



Enjoy the Difference...

Budget Buffet

The ideal Cost saver menu for Work parties, the casual 18th and 21st Birthdays or any celebration.

Start with Cold Nibble Platters **ONLY \$1.90 per guest**
(cheeses, dips, kabana, crackers, vegetable crudities)

THREE SPIT ROAST MEATS

Beef, Pork and Chicken
Served with delicious hot gravy and sauces.

BREAD

Fresh French Sticks cut and served in baskets with butter portions.

POTATOES

Hot Roast Potatoes served with sour cream

FRESH SALADS OR VEGETABLES

Market garden tossed salad
and Potato and chive Salad
with...

THREE FRESH SALADS

Creamy Pasta Salad
Fresh Coleslaw
Beetroot
OR

THREE HOT GARDEN VEGETABLES

Roast pumpkin
Fresh cut julienne carrots
Peas and corn combination

PLATES AND CUTLERY

Main Course is served on high quality disposable plastic plates **WITH** stainless steel cutlery.

PRICES

All for \$17.00 per adult for 80 adult guests or more.

\$19.00 for 40 to 79 adult guests

\$21.00 for 30 - 39 adult guests

Under 30 Adults \$630.00

Children 6 to 10 yrs half price

Children 4 to 6 yrs \$4.00

Children Under 4 yrs - Free

A booking and function fee of \$35.00 applies to all bookings

If you require sweets...(both are served)

Pavlova and Apple Pie with fruits and cream - add **\$2.20 per guest**

Add Fresh Fruit Platter to Main Course Buffet - add **\$2.20 per guest**

Hot Nibble Platter - add **\$3.50 per guest**

(Choices from different cuisines with dipping sauces)

Crockery plates for the main meal - Add \$1.10 per guest.

Crockery plates for dessert, tea & coffee - Add \$1.10 per guest.

We ask you to have 3 trestle tables per 50 guests available for preparation and food - hire of tables \$12.00 each - refer to Menu Standards for all our requirements.

Catering since 1990...Health Lisc. TT327

All prices quoted inclusive of GST