



Enjoy the Difference...

# Deluxe Gourmet Buffet

## HOT AND COLD NIBBLES

Mini gourmet pies, sausage rolls, spring rolls, Swedish meatballs.  
Platters of cheese, crackers, olives, kabana, dips, and vegetable crudités.

## SELECT THREE SPIT ROAST MEATS

Chicken, Pork, Beef, Baked Ham, or \*Lamb

Served with delicious hot gravy, condiments & hot garlic bread.  
\*+\$3.50 per head

## BUFFET OF SIDES (SELECT 5)

Garden Salad (GF, DF)	Italian Pesto Pasta Salad (DF)
Homestyle Coleslaw (GF)	Honey Carrots (GF, DF)
Creamy Pasta	Roast Potato & Sweet Potato (GF, DF)
Gourmet Potato Salad (GF)	Buttered Corn (GF)
Beetroot, Chickpea & Feta Salad (GF, DF)	Peas & Corn (GF, DF)
Sweet Potato, Kale & Cous Cous Salad (GF, DF)	Seasonal Mixed Veg (GF, DF)

## DESSERTS (SELECT 3)\*

Pavlova with Fruit & Cream (GF)	Berry Cheesecake (GF)
Tropical Cheesecake (GF)	Chocolate Log Cake
Chocolate Raspberry Cake	Orange Cake (V)
Apple Crumble	Chocolate Profiteroles

(Served with bio-degradable plates and cutlery)

\*Only 2 desserts if under 50 Guests

If sweets are not required...**LESS \$2.00 per guest.**

## PLATES, CUTLERY, & NAPKINS

The main meal is served on high quality crockery plates with stainless steel cutlery & paper napkins.  
Dessert is served with high-quality bio-degradable plates & cutlery.

## STAFF

Golden Roast staff arrive approximately 4 hours prior to your serving time to cook & 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 fresh just for you. We require that you provide us with 2 x 6ft trestles tables per 50 guests to serve the buffet on.

## \$49.90 per Adult Guest

We have a minimum charge of 40 adult guests.  
If you have under 60 adult guests, a surcharge of \$200 applies.  
Travel fees may apply.

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

