

Enjoy the Difference...

\$52.90 per guest



fruits, cheeses, smoked meats, and crackers n breads.

Hot Grazing nibbles and canapes selection from different cuisines.

• THREE (3) SPIT ROAST MEATS (GF)

Chicken...Pork..Lamb..Beef..Honey Baked Ham.

Served with delicious hot gravy and condiments sauces to suit.

PLUS ONE (1) COLD BUFFET

Smoked Ham platter OR Marinated Chicken platter.

OR Vegetable Quiche/Vegetable Lasagna **OR** Vegan Roast vegetables with Chic peas.

• BREAD Fresh Dinner Rolls served with butter portions.

ROAST POTATOES and PUMPKIN

Hot Roast Potatoes served with sour cream.

Always with...a mixed leaves fresh Salad (GF) OR a Caesar salad with Feta

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

Anti-Pasta Salad Mexican Pasta Seafood Pasta Salad Sweet Chilli noodles Potato and Egg Creamy Potato German Potato Sweet Potato Salad Ginger Bean Salad Pineapple and Yoghurt Greek Salad with Feta Pear, cucumber feta.

Chef's Sweet Potato, Fresh Honey Carrots, Vegetables. Some (GF) Vegetable Tortellini Pasta, Seasonal vegetables (G/F).

Zucchini tomato and onion Peas and Beans(G/F) Cauliflower and cheese

FOUR GOURMET DESSERTS

Caramel Cheesecake, Tropical Cheesecake, Italian Tiramisu, Traditional Black Forest, Choc Mud Cake, Apple Crumble, Queensland Pavlova (GF), Red Velvet Torte, Lemon Meringue

If under 40 guests choose three desserts.,, delete sweets less \$2.00 per guest.

Complimentary Tea and Coffee with Desserts.

Includes Tea, Coffee, Sugar, Milk, Disposable cups.

PLATES, CUTLERY AND NAPKINS

Food tables have linen tablecloth, and both courses include crockery plates and stainless steel cutlery and napkins.

Available to Hire: Hot water urn, China Coffee Cups.

\$52.90 per adult guest..

We have a minimum of 40 Adult guests

Minimum flat rate charge 40 adult guests and under \$2316.00,

If you have under 60 Adult guests a staff charge of \$200 applies. Children 4 – 10 are Half Price.. Children under 4 are Free of Charge

Plus, A \$70 fuel levy applies to all menus

White Coloured Napkins

Staff arrive four hours before serving time to set up cook and prepare.

We ask you to have three trestle tables available for preparation and food buffet OR we can Hire.

Please refer menu Standards for all our requirements Sunday and Public holiday charges apply.

A staff travel cost applies to out of town locations...

RELAX...WE'LL DO IT....WEDDING CATERING MADE EASY...

All prices quoted inclusive of GST