



M A I N B U F F E T

M E N U

C H O O S E 2 R O A S T M E A T S

- Roasted pork leg with apple sauce
- Seasoned roast chicken
- Roasted rump of beef with wholegrain mustard
- Roast lamb with italian herb rub

C H O O S E 1 W E T D I S H

- Italian beef lasagne
- Homemade vege lasagne
- Nostalgic curried chicken
- Apricot chicken
- Slow cooked beef and red wine

C H O O S E 6 S A L A D S O R V E G E T A B L E S

- Jacket potatoes with sour cream & chives
- Roasted pumpkin
- Fresh honey carrots
- Green Beans
- Cauliflower & cheese sauce
- Peas and corn
- Green beans
- Tomato pasta bake
- Sweet chilli noodles
- Fried rice with bacon
- Steamed white rice

- Market garden salad
- Caesar salad
- Greek with feta
- Creamy pasta salad
- Creamy potato salad
- Traditional coleslaw
- Pumpkin & cous cous
- Curried potato salad
- Alfresco pasta
- Savoury rice

I N C L U D E D :

- Bakery fresh french sticks with butter portions
- Delicious rich gravy
- Stainless steel cutlery
- White dinner serviettes

**\$29.50 per head for 40
adults or more. Under 40
people flat fee - \$1180.00**

O P T I O N A L

U P G R A D E S :

- Crockery plates \$1.50pp
- Swap jacket potatoes for potato gratin \$2.00pp
- Upgrade 1 meat to ham on the bone \$2.00pp
- Family dining or meal drop add \$5.00 pp