



Enjoy the Difference...

COAST TO COAST THE GOLDEN ROAST
PHONE 1300 655602
Series 2020-21 July

Traditional Wedding Buffet

\$35.50 per guest...

Start with **Platters** of dips, cheese, Kabana and dipping crackers and breads, for your guests...

THREE SPIT ROAST MEATS (GF)

Choice of Chicken, Pork, Beef, Baked Ham, Lamb (+\$1.50pg.)

Served with delicious hot gravy and condiments sauces to suit.

OR Vegetable Quiche/Vegetable Lasagne **OR** Vegan Roast vegetables with chic peas.

BREADS

Bakers basket of mixed breads.

POTATOES

Hot Roast Potatoes with sour cream

SELECT FRESH SALADS AND VEGETABLES

Always with

Market Garden mixed leaf salad (GF)

Plus

SELECT ANY FIVE (5) SALADS OR VEGETABLE COMBINATION

FRESH SALADS

- Potato and chive salad.
- Noodle crunch coleslaw
- Island Pineapple and Coconut Salad
- Chickpea sultana and Cous Cous,
- Italian Pasta with olives.

HOT VEGETABLES..SOME(GF)

- Honey sliced carrots
- Peas and corn combination
- Cauliflower and Cheese
- Green Beans
- Seasoned Baked pumpkin

THREE DELICIOUS DESSERTS.. select three

- Queensland Pavlova (GF)
- Berry Cheesecake
- Rich Chocolate cake

- Baked Apple Crumble.
- Orange Carrot Cake
- Hazelnut cheesecake.

Less than 40 guests-select two desserts.. Served with Plastic disposable plates and spoons.

If desserts are not required less \$2.00 per guest

COMPLIMENTARY TEA AND COFFEE

Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons.. You supply the Hot Water Urn.

PLATES, CUTLERY AND NAPKINS

Main Course is served on **white crockery plates** with stainless steel cutlery...sweets on disposable plastic plates and cutlery.

Price with desserts **...\$35.50 per adult guest**

If you have under 60 adult guests a staff fee of \$150 is charged..

Minimum charge under 40 adult guests \$1570.00.

Children 4 – 10 are Half Price, Children under 4 are **Free of Charge**

- Napkins in your choice of colour..
- Add Fresh Dinner Rolls – **60c per guest**
- Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters -\$5.50 per guest
- Staff will arrive four hours before serving time to prepare
 - A staff travel cost applies to out of town locations...
 - We ask you to have three trestle tables for preparation and the food Buffet OR we can supply.
 - Refer menu Standards for all our requirements. All prices quoted inclusive of GST

