

Lunch/ Dinners

WHOLE ROAST BUFFET

For a minimum of 50 guests and including presentation staff, crockery main plates, stainless steel cutlery, serviettes, and linen table cover. Cooked at our premises or on-site at yours (extra cost applies see below)

Consider two choices from the list below:

Whole boned chickens w fresh lemon and thyme ***\$24 Per head***

Boned leg pork w apple sauce or plum glaze ***\$24 Per head***

Rump beef w horseradish cream ***\$24 Per head***

Boned leg lamb w rosemary and garlic, tandoori, or mint sauce ***\$25 Per head***

Yearling porterhouse mustard peppered w horseradish cream ***\$27 Per head***

Turkey breast roll w cranberry sauce ***\$28 Per head***

Accompanied with:

Rosemary roast potatoes

Four (4) salad varieties including one leafy (refer our salad selection)

Whole crusty breads served with butter

Extra costs

To cook menu on-site ***\$2 Per head***

Hot fresh roast vegetables (in lieu of salads) ***\$3 Per head***

Red wine jus / rich gravy ***\$0.80 Per head***

Requests for numbers below 50 guests can be accommodated - contact our office for cost

For numbers of guests over 120, prices may reduce