



Enjoy the Difference...

Gourmet Buffet

Grazing Table Entrée...

Start with pre dinner grazing nibbles...

Hot Finger Food, six selections,

Chef prepared served on platters

to your guests by our staff.



THREE SPIT ROAST MEATS

Choice of Pork, Marinated Beef / Chicken /Lamb
Baked Smoked Ham

Served with delicious hot gravy and condiment sauces to suit.

*** Vegetarian Lasagne/Quiche (isavailable)

Fresh Dinner Rolls served with butter portions.

ROAST POTATOES and HERBED PUMPKIN

Hot Roast Potatoes served with sour cream as a condiment

Always with... a Leafy Caesar salad

SELECT ANY FIVE FRESH SALADS OR VEGETABLE COMBINATION

German Potato
Seafood Pasta salad
Potato Bacon & Egg,

Pineapple and Yoghurt,
Greek Salad with Feta,
Italian Pasta Salad,
Roasted Sweet Potato Salad,
Vegetables. Some (GF)
Green beans with feta,
Cauliflower and Broccoli

Ginger Bean Salad,
Tabbouleh
Asian Noodle Salad
Cumin Pumpkin and feta.

Chef's Sweet Potato,
Fresh Cut Carrots,

Zucchini tomato and onion.
Vegetable Tortellini Pasta

FOUR GOURMET DESSERTS

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

If under 40 guests choose three desserts...if deserts are not required less \$2.00 per guest.

PLATES AND CUTLERY AND WHITE NAPKINS

All Courses include crockery plates and stainless-steel cutlery with white disposable Napkins

\$50.90 per adult guest

We have a minimum of 40 Adult guests,

If you have under 60 Adult guests a \$200 fee applies.

Flat rate for Under 40 guests of \$2236.00

Children 4 – 10 are Half Price; Children under 4 are Free of Charge

\$50 Fuel levy applies to this menu

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 for preparation and food buffet OR we can supply.

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

All prices quoted inclusive of GST

