

Summer Special Buffet

ONLY AVAILABLE January, February, March.....Limited availability...!!

Start with **FREE** platters of dips and crackers with vegetable stick crudities for your guests.

TWO SPIT ROAST MEATS

Tender Beef and Chicken Pieces served with delicious hot gravy...

plus...

COLD BUFFET PLATTER

Platter of Smoked sliced Ham...



BREADS Fresh French Sticks, cut served in baskets..

POTATOES Hot Roast Potatoes and sour cream

FRESH SALADS

Market Garden Salad
Potato Salad
Creamy Pasta Salad
Fresh Coleslaw
Beetroot salad

FREE SWEETS

Queensland Pavlova
(Served with whipped cream on disposable plates and spoons)

PLATES CUTLERY AND NAPKINS

Main Course is served on hard plates with stainless steel knife and fork...(no disposables).

All for \$18.90 per adult for 40 adult guests or more.

Under 40 Adults \$756.00

Children 4 to 10 yrs half price

Children Under 4 yrs – Free

PLUS: \$35.00 Function fee.

EXTRAS:

- **Hot Nibble Platter - \$3.50 per guest** – From different cuisines with dipping sauces
- **Cold Nibble Platter - \$1.50 per guest** – cheeses, dips, Kabana, crackers, vegetable crudities
- **All Staff costs are included** and will arrive four hours before serving time to prepare
- **All staff are trained in the new 2007 Food safety and HACCP systems to obtain our high level of catering expertise.**
- We ask you to have three trestle tables available for preparation and food
– hire of tables \$12.00 each – refer menu Standards for all our requirements.

RELAX...WE'LL DO IT!....CATERING AND PARTY HIRE