

COAST TO COAST THE GOLDEN ROAST

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Web site: [www.goldenroast.com](http://www.goldenroast.com) series 2008 Series

# Budget Buffet

The ideal Costsaver menu for Work parties, the casual 18<sup>th</sup> and 21<sup>st</sup> Birthdays or any celebration.

Start with Cold Nibble Platters **ONLY \$1.50 per guest** (cheeses, dips, kabana, crackers, vegetable crudities) ...for your guests to pick and nibble

## Choose THREE of the following

Beef, Pork, Marinated chicken pieces, Satay chicken.  
served with delicious hot gravy and sauces.

## BREAD

Fresh French Sticks, cut served in baskets with butter portions.

## POTATOES

Hot Roast Potatoes in their jackets served with sour cream

## FRESH SALADS OR VEGETABLES

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

## THREE FRESH SALADS

Creamy Pasta Salad  
Fresh Coleslaw  
Beetroot

## OR THREE HOT GARDEN VEGETABLES

Roast pumpkin  
Fresh cut julienne carrots  
Peas and corn combination

## PLATES AND CUTLERY

Main Course is served on hard plates **BUT** with stainless steel knife and fork.

**All for \$15.00 per adult** for 100 adult guests or more.

**\$17.00 for 40 to 99 adult guests**

**\$19.00 for 30 - 39 adult guests**

**Under 30 Adults \$570.00**

**Children 6 to 10 yrs half price Children 4 to 5 yrs \$3.50**

**Children Under 4 yrs - Free**

- If you require sweets...(both are served)  
Pavlova and Apple Pie with fruits and cream - **\$1.95 per guest**
- Add Fresh Fruit Platter to Main Course Buffet - **\$2.20 per guest**
- Hot Nibble Platter - **\$3.50 per guest** – Choices from different cuisines with dipping sauces
- We ask you to have three trestle tables available for preparation and food – hire of tables \$10.00 each – refer menu Standards for all our requirements.

**Catering since 1990...Health Lisc. TT327**

All prices quoted inclusive of GST

P.S All leftovers (unconsumed foods) are packaged and left for you..!!