

Enjoy the Difference...

The Traditional Roast Dinner

Start with Platters of Dip & Crackers with Cheese & Kabana

THREE SPIT ROAST MEATS

Choice of Chicken, Pork, Pickled Pork, Beef

or Lamb-extra POA Served with delicious hot gravy & condiment sauces to suit

BREAD

Fresh Dinner Rolls served in a basket with butter portion

POTATOES

Hot Roast Potatoes in their jackets with Sour Cream

Always with a Garden Salad

Plus... ANY FOUR SALADS OR VEGETABLE COMBINATIONS

FRESH SALADS:

German Potato Salad Creamy Pasta Salad Fresh Coleslaw Island Pineapple and Coconut HOT VEGETABLES: Roast Pumpkin Honey Baby Carrots Peas and Corn Combination Baby Beans

THREE DELICIOUS DESSERTS

Pavlova Cream & Fresh Fruits Warmed Apple Pie & Custard Rich Chocolate Mud Cake

Main course is served on China Plates with Stainless Steel Cutlery Linen Table Cloths for Buffet Table

> Dessert is served on Quality Biodegradable Plates & Spoons Brides & Grooms eat for FREE

Minimum 40 Adult Guests

Children 4 to 10 years - half price

We require an under-cover area with 2 trestle tables for the buffet & 1 table for preparation with access to drinkable water

Sundays 10% & Public Holidays 15% Surcharge Applies Travel Charges Applies

YOUR PROFESSIONAL CATERER ENTERTAINING MADE EASY RELAX WE'LL DO IT

