



# BIG BUFFET WITH GRAZING PLATTERS

\$42.9 per head (+GST)

# Golden Roast Ipswich-Springfield

Set the mood on arrival with cold antipasto platters and add upgrade 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 8 Gourmet Salads / Vegetables. Finish in style with 3 delicious freshly made desserts.

MENU SELECTION \*bold items are included

### **MEATS**

Maximum of 3 items allowed for Meats.

- Lamb (+\$1.5)

Chicken

- Pork
- Beef

Hot Ham

### **SALADS**

Maximum of 8 items allowed for Salads.

- Roast Potatoes
- Creamy Pasta
- Greek Salad
- Baby Honeyed Carrots
- Potato, Egg & Bacon
- Roast Pumpkin

- Cauliflower With Cheese Sauce
- Green Beans With Feta
- Mediterranean Pasta
- Seafood Pasta Salad
- Seasonal Vegetables
- · Curry Potato Salad

- Pumpkin, Chickpea and Quinoa (GF, V, DF)
- Sweet Chilli Noodles
- Potato Bake
- Savoury Rice Salad (GF)
- Caesar Salad
- Thai Crunch Slaw

# **DESSERTS**

Maximum of 3 items allowed for Desserts.

- Tiramisu
- Black Forest Cake
- Caramel Mud Cake

- Chocolate Mud Cake
- Lemon Cheesecake
- Baked Apple Crumble

• Pavlova Individual (GF)

☐ No desserts (-\$2.00pp)

### **EXTRAS**

 Plates & Cutlery - Main Meal -China & SS

Grazing Table - (Min. 50 Guests) (+\$4.5) • Antipasto Platters

Eco Disposable Dessert Plates

• Hot Pre Dinner Nibbles (+\$6.5)

Food Buffet Tables

### **CONDIMENTS**

• Homemade Gravy

• Butter Portions

Condiments

Gluten Free Gravy

• Gluten Free Bread Roll (+\$1.2)

• Dinner Rolls

## **TERMS & CONDITIONS**

- PLEASE NOTE: all menu pricing may vary depending on produce fluctuation... Seven (7) days notice will be given of any increase.
- Minimum of 40 adult guests for the 'Spit Roast Buffet', 'Roast Roll' menus..with a \$200 charge for less than 60 adult guests.
- All other menus a minimum of 40 Adult guests with a fixed charge for 40 adult guests and under.
- An additional staff charge if less than 60 guests.
- Children aged between 4-10 years are half-price.
- Staff Travel surcharge will apply for country areas.
- We require 3x Trestle Tables.. OR we can hire out (\$13per table)
- A well lit under covered area and access to water.
- Final numbers and diet requests to be confirmed 5 days before function date.
- Once numbers are confirmed we cannot decrease or refund payments. We can increase with sufficient notice.
- Sunday & Public Holiday surcharges will apply
- Catering staff are onsite for 6hours max (4hrs prep + 2hrs after) for roast menus. Delays to the catering schedule will be billed at a rate of \$45 per 30mins per staff.

# Phone Charmaine 0407 588 167 for all inquiries.

# **CONTACT DETAILS**

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