



SIZZLING ROASTER
— C A T E R I N G —



Sydney Functions Catering

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"Fully Catered" Buffet BANQUET MENU

\$29.95 + GST (\$32.95 pp incl. GST).. 100+

\$31.95pp + GST (\$35.15pp incl. GST). 50+

(Please note all prices are ex GST and a 10% GST must be added to all prices quoted)

Banquet Menu includes: 3 Mains, 3 Accompaniments (including at least 1 salad), Dinner Rolls with butter portions, Desserts and Tea and Coffee. Please refer to Pg2 for our FREE inclusions when hiring staff.

Mains: (Choose any three from I, II, III, IV & V) – Additional mains at \$3.95pp per item

I. Roast Meat Choices:

1. Roast Beef
2. Roast Pork
3. Roast Lamb
4. Roast Veal
5. BBQ Beef Ribs...250g (S/charge of \$3.95pp applies)
6. Smokey USA Pork Ribs...150g (S/charge of \$3.95pp applies)
7. Slow Cooked Pork Belly... 150g (S/charge of \$3.95pp applies)
8. Lamb Shanks (S/charge of \$6.00pp applies)

II. From the Sea:

1. Grilled Fish Moroccan with mustard dill sauce
2. Sword Fish Kebabs (60g) – Plain OR w/ Thai coconut & lime marinade
3. Grilled Mango Chilli Prawn Kebabs
4. Salmon Kebabs (60g) – Plain OR w/ Portuguese marinade
5. Chilli (or Plain) Grilled Salmon Fillets ...100g (S/charge of \$2.00pp applies)

III. Poultry:

1. Chicken fillets (choose between thigh or breast fillets) - choose **one** from below:
1. Butter Roasted; 2. Tandoori Style with mint and yoghurt sauce; 3. Mediterranean.

IV. Wet Dishes:

1. Braised Beef Hungarian Goulash
2. Chicken and Mushroom Casserole
3. Beef and Red Wine Casserole
4. Butter Chicken
5. Italian Meat Balls in Char Grilled Vegetable Sauce
6. Thai Green Fish Curry (mild)
7. Sweet and Sour Tempura Breast of Chicken Balls
8. Beef Lasagna

V. Vegetarian Mains:

1. Roasted Vegetables in Balsamic Sauce
2. Vegetable Lasagna
3. Gourmet Thai Noodles
4. Paneer Makhani (Butter Paneer)
5. Pumpkin Korma
6. Egg Plant Ratatouille

Accompaniments: (Choose **any three** between hot accompaniments and salads below. At least one salad must be chosen) – Additional Items may be ordered from our “Accompaniments” and “Salads” price lists.

Hot Accompaniments:

1. Fried Rice
2. Pea Pilaf Rice
3. Moroccan Chick Pea and Pumpkin Cous Cous
4. Penne Pasta Basil Pesto
5. Hot Vegetables (Carrots, Corn and Peas done in butter and pepper)
6. Roasted Root Vegetables in rosemary and olive oil.
7. Gourmet Thai Noodles
8. Potato Herb and Cheese Bake
9. Vegetable Lasagna

Salads:

1. Garden Fresh Tossed Salad
2. Potato Sour Cream and Chives Salad
3. Spanish Rice with Chorizo Salad
4. Green Leaf and Pear Salad
5. Gourmet Greek Salad
6. Caesar Salad with bacon, boiled egg, croutons and shaved parmesan
7. Old Fashioned Potato Salad
8. Carrot and Walnut Delight
9. Waldorf Salad
10. Mediterranean Pasta Salad (Sun Dried Tomato &Olives)

Dinner Rolls with butter portions.

Desserts: (Choose **one or two types** from below) – Additional desserts may be ordered from our Desserts Menu as prices quoted.

1. Apple Crumble (5cm round) - \$1pp s/charge if ordering 8.5 x 5cm slice
 2. Apple Strudel – mini (7x4cm)
 3. Baked Cheese Cake (8.5x5cm)
 4. Cheese and Cherry Strudel (7x4cm)
 5. Fruit Salad
- With **\$1.50pp surcharge** you may also choose from:
6. Passion Cream Cheese Slice (8.5 x 5 cm)
 7. Individual Pavlovas

Tea and Coffee:

For self serve from our Tea and Coffee Station. Lite Milk and full cream milk, sugar and sugar substitute will also be provided.

FREE INCLUSIONS:

- ❖ 2 Buffet Staff over 4 hours service including time from arrival until departure is included in this cost (for 100+ guests). 1 Buffet Staff for 50+ and the second staff at normal rates.
- ❖ 4 x Buffet tables with fitted navy frilled tablecloths and 1 x Side Table with fitted frilled t/cloth.
- ❖ Mobile Roaster
- ❖ Chafers with warmers and Gastronome trays
- ❖ Hot Water Urn and Coffee Percolator
- ❖ Disposable Eco cups and plastic tea spoons
- ❖ Salad Bowls
- ❖ All required utensils for the buffet
- ❖ \$20m Public Liability Insurance
- ❖ Gold License Caterers

Please note: A Kitchen Hand and one additional staff to clear guest tables will be required when using real crockery and cutlery which you may hire from us or wish to provide. Staff Rates are \$38 per hour per staff (min. 4 hours). Any Delays due to speeches or other time line requirements by the guests will need to be charged for.