



Enjoy the Difference... Start with Grazing Platters of Antipasto Nibbles, Crackers, Fruits & Chips Hot Finger Food served on Platters to your Guests by our Staff Vegetarian Spring Rolls, Money Bags, Mini Dim Sims, Meatballs, Cocktail Rolls, Mini Quiches & Pies

THREE SPIT ROAST MEATS

Choice of Chicken, Pork, Beef, Pickled Pork

or Lamb-extra POA

Served with delicious hot gravy and condiments sauces to suit

BREAD

Fresh Dinner Rolls served on Buffet Table

POTATOES

Hot Roast Jacket Potatoes

Always with a <u>Caesar Salad</u>

Plus... ANY SIX FRESH SALADS OR VEGETABLE COMBINATION

Fresh Coleslaw, Creamy Pasta, Potato, Egg & Ham, Curry Pasta, Crunchy Noodle Salad Creamy Potato, Greek Salad with Fetta, Island Pineapple & Yoghurt, Garden Salad, Beetroot Salad, French Potato Salad, Italian Pasta with Olives, Mediterranean Pasta

Roast Pumpkin, Honey Carrots, Cauliflower with Cheese Sauce, Mini Corn Cobbett's, Baby Beans, Seasonal Vegetable Medley, Peas & Beans, Peas & Corn, Zucchini Tomato & Onion, Fried Rice, Cauliflower & Broccoli, Beans with Fetta, Peas

SELECT FOUR GOURMET DESSERTS

White Chocolate Mud Cake, Tropical Cheesecake, Tiramisu, Lemon Merengue Pie, Strawberry Cheesecake, Warmed Apple Pie with Custard, Baked Cheesecake, Chocolate Bavarian Cheesecake, Chocolate Cake, Carrot Cake, Blueberry Cheesecake, Caramel Mud Cake, Chocolate Mud Cake, Marble Baked Cheesecake, Caramel Cheesecake, Passionfruit Cheesecake, Pavlova Cream & Fresh Fruits

All courses is served on China Plates with Stainless Steel Cutlery Linen Table Cloths for Buffet Table

Brídes & Grooms eat for FREE

Minimum 40 Adult Guests

Children 4 to 10 years - half price

We require an under-cover area with 3 trestle tables for the buffet & 2 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!

