



## **BIG BUFFET**

## \$47.9 per head (+GST)

## **Golden Roast Central Coast**

Set the mood on arrival with a beautiful grazing table and add a touch of class to your mains with China Plates and Stainless Steel Cutlery. The Big Buffet menu includes 3 mouth watering succulent meats, with freshly baked bread and 6 Gourmet Salads / Vegetables. Finish in style with 4 delicious freshly made desserts.

MENU SELECTION \*bold items are included

#### **MEATS**

Maximum of 3 items allowed for Meats.

- Beef
- Chicken
- Hot Ham
- Pork

- Whole Pig (price on order)
- Turkey Breast (+\$3)
- Salmon (+\$6)
- Full Lamb (Price on order)
- Oysters (Price on order)
- Prawns (Price on order)
- Lamb (+\$2.5)

#### **SALADS**

Maximum of 6 items allowed for Salads.

- Mixed Veg (Cauliflower, Carrots And Broccoli)
- Baby Beans
- Cauliflower With White Sauce
- Coleslaw
- Creamy Pasta
- Creamy Potato
- Fried Rice (+\$2)

- Tossed Garden Salad
- Roast Potatoes
- Greek Salad
- Baby Honeyed Carrots
- Italian Pasta
- Potato, Egg & Bacon
- Roast Pumpkin

- Beetroot Salad
- Seafood Salad (+\$4)
- Asian Or Hokkien Noodle Salad (+\$3.5)
- Cauliflower With Cheese Sauce
- · Corn On The Cob
- Peas & Corn (GF)
- Crunchy Noodle Salad

### **DESSERTS**

Maximum of 4 items allowed for Desserts.

- · Baked Cheesecake
- Black Forest Cake
- Blueberry Cheesecake
- · Caramel Mud Cake
- Carrot Cake

☐ No desserts (-\$2.00pp)

• Chocolate Mud Cake

- Orange Poppyseed (GF)
- New York Cheesecake
- Pavlova
- Profiterole Torte
- Tiramisu
- Vanilla Cheese

- Red Velvet Cake
- Fresh Fruit Salad (GF)
- Lemon Cheesecake
- Apple Strudel

# **EXTRAS**

- Plates & Cutlery Main Meal -China & SS
- Plates & Cutlery- Dessert- Plastic
- Grazing Table (Min. 50 Guests)
- Soft Drink Package (+\$3)
- Tea & Coffee (+\$2)
- Hot Pre Dinner Nibbles (+\$12.9)

#### **CONDIMENTS**

- Dinner rolls white
- Homemade Gravy
- Mint Jelly

- Salt & Pepper
- Sour Cream
- Condiments

• Apple Sauce

### **TERMS & CONDITIONS**

Minimum of 50 guests for the 'Meat Only' menu. All other menus incur a \$200 staff charge for less than 60 guests Catering with 30-40 guests will be charged at the rate for 40 guests (regardless of your final guest number count). This ensures appropriate staffing and produce for your event. Children aged between 4-10 years are half-price Travel surcharge will apply for out-of-area catering. Public Holiday surcharges will apply

### **CONTACT DETAILS**

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