## $\$ 34.90$ without desserts.

Start with FREE Cold Nibble platters of dips, breads n crackers, vegetable sticks, for your guests to pick and nibble...
SELECT THREE SPIT ROAST MEATS .. EIGHT SALADS or VEGETABLES
Chicken, Pork, Beef, Baked Ham. (Lamb, Turkey $+\$ 2.00 \mathrm{pg}$ ) (Whole Pig $+\$ 8.50 \mathrm{pg}$ )

Served with delicious hot gravy and condiments sauces to suit.
BREAD
Fresh Bread Sticks, cut and served in a basket
POTATOES Hot Jacket Potatoes
SELECT FRESH SALADS AND VEGETABLES
Always with
Fresh Garden Tossed salad (GF)
Plus
SELECT ANY FOUR (4) SALADS OR VEGETABLE COMBINATION FRESH SALADS:
Cabbage crunch Slaw(GF)
Potato salad.
Pumpkin, quinoa, chick pea(GF V,DF),
Beetroot and Chickpea salad(GF V) Creamy Pasta salad. HOT VEGETABLES (GF)

Pineapple and Cocoanut salad

## THREE DELICIOUS DESSERTS

Queensland Pavlova (GF), Choc on Choc Cake, Baked Cheesecake, Fresh fruit salad (GF), Salted caramel cheesecake, Citrus lemon Flan.
Less than 40 guests-select two desserts.. Served with Eco disposable plates and spoons.
If desserts are not required less $\mathbf{\$ 2 . 0 0}$ per guest.

## PLATES, CUTLERY AND WHITE NAPKINS

Main Course is served on hard Eco disposable plates with disposable cutlery.
For main course add hard plates $\$ 1.10 \mathrm{pg}$ and SS cutlery $\$ 1.10 \mathrm{pg}$.
$\$ 36.90$ per adult guest
If you have under $\mathbf{6 0}$ Adult guests a staff charge of $\mathbf{\$ 2 0 0}$ is applied.
30-40 adult guests \$1776.00.
Children 4-10 are Half Price.. Children under 4 are Free of Charge (max 10)
$>$ Hot Nibbles - Five choices from different cuisines with dipping sauces, served on platters $-\$ 6.50$ per guest
$>$ Vegetarian and Vegan options available 10 guest trays $\$ 35.00$.
$>$ 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 supply.

