

# Budget Buffet

The ideal **Economy** menu for Work parties and casual celebrations.

## TWO SPIT ROAST MEATS

Chicken pieces and Roast Pork served with delicious hot gravy.

## BREAD

Fresh French Sticks, cut served in baskets.

## POTATOES

Hot Roast Potatoes and sour cream



*Always* with.....Market garden tossed salad and Potato Salad

*PLUS*

**PLEASE SELECT THE SALADS OR VEGETABLES**

### THREE FRESH SALADS

Creamy Pasta Salad

Fresh Coleslaw

Beetroot

**OR**

### THREE HOT GARDEN VEGETABLES

Roast pumpkin

Fresh cut carrots

Peas and corn combination

### PLATES AND CUTLERY

Main Course is served on Plastic Disposable plates with disposable knife and fork.

**All for \$17.90 per adult** for 40 adult guests or more.

**Under 40 Adults \$716.00**

**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
- Please refer menu Standards for all our requirements.

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