



Antipasto Platters

An assortment of herbed bread, dips, crackers, fresh and dried fruits, olives, pesto and deli meats

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 *three* 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
Three
\$49.90
per adult guest***

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

For further enquiries

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