Start with cold antipasto grazing 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
Fresh French breads and dinner rolls served in a baker's basket with butter portions
POTATOES
Hot Roast Potatoes in their jackets with sour cream
Always with...Classic Caesar Salad
SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German Potato Salad Mediterranean pasta Greek Salad with Feta

Buttered Green beans, Honey Carrots, Baked pumpkin,

Noodle crunch slaw Salad Mexican Chilli Pasta Potato, Egg, and Bacon,

Vegetables... some choices (GF)
Cauliflower with cheese,
Peas and Corn
Combination

SELECT FOUR DELICIOUS DESSERTS

Queensland Pavlova (GF) Apple Crumble
Chocolate Black Forest Cake
Berry Cheesecake

Lemon Meringue Tart Chocolate Mud Cake
New York cheesecake Tiramisu Coffee Torte

If under 40 guests, choose three. If Desserts are not required less $\$ 2.00$ per guest.

## PLATES, CUTLERY AND NAPKINS

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

## \$44.90 per adult guests...

$\$ 42.90$ per adult guest without dessert.
If you have under 60 Adult guests a surcharge of $\$ 200$ is applies
We have a minimum of 40 Adult guests $\$ 1996.00$, Without dessert \$1916.00
Children 4-10 are Half Price, Children under 4 are Free of Charge \$50 fuel levy applies to this menu
> White Napkins supplied.
> Linen tablecloths are available for the FOOD BUFFET TABLES... $\$ 16.50$ each
> 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 available for preparation and food buffet OR we can hire to you.
> Please refer menu Standards for all our requirements... ALL PRICES QUOTED INCLUSIVE OF GST

