



GOURMET BUFFET

\$49.9 per head (+GST)

Golden Roast Central Coast

For hosts who want the best of the best. Our Gourmet Buffet package includes delicious Hot Nibbles served to your guests, 3 mouth watering succulent spit roasted meats, freshly baked bread and 6 Gourmet Salads / Vegetables all served on China Plates with Stainless Steel Cutlery. To finish, guests can choose between 4 gourmet delicious desserts freshly made.

MENU SELECTION *bold items are included

MEATS

Maximum of 3 items allowed for Meats.

- Hot Ham
- Lamb (+\$1.5)
- Pork
- Turkey Breast (+\$2)

- Whole Pig (price on order)
- Beef
- Chicken
- Salmon (+\$6)

- Full Lamb (Price on order)
- Oysters (Price on order)
- Prawns (Price on order)

SALADS

Maximum of 8 items allowed for Salads.

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

- Tossed Garden Salad
- Roast Potatoes
- Baby Honeyed Carrots
- Italian Pasta
- · Potato, Egg & Bacon
- Roast Pumpkin
- Bean Medley
- Beetroot Salad

- · Baby Carrots
- Seafood Salad (+\$5)
- Asian Or Hokkien Noodle Salad (+\$3.5)
- Asian Slaw (GF)
- Mixed Bean Salad (GF)
- Corn On The Cob
- Crunchy Noodle Salad
- Peas & Corn (GF)

DESSERTS

Maximum of 4 items allowed for Desserts.

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

- New York Cheesecake
- Pavlova
- Profiterole Torte
- Tiramisu
- Red Velvet Cake
- Fresh Fruit Salad (GF)

- Lemon Cheesecake
- · Apple Strudel
- · Passionfruit Torte
- Strawberry Cheesecake
- Lemon Merengue Pie
- Orange Poppyseed (GF)

☐ No desserts (-\$2.00pp)

EXTRAS

- Plates & Cutlery Main Meal & Dessert - China & SS
- Grazing Table (Min. 50 Guests) (+\$9.5)
- Hot Pre Dinner Nibbles
- Soft Drink Package (+\$3)
- Tea & Coffee (+\$2)

CONDIMENTS

- Homemade Gravy
- · Salt & Pepper
- Mint Jelly

- Dinner Rolls
- Sour Cream
- Apple Sauce

Condiments

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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