

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU

# SUMMER SIZZLER MENU

FULLY INCLUSIVE OF ALL CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN AND UNIFORMED STAFF.  
MINIMUM CHARGE 20 ADULTS. LESS THAN 45 ADULT GUESTS WILL INCUR A STAFFING CHARGE.  
SPECIAL DIETS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

TENDER SPIT ROASTED DARDANUP BEEF SERVED WITH TRADITIONAL GRAVY  
AND A SELECTION OF CONDIMENTS

STEAMING HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES

A SELECTION OF FRESH BREAD ROLLS AND CRUSTY CONTINENTAL  
LOAVES WITH BUTTER

SELECTION OF 3 GARDEN FRESH SALADS FROM THE FOLLOWING:

TOSSED GARDEN SALAD, CAESAR SALAD, GREEK SALAD,  
GERMAN POTATO SALAD, WALDORF SALAD,  
ZUCCHINI AND FRENCH BEAN SALAD, TROPICAL COLESLAW,  
ITALIAN PASTA SALAD, HAWAIIAN RICE SALAD, SPINACH AND CHERRY TOMATO



(OR \$24.80 PER PERSON WITH 4 SALADS)

## ALTERNATE MEAT OPTIONS TO ABOVE MENU

ADD PORK \$25.80PP  
ADD LAMB \$25.80PP  
CHANGE BEEF TO PORK \$25.90PP  
CHANGE BEEF TO LAMB \$25.90PP  
ADD CHICKEN \$27.90PP

ADD DESSERT FOR JUST \$5.90 PER PORTION