$36.50 per guest …
$34.50 with NO desserts.

Start with Grazing Table or Platters of Antipasto. Cheeses, smoked kabana & meats, pickled vegetables, fresh fruits and cracker breads.

THREE SPIT ROAST MEATS (GF)
Choice of Chicken, Pork, Prime Beef, Baked Ham, Lamb (+$1.50pg).
Served with delicious hot gravy and condiments sauces to suit

*** Vegetable Lasagne/Quiche OR Vegan Roasted vegetables and Chic peas (available).

ASSORTED BREADS
Fresh French Sticks cut served in baskets with butter portions

POTATOES
Hot Roast Potatoes with sour cream.

Always with… Fresh Garden salad (GF) OR a Leafy Caesar Salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German bacon Potato  Pineapple and Yoghurt  Curry Potato and Egg
Mexican Pasta  Thai crunch slaw  Indian chicpea salad.
Greek Salad  Mediterranean Pasta  Thai noodles.
Seasonal vegetables,  Vegetables ..some(GF)  Sweet Corn Combination
Sliced Carrots,  Cauli cheese sauce,  Green Beans with feta,

SELECT THREE DELICIOUS DESSERTS
(Served with Eco disposable plates and spoons)

Queensland Pavlova (GF)  Lemon Cheesecake
Baked Apple Crumble  Coffee Pecan Torte
Black Forest Torte  Choc Choc Mud Cake
Berry Cheesecake  Tropical Cheesecake

COMPLIMENTARY TEA AND COFFEE
Includes Tea, Coffee, Sugar, Milk, Eco Disposable Cups and Spoons

PLATES, CUTLERY AND WHITE NAPKINS
Main Course is served on hard plates with stainless steel knife and fork.

$36.50 PER GUEST.
If you have under 60 Adult guests a staff fee of $100 is charged.
Minimum charge under 40 Adult guests $1560.00.00,
Children 4 – 10 are Half Price; Children under 4 are Free of Charge

- Hot nibbles - five choices from different cuisines with dipping sauces....$5.50 P/GUEST
- A staff travel cost applies to out of town locations…
- Staff will arrive approx. 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.

RELAX…WE’LL DO IT….CATERING MADE EASY..!!

ABN 41 010 931 245  All prices quoted inclusive of GST