Enjoy the Difference...

# CBridal ©Buffit 

 $\$ 44.90$ per guestStart with cold antipasto platters ... a variety of dips, crackers, vegetable sticks, fruits, cheeses and smoked meats

THREE SPIT ROAST MEATS (GF)
Choice of Chicken, Pork, Prime Beef, Baked Ham, (Lamb +\$2.00pg) Served with delicious hot gravy and condiments sauces to suit
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ADD Vegetable Lasagne/Quiche OR Vegan Roasted vegetables $\$ 35.00$ per tray serves 10.

## BREAD

Fresh French breads served in a baker's basket with butter portions (Dinner rolls available $\$ 1.20 \mathrm{pg}$ ). POTATOES
Hot Roast Potatoes in their jackets. Always with...Mixed leaf salad (GF)
SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

Curry Potato salad Italian pesto pasta Greek Salad with Feta Caesar Salad

Green beans with feta , Sliced honey Carrots,

Noodle crunch slaw Salad Rice salad. Marinated Veg salad Pacific Seafood salad
Vegetables... some choices (GF) Baked pumpkin, Moroccan Sweet Potato,

Potato Egg bacon
Fijian Pineapple Slaw Spinach leaf pasta Eastern Pumpkin salad,

Sweet Corn Combination Italian Zucchini,

SELECT FOUR DELICIOUS DESSERTS

Queensland Pavlova (GF) Caramel Cheesecake German Chocolate Cake Berry Cheesecake

Lemon Meringue Tart Choc Choc Mud Cake New York cheese Cake Tiramisu Coffee Torte

If under 40 guests choose three..If Desserts are not required less $\$ 2.00$ per guest. TEA AND COFFEE WITH DESSERTS... ADD \$2.50 Includes Tea, Coffee, Sugar, Milk, Disposable Cups and Spoons

## PLATES, CUTLERY AND NAPKINS

Main Course and sweets are served on white crockery plates with stainless steel cutlery.

## $\$ 44.90$ per adult guests..

If you have under $\mathbf{6 0}$ Adult guests a staff fee of $\$ 200$ is applied..
If you have less than 40 Adult guests... $\$ 1996.00$ total.
Children 4 - 10 are Half Price, Children under 4 are Free (max10)
> Napkins in your choice of colour.
$\rightarrow$ Add fresh dinner rolls - $\$ 1.50$ per guest
$>$ Linen tablecloths are available for the FOOD BUFFET TABLES... $\$ 16.50$ each
$>$ Staff will arrive four hours before serving time to prepare
Extra charges will occur if staff are onsite more than 6 hours (4 hours before service and 2 hours after) $\$ 30$ per half hour per staff.

- A staff delivery charge applies to all locations...
$>$ 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... ALL PRICES QUOTED INCLUSIVE OF GST

