



Gourmet Buffet

NIBBLES

Hot nibbles platters

(Items include spring rolls, char grilled meatballs, sweet potato wedges, marinated chicken wings, cheese and spinach triangles, mini quiches)

MEAT OPTIONS

(3 choices from the following)

Chicken, lamb, pork, beef, hot ham
(Turkey \$2.00 P/H extra)

SALADS/VEGETABLES OPTIONS

(6 choices from the following)

Rice salad, potato salad, coleslaw, creamy pasta, pesto pasta, Greek salad, tabouli, Moroccan salad
fried rice, roast pumpkin, carrots, beans, peas, cauliflower with white sauce or mixed vegetables.

PLUS

Hot jacket potatoes, a tossed garden salad.

BREAD

A mix of cut and buttered French sticks and dinner rolls with butter portions

CONDIMENTS

Homemade gravy, salt & pepper

DESSERTS

(3 or 4 choices from the following)

Chocolate cake, fresh fruit salad, carrot cake, apple danish & custard, cheesecake,
lemon meringue pie, strawberry torte, pavlova

PLATES CUTLERY NAPKINS

China main plates with stainless steel cutlery and bio dessert plates with cutlery and napkins.

STAFF

Our staff arrive three to four hours prior to the main meal service time
and will cook & prepare all food onsite.

ADDITIONAL OPTIONS

Grazing Table +\$8.50 P/H
Whole Pigs, Lambs or Goats +\$8.00 P/H (min \$400)
Cooked Prawns +\$5.00 P/H
Soft Drinks +\$3.00 P/H
Cake Cutting +\$100

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

BILLING

We have a minimum of 30 adult guests, however if you have under 60 adult guests a staffing fee of
\$150 is charged.

Travel

A travel fee may apply at the rate of \$40 per hour per staff member there and back.

Please refer to our website for pricing, full menu details, terms and conditions