



# **BRIDAL BUFFET**

# \$52.9 per head (+GST)

# **Golden Roast Central Coast**

Join other brides by choosing our most popular package, The Bridal Buffet. Begin with a beautiful grazing table.

The main course served on high quality china with stainless steel cutlery is sure to satisfy. Three spit roasted succulent meats cooked on site, served hot alongside a selection of six salads served fresh, and vegetables served steaming hot.

This packages includes 4 mouth-watering freshly made desserts. Desserts can be served alongside your wedding cake, or individually.

MENU SELECTION \*bold items are included

#### **MEATS**

Maximum of 3 items allowed for Meats.

- Lamb (+\$1.5)
- Pork
- Turkey Breast (+\$2)
- Whole Pig (price on order)
- Beef
- Full Lamb (Price on order)
- Oysters (Price on order)
- Prawns (Price on order)
- Chicken
- Vegetarian Lasagne
- Hot Ham
- Salmon (+\$6)

### **SALADS**

Maximum of 8 items allowed for Salads.

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

- Roast Potatoes
- Italian Pasta
- Potato, Egg & Bacon
- Roast Pumpkin
- Tabbouleh
- Tossed Garden Salad
- Tabbouleh
- Seafood Salad (+\$5)

- Asian Or Hokkien Noodle Salad (+\$3.5)
- Corn On The Cob
- Mixed Bean Salad (GF)
- Peas & Corn (GF)
- Zucchini Tomato And Onion
- Crunchy Noodle Salad
- Coleslaw

#### **DESSERTS**

Maximum of 4 items allowed for Desserts.

• Black Forest Cake

• Blueberry Cheesecake

· Caramel Mud Cake

Carrot Cake

Chocolate Mud Cake

New York Cheesecake

Pavlova

• Profiterole Torte

• Tiramisu

Vanilla Cheese

• Fresh Fruit Salad (GF)

• Lemon Cheesecake

· Apple Strudel

• Lemon Merengue Pie

• Orange Poppyseed (GF)

• Apple Blue Berry Crumble

#### **EXTRAS**

• Grazing Table - (Min. 50 Guests)

 Plates & Cutlery - Main Meal & Dessert - China & SS

Linen Table Cloths

• Hot Pre Dinner Nibbles (+\$12.9)

 Cut And Serve Wedding Cake (+\$120)

• Soft Drink Package (+\$3)

• Tea & Coffee (+\$2)

#### **CONDIMENTS**

• Homemade Gravy

• Sour Cream

• Condiments

Mint Jelly

Dinner Rolls

Apple Sauce

Salt & Pepper

#### **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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