

# MAIN BUFFET

#### **ROAST MEATS**

#### **ALWAYS WITH**

Seasoned Roast Chicken
CHOOSE 2 ADDITIONAL MEATS

#### Lamb GF

Roasted Lamb with Italian Herb Rub

#### Pork GF DF

Roasted Pork Leg with Crackle and Apple Sauce (on the side)

#### Beef GF DF

Roasted Rump of Beef with Wholegrain Mustard

CHOOSE 6 ITEMS FROM THE SALAD AND/OR VEGETABLES LISTS

#### Vegetables

Jacket Potatoes (GF DF) with Sour Cream and Chives (on the side)
Roasted Pumpkin (GF DF)
Fresh Honey Carrots (GF DF)
Cauliflower with Cheese Sauce
Peas and Corn Combination (GF DF)
Green Beans (GF DF)
Tomato Pasta Bake
Fried Rice with Bacon
Steamed White Rice (GF DF)

#### Salads

Market Garden Salad (GF DF) Caesar Salad Greek Salad (GF) Crunchy Noodle Salad (DF) Creamy Pasta Salad Creamy Potato Salad Pumpkin and Cous Cous (DF) Curried Potato Salad Traditional Coleslaw Antipasto Pasta Salad

## **ALWAYS INCLUDED**

#### **Bread and Butter**

Bakery Fresh Baguettes with Butter Portions

#### Gravy

Delicious Rich Gravy - made our signature way

**Cutlery, Bamboo Plates & Serviettes** 

Stainless Steel Cutlery, Disposable Plates and White Dinner Serviettes

\$35.50 pp for 40 Adults or more Under 40 people flat fee -\$1420.

### **OPTIONAL UPGRADES**

#### Crockery upgrade

Upgrade to china plates - \$1.50pp

See our Optional Extras section for all other menu upgrades including food options, cutlery, linen, crockery etc.

PLEASE LET US KNOW IF YOU'D LIKE TO TAILOR A MENU TO SUIT!