



Enjoy the Difference...

# Gourmet Buffet

**\$40.90 per head (GST Inclusive)**

*This is our prestige Buffet Menu designed for that very special Occasion, offering the finest foods and professional service*

## **HOT PRE DINNER NIBBLES**

Savoury filled Vol au Vents, Char grilled meatballs, Cheese and spinach triangles, mini spring rolls & Spicy hot chicken wings all served on silver platters with dipping sauces, Served to your guests on arrival.

## **A SELECTION OF THREE MEATS FROM THESE SIX**

BEEF, PORK, CHICKEN, LAMB AND HOT HAM  
Turkey +\$2.00 P/H Whole Pigs, Lambs or Goats +\$7.00 P/H  
Cooked Prawns \$5.00 P/H

## **SIX FRESH SALADS AND OR VEGETABLES**

(From the following)

Fried Rice, Potato Egg & Bacon, Pesto Pasta, Greek Salad, Creamy Pasta, Homestyle Coleslaw, Tabouli, Waldorf Salad, Savoury Rice, Pumpkin & Couscous Salad, Seafood Salad  
Baby Carrots with Honey, Garden Peas, Mixed Vegetable, Cauliflower and White Sauce, Green Beans or Roast Pumpkin

## **PLUS**

**HOT JACKET POTATES** with Sour Cream  
Fresh Tossed Garden Salad

## **BREAD**

Freshly Baked Dinner Rolls & French Sicks

## **CONDIMENTS**

Homemade Hot Gravy, Seeded Mustard, Hot English Mustard, Mint Sauce, Salt & Pepper

## **DESSERTS**

Choose Four Delectable Desserts from the following: -  
Chocolate Boston Mud Cake, Fresh Fruit Salad, Carrot Cake,  
Apple Danish & Custard, Strawberry Torte, a Selection of Baked or  
Continental Cheesecake, Profiterole Torte & Lemon Meringue Pie.  
All served with Fresh Cream & Baked Fresh Daily.

## **FREE TEA & COFFEE**

We supply the Cups, Milk, Sugar, Tea, Coffee and Teaspoons

## **PLATES CUTLERY NAPKINS**

Main plates are China, the cutlery is restaurant quality polished stainless steel & the napkins are three ply dinner napkins in the colour of your choice. Dessert is served on high grade plastic plate.

## **STAFF**

All Staff arrive Three and a half to Four Hours prior to your eating time to cook & prepare your Function, If our staff members are required to stay at your function longer than 7 hours through no fault of their own a \$40 per hour per staff member fee will be charged.

## **ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT**

## **BILLING**

We have a minimum of 30 Adult guests, however if you have under 60 Adult guests A Staff Fee of \$100 is charged

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

We except Cash, Cheque, and Major Credit Cards, Credit Cards attract a 2% surcharge.

## **Travel**

Travel fees may apply, which is a non-profit to golden roast and go directly to my staff for the extra time spent on the road.

VIEW OUR WEBSITE [www.goldenroast.com.au](http://www.goldenroast.com.au)

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