

PRESTIGE CATERING AND EVENT HIRE – PRIVATE AND CORPORATE MENU

WINTER WARMER 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.

YOUR SELECTION OF ONE OF THE FOLLOWING SOUPS:

PUMPKIN AND GINGER, TOMATO AND BASIL, MINISTRONE,
MUSHROOM AND ROASTED HAZELNUT, CREAM OF CHICKEN AND CORN

PLUS

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

BAKED JACKET POTATOES SERVED WITH SOUR CREAM AND CHIVES
SEASONAL VEGETABLE MEDLEY
CAULIFLOWER AU GRATIN

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



OUR POPULAR WINTER BUFFET

\$26.50 PER PERSON

ALTERNATE MEAT OPTIONS TO ABOVE MENU

ADD PORK \$29.40PP

ADD LAMB \$29.40PP

CHANGE BEEF TO PORK \$29.50PP

CHANGE BEEF TO LAMB \$29.50PP

ADD CHICKEN \$31.50PP

ADD DESSERT FOR JUST \$5.90 PER PORTION

PRICES INCLUSIVE OF 10% GST