



# Graduation Buffet

## TWO SPIT ROAST MEATS

Roast Chicken and (Roast Pork OR Tender Beef)...select one.

served with delicious hot gravy and condiments.

**BREADS** Fresh French Sticks, cut served in baskets..

**POTATOES** Hot Roast Potatoes

**FRESH SALADS or VEGETABLES...select four (4)**

Market Garden Salad

Potato Salad

Creamy Pasta Salad

Fresh Coleslaw

Peas and Corn

Fresh cut carrots

## SWEETS...

Queensland Pavlova and Aussie Apple Slice

served with whipped cream and custard on disposable plates and spoons.

## PLATES CUTLERY AND NAPKINS

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

**All for \$18.90 per guest** for 60 adult guests or more...

Under 60 guests \$1134.00...Children 4 to 10 yrs half price

Children Under 4 yrs – Free

A travel charge may apply to some school locations...

## EXTRAS:

- **Hot Nibble Platter - \$3.50 per guest** – From different cuisines with dipping sauces
- **Cold Nibble Platter - \$1.50 per guest** – cheeses, dips, Kabana, crackers, vegetable crudities
- **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 – hire of tables \$12.00 each
  - Please refer menu Standards for all our requirements.

**RELAX...WE'LL DO IT!....CATERING AND PARTY HIRE**

