

PRESTIGE CATERING AND EVENT HIRE
BUFFET PACKAGE

MINIMUM 50 ADULT GUESTS APPLICABLE FOR ALL PACKAGE BOOKINGS.
VEGETARIAN GUESTS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

BUFFET PACKAGE INCLUDES:

- SKIRTED TABLE CLOTH (WHITE LINEN) FOR THE BUFFET TABLE
- TABLE CLOTHS (WHITE LINEN) FOR GUEST TABLES (BASED ON 10 GUESTS PER TABLE)
- SERVIETTES (WHITE LINEN). COLOUR AVAILABLE FOR EXTRA 80C EA.
- SALT AND PEPPER SHAKERS
- ALL CROCKERY (QUALITY WHITE DINNERWARE) AND CUTLERY
- ALL FOOD SERVICE EQUIPMENT
- CHEF AND WAIT STAFF
- GUEST TABLE SET UP NOT INCLUDED WITHIN THIS PACKAGE. SET UP STAFF CAN BE PROVIDED AT AN ADDITIONAL CHARGE OF \$33 PER HOUR FOR 3HRS. ALTERNATIVELY CLIENT TO SET TABLES.

MENU 1 \$34.90PP

SOUP (SERVED TO THE TABLE)

CREAM OF BUTTERNUT PUMPKIN AND CINNAMON FINISHED WITH FRESH CREAM

HOT BUFFET

MARINATED ROAST BEEF, SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS

TENDER ROAST PORK SERVED WITH CRACKLING AND APPLE SAUCE

BAKED JACKET POTATOES WITH SOUR CREAM AND CHIVES

SEASONAL VEGETABLE MEDLEY

CAULIFLOWER AU GRATIN

COLD SELECTION

TOSSED GARDEN SALAD

ITALIAN PASTA SALAD

SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER

DESSERTS

CROC-EN-BOUCHE — CUSTARD FILLED PROFITEROLES FLAVOURED WITH GRAND MARNIER SET IN A CHOCOLATE PYRAMID ON A SHORTBREAD BASE.

FRESH FRUIT SALAD — SEASONAL FRUITS TOSSED IN PASSIONFRUIT SYRUP SERVED WITH WHIPPED CREAM

TEA AND COFFEE SERVED WITH CHOCOLATES

ALTERNATIVE TO ABOVE MENU

CANAPÉS INSTEAD OF SOUP \$31.50PP

- AVOCADO MOUSSE IN PASTRY BOATS
- SMOKED SALMON AND CAPER MOUSSE ON WHOLE GRAIN TOAST
- PEPPERCORN PATE ON MELBA TOAST