult guests

\$33.00 per Adult guest...for 40 to 79 Adult guests

\$34.50 per Adult guest...for 30 to 39 Adult guests

Under 30 Adult guests Flat Charge of \$1035.00 applies

Children 4 to 10 yr - Half Price

Children under 4yr Free

➤ Napkins in your choice of colour.

➤ **All Staff costs are included** and will arrive four hours before serving time to prepare

➤ We ask you to have three trestle tables available for preparation and food buffet OR we can supply.

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Web site: www.goldenroast.com Series 2011 Oct

Budget Spit Roast

Enjoy the Difference...

The Golden Roast budget buffet when all you need is Good Food...!!

\$16.90 per guest for 80 adult guests or more...

Two SPIT ROASTS

Tender Beef – Marinated Chicken Pieces
served with delicious hot gravy..

BREADS Fresh Breads, cut served in baskets..

POTATOES Hot Jacket Potatoes .

Market Garden Salad..fresh tossed salad.

FRESH SALADS OR VEGETABLES...select three (3)

Potato Salad
Creamy Pasta Salad
Fresh Coleslaw
Peas and corn combination
Seasonal vegetables

PLATES CUTLERY AND NAPKINS

Main Course is served on Plastic Disposable plates with stainless steel knife and fork.

***** UPGRADE TO HARD PLATES... .55 CENTS PER GUEST**

All for \$16.90 per adult for 80 adult guests or more.

40-79 Adult guests \$18.90

Under 40 Adults \$756.00

Children 4 to 10 yrs half price Children Under 4 yrs – Free

NOT AVAILABLE – Friday and Saturday in November or December...!!

EXTRAS:

- **Roast Pork or Hot Baked Ham..add \$1.10 per guest.**
- **Hot Nibble Platter - \$4.50 per guest** – From different cuisines with dipping sauces
- **Cold Nibble Platter - \$2.20 per guest** – cheeses, dips, Kabana, crackers, vegetable crudities
- **Add Sweets...Queensland Pavlova, Berry Cheesecake or Rich Chocolate cake served with whipped cream on disposable plates..\$2.50p/guest**
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- **All staff are trained in the new 2009 Food safety and HACCP systems to obtain our high level of catering expertise.**
- We ask you to have three trestle tables available for preparation and food buffet OR we can supply.
- Please refer menu Standards for all our requirements.

RELAX...WE'LL DO IT!....JUST ENJOY THE TASTE OF GOLDEN ROAST.

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BOOKING CONFIRMATION SHEET

*****Please complete and return ASAP to reserve your function date*****

Return via Post or Fax to address indicated below for your area.

Note: Any selections below may be changed up to 5 working days prior to your function date.



Phone: 3861 4732 Fax : 3861 4736 E: info@goldenroast.com

North Brisbane Catering Office P O Box 197 Aspley, Qld 4034

Caboolture/Redcliffe Catering Office P O Box 445, Morayfield, Qld 4506

Function date (must be entered): Quote #:.....

Organisation Name:

Contact Name:-

Postal Address:

Email (please print).....

Phone number Hm..... Wk.....
Mob:.....

Venue address:-.....

Number of guests(approx):-.....

Type of function:-... .. Is it a surprise:- YES/NO

What time to commence Main Buffet Dining:-..... Nibbles Time:.....

Please help us with our marketing "How did you find out about our Services?"

Which menu have you selected:

Menu selected

Spit roasts selected:... **Chicken Pork Beef Lamb Baked Ham.....**

DO YOU REQUIRE – refer Menu Standards

Hot Nibble Entrees \$4.50/guest	YES / NO
Cold Nibbles \$2.20/guest	YES / NO
Add cheese kabana to FREE nibbles \$1/guest	YES / NO
Crockery Sweet/Dessert \$1.10/guest	YES / NO
Crockery Coffee Cups \$1.10/guest	YES / NO
Fresh Fruit Platter \$2.00/guest	YES / NO
Cheese and Fruit Platter \$3.50/guest	YES / NO
Fruit Punch with disposable glasses \$2.80/guest	YES / NO
Are Desserts required	YES / NO

DO YOU REQUIRE PARTY HIRE

Food Buffet Tables YES / NO

Hot Vegetables choices:.....

Salads choices:.....

Desserts choices:.....

Special Requirements.....

Amount of catering deposit enclosed:-..... (minimum \$100.00)

Signed:-..... Date:-.....

EFT Deposit Payment: nab BSB 084 150 61978 3467 Your Ref:.....

Cheques payable to Coast to Coast the Golden Roast

If Payment by Credit Card – 2% processing fee applies to all cards.

Cardholder Name..... Visa
Card Number..... Mastercard
 Amex

Card Holders Signature..... Expiry Date...../.....

OFFICE USE ONLY

CONTACT PHONE NO

.....

Fuct Date

Fuct add

AD

CH4-10.....

CHU4.....

EAT TIME

NIBBLES

Meat Selection

Free Ham Platter
YES NO

Disposable Plates
YES NO

Veges

Salads

Desserts

Special

Completed

Deposit Pd
Date Rec'd