

PRESTIGE CATERING AND EVENT HIRE
CHRISTMAS SPECIAL

FULLY INCLUSIVE OF ALL CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN AND UNIFORMED STAFF. MINIMUM CHARGE 20 ADULTS. LESS THAN 40 ADULT GUESTS WILL INCUR A STAFFING CHARGE. VEGETARIAN GUESTS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.
MENU AVAILABLE 1ST NOVEMBER TO 24TH DECEMBER.

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
\$28.50 PER PERSON

ALTERNATIVE DESSERT

CHANGE DESSERT TO CHRISTMAS PUDDING WITH TRADITIONAL
BRANDY CUSTARD - ADD \$0.80PP.

PRICE INCLUSIVE OF 10% GST