

Wedding Menu One

\$25.50 per adult guest

THREE ROAST MEATS

Beef, chicken, pork, lamb*

Condiments include apple sauce, gravy, mint sauce, mustard

BREAD BASKET

Assorted breads, Turkish, Italian, French sticks served with butter portions.

ROAST POTATOES AND PUMPKIN

Hot roast potatoes and pumpkin.

SIX SALADS OR VEGETABLES

Macadamia nut garden salad, feta and basil salad, garden salad, pasta salad, coleslaw, Beetroot salad, peas, corn, honey carrots, cauliflower au gratin, mixed vegetables, potato bake, pasta bake.

FREE TEA AND COFFEE

Tea and coffee station is set up for you.

We provide coffee, milk, tea bags, sugar disposable cups and teaspoons. |

Ceramic cups and saucers available for extra \$.80 cents per person.

PLATES AND CUTLERY

We use silver cutlery with ceramic plates and paper napkins for mains, disposable plates for desert.

SURCHARGE

Minimum 50 adults, if between 40 to 49 guests a \$120 staff fee applies. Functions with less than 39 adults a \$160.00 staff fee applies

Children under 4 eat free, 5 to 12 are \$15 per child.

See our canapé menu for your pre dinner entree platters

*Lamb is an extra \$1.20 cents per person

Separate menu pricing applies for bookings made for Sundays and Public Holidays

For further enquiries phone 1300 363 198
www.caryscatering.com.au

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