



Enjoy the Difference...

Golden Roast Buffet

COLD NIBBLES

Cheeses, dips, kabana, crackers, vegetable crudities.

SELECT THREE SPIT ROAST MEATS

Chicken, Pork, Beef, Baked Ham, or *Lamb.
Served with delicious hot gravy and condiments
*\$2.50 per head surcharge

HOT GARLIC BREAD
HOT ROAST POTATOES
FRESH GARDEN SALAD

BUFFET OF SALADS & VEGETABLES (SELECT 4)

Traditional Potato Salad	Beetroot, Chickpea & Feta Salad
Coleslaw	Pineapple & Coconut Salad
Creamy Pasta	Greek Salad
Honey Carrots	Roast Pumpkin

SELECT THREE DESSERTS

Individual Pavlovas with Fresh Fruit & Cream (GF)	Tiramisu
Berry Cheesecake	Black Forest Cake
Passionfruit Cheesecake	Chocolate Log Cake

(Served with bio-degradable plates and cutlery)
Under 50 Guests – 2 Desserts
If sweets are not required...LESS \$2.00 per guest.

PLATES, CUTLERY, & NAPKINS

Main course is served on crockery plates with stainless steel cutlery and napkins.

STAFF

Golden Roast staff arrive approximately 4 hours prior to your serving time to cook and prepare the buffet. We are there from start to finish to ensure that your roasts are cooked to perfection – so you know everything is cooked freshly just for you. We require you to provide us with two 6ft trestle tables per 50 guests for the buffet.

\$39.90 per Adult Guest

We have a minimum charge of 40 guests.
If you have under 60 Adult guests, a fee of \$200 is charged.
Children 4 to 10 years – Half Price
Children under 4 years – No Charge

Catering since 1990...Health Lisc. TT327 All prices quoted inclusive of GST

