

BUFFET MENUS

Buffet Menu # 1

Budget Choice

Mains

Choose One, Two or Three Mains From The Following....

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with gravy

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Penne carbonara- creamy bacon, garlic & mushroom sauce

Asian chicken stir-fry with hokkein noodles

Texan smoked pork spare ribs

Honey soy & sesame chicken wings

Beef or vegetable lasagne

Vegetable Accompaniment: - Choose One

Baked potato & roast vegetables or..

Cocktail potatoes with garlic & herb butter & steamed seasonal vegetables

Plus.... Choose Three

Potato salad

Coleslaw

Beetroot and caraway seed salad

Summer Garden Salad with Balsamic Dressing

Bread rolls & butter

Desserts:-

Chocolate lust cake with warm chocolate fudge sauce

Apple crumble

Apple strudel

Mini pavlovas with chantilly cream & raspberry couli

All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter

BUFFET INCLUSIONS...

Crockery & stainless cutlery, Good quality disposable plates utilised for desserts.

Serviettes

Bain Marie and or chafing dishes & Chef for Set up

We require that you have tables set up on our arrival to set up your buffet.

Want More! See 'Add Extras' on the last page.



Ph/Fax (07) 47747272
Mobile:- Josef 0412965595
Email:- ccater@iinet.net.au
www.chefoncallcatering.com.au

Experience Quality Catering!

ABN: 70 395 305 476

Pricing

One Main & One Dessert

80 plus people \$22.90 p/p

30-79 people \$23.90 p/p

Two Mains & Two Desserts

80 plus people \$23.90 p/p

30-79 people \$24.90 p/p

Three Mains & Two Desserts

80 plus people \$24.90 p/p

30-79 people \$25.90 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

Wait staff are included in the above price for 70 or more people.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.

Buffet Menu # 2

Mains

Choose Any Two Mains From The Following....

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with gravy

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Mild Madras beef curry with rice

Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce

Thai green curry chicken & vegetables with rice

Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Stir-fried chicken with vegetables & hokkein noodles

Penne carbonara- creamy bacon, garlic & mushroom sauce

Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce

Paprika chicken- tender chicken pieces with garlic, onion, paprika in a white wine cream sauce

Vegetable lasagne or beef lasagne

Crumbed fish goujons served with tartare & lemon wedges

Hungarian beef goulash

Salad Selection

Summer garden salad with balsamic dressing

Potato salad

Coleslaw

Beetroot & caraway seed salad

Vegetable Accompaniment:- Choose One

Baked potato & Roast vegetables

Rosemary & sea salted cocktail potatoes with steamed seasonal vegetables

Plus...

Bread rolls & butter

Desserts:- Choose Two

Chocolate lust cake with warm chocolate fudge sauce

Apple crumble

Apple strudel

Mini pavlovas with chantilly cream & raspberry couli

All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter



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[BUFFET INCLUSIONS...](#)

Crockery & stainless cutlery, Good quality disposable plates utilised for desserts.

Serviettes

Bain Marie and or chafing dishes & Chef to set up & serve

We require that you have tables set up on our arrival to set up your buffet.

[Want More! See 'Add Extras' on the last page.](#)

Pricing

80 plus people \$25.90 p/p

30-79 people \$26.90 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

Wait staff are included in the above price for 70 or more people.

[15% Surcharge for Sundays & Public holidays.](#)

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Buffet Menu # 3

Mains

Choose Any Three Mains From The Following....

Succulent Roast beef with mustard & peppercorn crust with gravy
Roast chicken with gravy
Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted
Roast pork & crackling with apple sauce
Roast lamb with garlic & rosemary served with mint jelly
Mild beef curry with rice
Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce
Thai green curry chicken & vegetables with rice
Beef stroganoff-beef strips with gherkin, mushroom & sour cream
Stir-fried chicken with vegetables & hokkein noodles
Penne carbonara- creamy bacon, garlic & mushroom sauce
Beef tortellini with napolitana sauce
Chicken & mushroom casserole
Chicken chasseur
Vegetable lasagne or beef lasagne
Crumbed fish goujons served with tartare & lemon wedges
Hungarian beef goulash

Salad Selection

Summer garden salad with balsamic dressing
Potato salad
Traditional coleslaw
Tropical pasta salad

Vegetable Accompaniment:- Choose One

Baked Idaho potato with sour cream & eschalots & Seasonal steamed vegetables
Creamy bacon potato bake with Roast vegetables

Plus...

Bread rolls & butter

Desserts:- Choose Two

Chocolate lust cake with hot chocolate fudge sauce
Apple crumble
Sticky date pudding with butterscotch sauce
Mini pavlovas with chantilly cream & raspberry couli
All desserts served with custard & or cream

COMPLIMENTARY – Fruit salad or fruit platter



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BUFFET INCLUSIONS...

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Serviettes

Bain Marie and or chafing dishes & Chef to set up

We require that you have tables set up on our arrival to set up your buffet.

Want More! See 'Add Extras" on the last page.

Pricing

80 plus people \$26.90 p/p GST Incl.

30-79 people \$27.90 p/p GST Incl.

Children under 10 years - half price

3 years & under- free of charge

Minimum number of 30 people

Wait staff are included in the above price for 70 or more people.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.



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ADD Extras...

Prawns on ice & lemon wedges, cocktail sauce \$6.50 p/p

Prawns & fresh oysters on ice with lemon wedges, cocktail sauce \$8.50 p/p

Desserts:-

Apple crumble, Mini Pavlovas with fresh cream & raspberry couli, Apple strudel,
Bread & butter pudding, Fruit salad, Chocolate lust cake, Sticky date pudding with Butterscotch sauce
(choice of two) \$4.50 p/p

Coffee & tea station-includes crockery cups \$2.50 p/p

Crockery & stainless cutlery \$1.50 p/p

Service staff: \$28.50 per hour GST incl. (min 4 hours)

\$39.50 per hour GST incl. (min 4 hours) applies to Sundays & Public Holidays

Menus are suggestive and may be altered to suit your own liking.