



Make a Reservation
1300 734 561



Special Christmas in July Lunch or Dinner - Packed with Great FREE Inclusions

FREE Staff: For numbers of 150+, 1 FREE Chef 4 hrs including bump-in & bump-out.
1 Assisting staff will be required – cost \$160 ex GST.

FREE Equipment: Mobile Oven, Gastronome Trays and Chafers with warmers, serving utensils, Bread Basket.

FREE Other Party Items: Buffet Tables with fitted Red Table Cloths with some Xmas décor.

Optional Extra: Eco bio-degradable disposable dinnerware (set of plate, knife, fork and Xmas serviette) for only \$1pp extra
Eco bio-degradable disposable dessert ware (set of bowl, spoon & Xmas serviette) for only \$0.65pp extra

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

PRICE & MENU	For 50+	For 75+	For 100+
2 Meats Package (Add \$1.50pp for Turkey)	\$23.95 pp	\$22.95 pp	\$20.95 pp
3 Meats Package (Add \$1.50pp for Turkey)	\$25.95 pp	\$24.95 pp	\$22.95 pp
Salads (S) and Hot Accompaniments (H)	2S + 1H or 2H +1S OR 3 Salads	2S + 1H or 2H +1S OR 3 Salads	2S+2H or 3S + 1H OR 4 Salads
Additional Salads may be ordered at \$2.95 pp from our "Premium" range of Salads Other Salads choices available at prices quoted as per our Salads Menu.			
Additional Hot Accompaniments may be ordered at \$3.20 pp from the list below or at respective prices from our regular Hot Accompaniments Menu plus any s/charge if applicable			
Desserts: Choose Plum Pudding OR Fruit Salad for only \$2.95 pp extra + cost of custard @ \$0.25 pp. Other Desserts available from our Desserts list at the prices quoted in this list.			

You may wish to swap your Salad allocation with another Hot Accompaniment from the list below at a surcharge of \$1.95 pp.

For numbers below 50 an additional charge applies if you wish to have on-site catering. Charges as below:

- 35-49\$195 Additional
- 25-34\$295 Additional

For these smaller numbers you may choose to use our **"Drop Off" service** where NO SURCHARGE applies. Use 50+ prices. Nbr of Salads & Hot Accompaniments may vary for numbers under 50.

MENU

➤ **ROAST MEATS:** Choose any **two** or **three** from below:

1. Honey or Apricot glazed Leg Ham **served hot** (w/ mustard)
2. Breast of TURKEY **served hot** w/ Cranberry Sauce (at a surcharge of \$1.50 pp)
3. Lime & Dill Moroccan Fish
4. Maple Roasted or Butter Roasted Chicken (thigh fillets)
5. Roast Beef (w/ mustard)
6. Roast Pork (w/ apple sauce)



➤ **VEGETARIAN OPTIONS FOR MAINS:**

1. Vegetable Lassagna
2. Eggplant Ratatouille
3. Paneer Makhani (Indian Cheese in a delicious tomato sauce)

➤ **HOT ACCOMPANIMENTS:** *Choose from below as per package selected above.*

1. Hot Vegetables (Corn, Peas and Carrots) done in butter
2. Baby Carrots done in butter
3. Chick Pea, Pumpkin and Cous Cous
4. Delicious Fried Rice with bacon and prawns
5. Jacket (boiled) Potatoes or Mashed Potatoes
6. Potato and Cheese Bake (served hot)
7. Creamed Potato & Bacon Bake
8. Roast Potatoes (s/charge of \$2.50pp applies.)
9. Roast Vegetables done in olive oil and rosemary (s/charge of \$3.50pp applies.)
10. Plain Roasted Vegetables (s/charge of \$3.50pp applies.)
11. Aromatic Pilaf Rice



butter

➤ **SALADS:** *Choose as per package above. For other salad choices please refer to our generic Salads Menu.*



1. Garden Fresh Tossed Salad
2. Green Leaf & Pear Salad
3. Premium Coleslaw
4. Creamy Pasta Salad
5. Italian Pasta Salad
6. Potato Sour Cream and Leek Salad
7. Traditional Potato Salad
8. Christmas Waldorf with Orange & Lemon
9. Carrot and Walnut Delight
10. Curry and Cashew Rice Salad
11. Tropical Hawaiian Rice Salad with Mango Dressing
12. Kumera & Cranberry Cous Cous Salad



➤ **Fresh Dinner Rolls with butter portions**



*Other Christmas Menu Items you may wish to add:**

Cooked Fresh Prawns (imported) Platter (for approx. 20 guests - approx. 3 prawns per person)	\$110.00 per platter
	
Cooked Fresh Prawns (local) Platter (for approx. 20 guests - approx. 3 prawns per person)	\$185.00 per platter
Freshly Shucked Natural Sydney Oysters (by the dozen)	\$28.00 per dozen
	
Seafood Platter (for approx. 15 guests)	\$205.00 per platter

- King Prawns (Cooked Shell On)
- Freshly Shucked Natural Sydney Oysters
 - Marinated Grilled Octopus
 - Green Shell Mussels
- Marinated Grilled Fish Pieces
 - Seafood Sauce



Christmas Treats:

(Other desserts may be found on our Desserts page).

- Fruit Salad \$3.95 pp
- Fruit Platter \$98.00 pp
- Christmas Pudding (individual size) \$3.50 ea.

Serving Complements:

- Cream or Custard with the desserts \$0.25 pp
- Brandy Custard \$0.55 pp

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