



Your choice of Antipasto Platter *OR* Canapes

Antipasto - an assortment of herbed bread, dips, crackers, fresh and dried fruits, vegetable sticks, olives, pesto and deli meats

Canapes - spring rolls, marinated meatballs, mini quiches, melba toast with sundried tomato and feta, bruschetta with salmon and dill, bao buns(optional extra)

Select *two* succulent meats

Roast Beef with grain mustard and herbs

Roast Chicken with lemon and garlic

Roast Honey Ham

Roast Pork with apple and brown sugar

Roast Lamb with rosemary and garlic*

Roast potatoes and pumpkin

Mint buttered chat potatoes and roast pumpkin.

Select *five* tasty side dishes

Feta and basil salad

Peas and corn

Garden salad

Honeyed batton carrots

Pasta salad

Cheesy cauliflower au gratin

Coleslaw

Mixed vegetables

Beetroot salad.

Potato bake / Pasta bake

Select *four* delicious desserts

Chocolate mud cake

Mixed berry cheesecake

Pavlova with fruit salad

Carrot cake

Apple crumble

Strawberry cheesecake

All dietary needs can be met. Please call to discuss your concerns.

Plates and cutlery

We use silver cutlery with ceramic plates and paper napkins for the main course.

Surcharges

Minimum 50 adults, if between 40 to 49 guests a \$180 staff fee applies.

Functions with less than 39 adults a \$220.00 staff fee applies.

Children under 4 eat free. 5 to 12 yrs, \$18 per child.

*Lamb is an extra \$2.00 per person.

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

Buffet Feast Four

\$58.50

per adult guest

**Catering
done right.
Cary's.**

For further enquiries

Mark Cary - 0429 168 708

Email:

events@caryscatering.com.au