



Experience Quality Catering!

ABN: 70 395 305 476

Food Glorious Food...Christmas Menu 2009

Complimentary...

Pre-dinner nibbles

Assorted dips & crudities with water crackers, salted pretzels, assorted mixed nuts & crisps

Choose Three Main Dishes

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with sage stuffing gravy

Roast pork with apple sauce

Moist baked turkey served with cranberry sauce *(\$1 extra p/p charged)*

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

Pasta with roasted butternut pumpkin, baby spinach, eggplant, fire roasted capsicum & pine-nuts with virgin olive oil

Asian chicken stir-fry with hokkein noodles

Texan smoked pork spare ribs

Barbequed turkey wings

Plus....Choose Three Salads

Summer garden salad with balsamic dressing

Potato salad

Baby spinach, roasted pine nuts, pumpkin & honey and lime dressing

Traditional coleslaw salad

Rocket & cherry tomato salad with shaved parmesan, olive & apple cider dressing

Baby beetroot with orange & caraway seeds

Baby beans, Spanish onion, capsicum with balsamic dressing

Spirilla pasta, tomato, chive & fetta salad with honey mustard dressing

Rice salad ~ capsicum, sultanas, pea, pineapple, carrot, onion, parsley with Italian dressing

Or a vegetable accompaniment- Choose one

Baked potato & roast vegetables

Rosemary & sea salted cocktail potatoes with steamed seasonal vegetables

Baked potato, roast vegetables with cumin seeds & beans

\$2.50 p/p for both salads and vegetable accompaniments

Plus....

Bread basket and butter





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Choose One Dessert

Chocolate lust cake with hot chocolate fudge sauce

Apple and rhubarb crumble

Sticky date pudding with butterscotch sauce

Bread & butter pudding

Mini pavlovas with chantilly cream and fruit drizzled with raspberry couli

Christmas pudding with brandy custard

Complimentary...

Bowl of Fruit salad or Large fruit platter

Inclusions...

Bain Marie or chafing dishes & Chef for set up

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

Includes crockery and cutlery or disposable plates

Serviettes

Wait staff included for caterings of 70 people and above up to four hours duration

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

Above Menu Pricing Per person

100 plus people \$21.90 per person GST Incl.

70-100 people \$22.90 per person GST Incl.

30-69 people \$24.90 per person GST Incl.

Min Charge 30 people \$747.00 GST Incl.

15% Surcharge Applies for Sundays & Public Holidays.

Menus and or pricing may change without notice.



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ADD Extras...

Prawns on ice & lemon wedges, cocktail sauce	\$6.00 per person
Fresh oysters	\$12.50(per dozen)
Continental meat platter- a selection of fresh & cured meats	\$3.90 per person
Fresh fruit, Australian & imported cheese platter –Small	\$55 Large \$68
Coffee & tea station Includes crockery cups/saucers	\$1.50 per person

Service staff

\$27.50 per hour GST incl. (min 4 hours)

\$38 per hour GST incl. (min 4 hours) applies to Sundays & Public Holidays.

15% Surcharge Applies for Sundays & Public Holidays.