

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU

# CHRISTMAS BUFFET SPECIAL

BUFFET PRICE INCLUDES CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN (WHITE) AND UNIFORMED STAFF.  
BAR STAFF AVAILABLE AT AN ADDITIONAL CHARGE.  
SPECIAL DIETS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.  
MINIMUM CHARGE 20 ADULT GUESTS.  
BOOKINGS WITH LESS THAN 45 ADULT GUESTS WILL INCUR A STAFFING CHARGE.  
**SATURDAYS AND SUNDAYS IN DECEMBER HAVE A MINIMUM CHARGE OF 50 ADULTS.**

OVEN ROASTED HONEY GLAZED LEG OF HAM CARVED FROM THE BONE,  
SERVED WITH PIPING HOT GRAVY AND GRAIN MUSTARD

TURKEY BUFFE CARVED BY OUR CHEF, SERVED WITH CRANBERRY SAUCE

SELECTION OF CRUSTY FRESH BREAD ROLLS, CONTINENTAL LOAVES  
AND BUTTER

*ACCOMPANIED BY*

### **GARDEN FRESH SALADS**

TOSSED GARDEN SALAD, WALDORF SALAD, TROPICAL COLESLAW,  
ITALIAN PASTA SALAD

*OR*

### **HOT FRESH VEGETABLES**

BAKED POTATO, CAULIFLOWER AU GRATIN, MINTED PEAS,  
ROAST PUMPKIN

*PLUS DESSERT*

SEASONAL FRUIT SALAD AND FRESH CREAM



PERTH'S BEST VALUE  
CHRISTMAS BUFFET AT  
**\$34.90 PER PERSON**

### **ALTERNATIVE DESSERT**

CHANGE DESSERT TO CHRISTMAS PUDDING WITH  
TRADITIONAL BRANDY CUSTARD - ADD \$1.00PP.