



### **Bread basket**

Assorted Breads

*See our canapé menu for your pre dinner entrée platters.*

### **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 Two**

## **\$42.90**

***per adult guest***

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

### **For further enquiries**

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