

Coast to Coast The Golden Roast...R2008June series2

GOLDEN ROAST BUFFET



Sensible prices and good old fashioned service...

Start with snacks nibbles (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)....for your guests to pick and nibble - Only \$1.50 per guest.

SPIT ROAST MEATS

Chicken, Beef, Pork or Lamb
(Select three from above, Lamb extra \$1.00 per guest)
served with hot gravy and condiments

POTATOES

Foiled Potatoes served with sour cream.

BREAD

Dinner Rolls with butter portions

Always with a Fresh Tossed Garden Salad

And four (4) from the list below

Shell Pasta, Coleslaw, Potato Salad,
Creamy Pasta, Roast Pumpkin, Peas & Corn, Mixed Vegetables,
Honeyed Carrots.

SWEETS...CHOOSE THREE

ALL ARE SERVED WITH DISPOSABLE PLATES AND SPOONS.

Choc Chip Cheesecake, Caramello Cheesecake, Passionfruit
Cheesecake, Pavlova & Fruit Salad, Apple Danish & Custard, all
served with cream, including **complimentary** Tea and coffee.

We supply...

- Melamine Plates and stainless steel cutlery for the main course,
- Serviettes in your choice of colour,
- Table covering for the buffet food table,
- Professional staff to cook, carve and attend to your Buffet, then clear away

All for \$21.90 Per adult ... for 100 guests or more.

\$22.90 for 30 to 99 guests

\$24.90 for 20 – 29 guests

Children 4 to 10 yrs Half Price Under 4yrs – Free

Hot entrée..assorted nibble selection \$3.75 per guest.

Delicious punch including disposable cups, just add \$2.50 per guest.

We require three trestle tables or equal under a covered well-lit area to prepare
and serve the Buffet...and an Urn for your Tea and Coffee

All menu selections subject to availability

Please Note: Prices include GST

Prices valid for 3 months

GLADSTONE PRICES ONLY

A Travel charge will apply to out of town locations

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The Big Buffet



Start with snacks nibbles (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)
....for your guests to pick and nibble - Only \$1.50 per guest.

SPIT ROAST MEATS

Beef, Pork, Lamb, Chicken, Baked Ham

(Turkey or Fish can be supplied add \$1.50per guest)

(Select three from above)

POTATOES

Foiled Potatoes served with sour cream.

BREAD

Dinner rolls with butter portions

Always with a Fresh Tossed Garden Salad OR

A Classic Caesar Salad

And five (5) from the list below

Potato salad, Creamy Pasta, Satay Noodle Salad, Beetroot, Coleslaw, Potato, Egg & Bacon Salad, Curry Pasta, Thai Noodle Salad, Pineapple and cucumber, Shell Pasta, Fruit Platter

Baked Pumpkin, Peas & Corn, Beans & Carrots, Honey Sesame Carrots, Beans & Bacon, Peas, Corn, Mixed Vegetables

Sweets: select Four (4) served on disposable plates.

Pavlova and Fruit, Mango Cheesecake, Mud Cake, Apple Danish & Custard, Tropical Glazed Cheesecake, Black Forrest Cake, Baked Wildberry cheesecake
All served with cream.

If under 40 guests choose **three.** Served with **complimentary** Coffee and Tea.

The Big Buffet main course is served on High Quality Melamine plates with stainless steel cutlery, at no extra cost.

\$23.90 per guest for 100 or more

\$24.90 per guest for 30 to 99

\$26.90 per guest for 20 – 29

Children 4-10 years.. Half Price under 4 No Charge

Price includes all Staff to attend to the Buffet.

Delicious punch including disposable cups, just add \$2.50 per guest.

Hot entrée nibble selection \$3.75 per guest.

We require three trestle tables or equal under a covered well-lit area to prepare and serve the Buffet...and an Urn for your Tea and Coffee.

All menu selections subject to availability

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BUDGET BUFFET

The ideal menu for Work parties or the casual 18th and 21st

Birthdays or any celebration.

Start with snacks nibbles (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)...for your guests to pick and nibble - Only \$1.50 per guest.

SPIT ROASTS

Pork, Beef and Chicken

(Select two from above) served with hot gravy

BREAD

Fresh French Sticks with butter portions

POTATOES

Foiled Roast Potatoes served with sour cream

Always with a Fresh Tossed Garden Salad

And Three (3) from the list below

Coleslaw, Shell Pasta, Potato Salad

Curry Pasta, Roast Pumpkin, Honeyed Carrots, Mixed Vegetables or Peas & Corn

PLUS

We supply...at no extra cost to you...

Very hard disposable plastic plates, stainless steel cutlery, serviettes in your choice of colour, table covering for the buffet food table,

Professional staff to cook, carve and attend to your Buffet, then clear away

All for \$19.90 per adult...for 100 guests or more.

\$20.90 for 30 to 99 guests

\$22.90 for 20-29 guests

Children 4 to 10 yrs Half Price Children under 4 Free

If you require sweets...(both are served)

Pavlova with fruits and cream, Apple Danish with custard ...\$2.50 Per guest.

Delicious punch including disposable cups, just add \$2.50 per guest.

Melamine Crockery Plates add \$1.10 per guest per course,

Budget Menu not available Friday or Saturday in November & December

We require three trestle tables or equal under a covered well-lit area to prepare and serve the Buffet.

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Roast Dinner



Sensible prices and good old fashioned service...

Start with snacks nibbles (Cheese, Kabana, Vegetable Sticks, Dips & Crackers)....for your guests to pick and nibble - Only \$1.50 per guest.

Spit Roasts

BEEF PORK CHICKEN Are Served

LAMB HAM (if these are required extra charge of \$1.00 per guest)

Sauces to suit each Roast and Rich Gravy.

Plus

Basket of fresh Dinner Rolls

AND

Vegetables...

Foiled Roast Potatoes, Roast Pumpkin, Peas & Corn, Honeyed Carrots & Beans

OR

Salads...

Tossed Garden Salad, Coleslaw, Potato Salad, Creamy Pasta Salad, Beetroot

DESSERT

Pavlova & Fruit Salad

We supply...

At no extra cost to you...

Melamine Plates, stainless steel cutlery for the main meal, disposable plates & spoons for dessert, serviettes & table covering for the buffet food table,

Professional staff, to cook carve and attend to your Buffet, then clear away.

ALL FOR

200 guests or over \$19.90

100 to 199 guests \$ 20.90

50 to 99 guests \$ 21.90

30 to 49 guests \$ 22.90

Delicious punch including disposable cups, just add \$2.50 per guest.

We require three trestle tables or equal under a covered well-lit area to prepare and serve the Buffet.

All menu selections subject to availability

Please Note: Prices include GST

Prices valid for 3 months