

COMBINATION CHRISTMAS BUFFET

Budget Menu



Free Desserts, Free lasagne, Free dinnerware pack!!!!

This menu represents amazing value. Time and time again customers come back for this package. If you have lots of hungry people to feed, want a little variety, don't want to lift a finger, and you want to fill them up for next to nothing, this is the menu for you.

Honey Glazed Leg Ham (on the bone)

Traditionally smoked and baked with cloves and our special glaze

Prime Roast Beef

Guaranteed to be tender, juicy and delicious. Served piping hot with our very own home-style gravy.

Charcoal Chicken

Succulent pieces of mouth watering charcoal chicken. These chickens are slow roasted rotisserie style.

Served with four salads:

- ◆ **Crispy Fresh Coleslaw Salad** - A classic combination of fresh cabbage, carrot, capsicum and celery in a classic dressing.
- ◆ **Creamy Pasta Salad** - A delicious and popular combination of creamy pasta with capsicum, shallots and basil.
- ◆ **Fresh Leafy Tossed Salad** - Various varieties of lettuce, tomatoes, cucumber, red and green capsicum, red onion and carrot served with Italian dressing.
- ◆ **Classic Potato Salad** - With a touch of sour cream, chopped dill and pickled cucumber.

Freshly Baked Bread Rolls

Steaming Hot Jacket Potatoes - With lashings of sour cream.

Condiments

Includes butter portions, gravy, salad dressings, salt and pepper.

Bonus Offer – Book now and receive Free Desserts. Hurry as offer is limited.

Free Desserts:

- ◆ **Mince Pies** - Individual Fruit Mince Pies with custard.
- ◆ **Pavlova** - Traditional Aussie favourite. Individual pavlovas with fresh fruit toppings and cream.
- ◆ **Lemon Cheesecake** - Vanilla sponge cake then a layer of cheesecake with a sweet lemon topping

Price: \$18.90 per person - Includes GST
Children aged 5 to 10 half price. Under 5 yrs \$1.00

BONUS OFFERS

- Free dessert valued at \$4.50pp
- Vegetable lasagne valued at \$30.00
- Free plastic dinnerware pack valued at \$1.50pp

Spit on Site \$100

Nothing beats the aroma of beef roasting on a spit. Cooking your meat onsite will create a fantastic atmosphere at your function. Call us for more details.

Hire Equipment

Save up to \$613 by combining your catering with a party hire package. Do you need chairs, tables, glasses, plates, marquees or other equipment? Call us for more details and free bonus offers.

Trained chef and wait staff to make your function a breeze – no stress, we clean up!

Options include buffet or sit down service, DIY or delivered ready to serve.

