

PRESTIGE CATERING AND EVENT HIRE
SUMMER SIZZLER MENU

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.

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

STEAMING HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES

AN ASSORTMENT OF FRESH BREAD ROLLS AND CRUSTY CONTINENTAL
LOAVES WITH BUTTER

SELECTION OF 3 GARDEN FRESH SALADS FROM THE FOLLOWING:

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



PERTH'S BEST VALUE BUFFET AT
\$18.90 PER PERSON

(OR \$20.50 PER PERSON WITH 4 SALADS)

ALTERNATE MEAT OPTIONS TO ABOVE MENU

BEEF AND PORK \$21.50PP

BEEF AND LAMB \$21.90PP

CHANGE BEEF TO PORK \$21.90PP

CHANGE BEEF TO LAMB \$22.00PP

ADD DESSERT FOR JUST \$4.90 PER PORTION

PRICES INCLUSIVE OF 10% GST