

COAST TO COAST THE GOLDEN ROAST

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2007Series

# Golden Roast Buffet

*The traditional Roast Dinner*

Start with Cold Nibble Platters **ONLY \$2.20 per guest** (cheese, dips, kabana, crackers, vegetable stick crudities) ....  
OR Hot Nibbles **ONLY \$3.50 per guest** ( Five varieties from different cuisines)...  
Served on platters for your guests to pick and nibble

## THREE SELECTIONS

**Choice of roast chicken, pork, lamb or beef,**  
(Choose three) served with delicious hot gravy or sauces

## BREAD

Fresh French Sticks, cut served in a basket with butter portions.

## POTATOES

Hot Roast Potatoes in their jackets served with sour cream

## SELECT SIX FRESH SALADS AND VEGETABLES.

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

*Plus **four** more salads or vegetables...*

Creamy pasta salad, Fresh coleslaw, Island Pineapple, Beetroot and onion.

## HOT VEGETABLES

Roast pumpkin,  
fresh cut carrots, Peas and corn.

## FOUR DELICIOUS DESSERTS

Chocolate Torte, Pavlova, Passionfruit Cheesecake and Apple pie  
(served with cream and fruits.. on disposable plates and spoons)

Under 40 guests select three...and if sweets are not required..LESS \$1.10 per guest.

## COMPLIMENTARY TEA AND COFFEE

A tea and coffee station is set up around your urn or jug  
which includes tea, coffee, milk, sugar, disposable cups and teaspoons.

## PLATES CUTLERY & NAPKINS

Golden Roast supplies high quality disposable plastic plates with stainless steel cutlery for the main course and napkins in the colour of your choice. China plates and other optional extras are available on request (see optional extras on Booking Confirmation form)  
Table cloths are supplied by Golden Roast for the buffet table

**\$19.50 per adult guest...**for 100 or more

**\$20.00 for 80 to 99 Adult guests**

**\$22.00 for 50 to 79 Adult guests**

**\$23.00 for 40 to 49 Adult guests**

**Children 6 to 10 yr half price**

**Children under 6 \$5.00 Under 4yr-No charge**

## STAFF

Golden Roast staff arrive approximately four hours prior to your serving time to cook and 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 freshly just for you....and all remaining food is left for your continued enjoyment

Extras...\_ Fruit platter \$1.50 per guest OR cheese and fruit Platter with Sweets \$2.50 per guest

Crockery plates for the main course or Sweets and Coffee - \$1.10 per guest per course

- We require three 8ft trestle tables or equal under a covered well-lit area to prepare and serve the Buffet...and Hot Water for your Tea and Coffee.

**YOUR PROFESSIONAL CATERER ... ENJOY THE DIFFERENCE**