

SPECIAL FESTIVE MENUS

www.christmaspartycatering.com.au

Christmas is closer than you think!

MENU S1

JINGLE BELLS BUFFET

CHOOSE ANY 2 MEATS

- Oven Baked Turkey with Cranberry Sauce
- Roast Chicken Pieces
- Hot Roast Beef with Home Made Gravy
- Leg Ham on the bone with condiments

\$16.95
per person
Minimum 30 guests

5 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice



MENU S2

SANTAS BUFFET PARTY

COLD NIBBLES

- Cheese, Cabanossi, Dips, Biscuits, Peanuts. Served to your guests on platters.

\$19.95
per person
Minimum 40 guests

THE ROAST CARVERY

- Leg Ham on the Bone
- Hot Roast Beef & Gravy
- Roast Chicken Pieces

5 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice
- Carrot Supreme

- A Selection of Fresh Tropical Fruits Served On Platters



MENU S3

THE GOURMET BBQ

THE MAIN FARE - THE BBQ

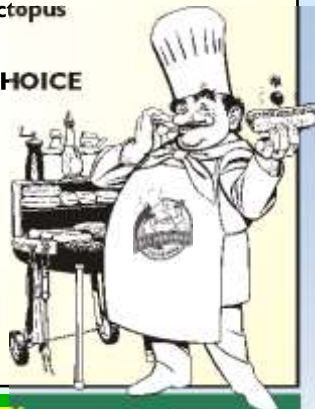
- Mixed Gourmet Sausages - Satay, Herb & Garlic, Cajun, Kranski.
- Unlimited Seasoned Burgers
- Vegetarian Burgers - Potato, Carrots, Onion, Corn, Peas, Broccoli.
- Chicken Kebabs Herb & Garlic, Satay.
- Selection Of Meats T-Bone / Scotch Fillet / Lamb Chops. Marinated and cooked just the way you like them.
- Add BBQ Prawns, Marinated Octopus \$5.95 Extra Per Guest

\$24.95
per person
Minimum 30 guests

4 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice

- A Selection of Fresh Tropical Fruits Served On Platters



MENU S4

DELUXE SURF & TURF BUFFET

FRESH FROM THE SURF

- Chilled and decorated on ice platters
- Whole King Prawns
- Fresh Natural Oysters
- Fresh Blue Swimmer Crabs
- Marinated Baby Octopus
- Marinated Mediterranean Style Mussels

HOT FROM THE TURF

- Oven Roasted Turkey Breast/ Cranberry Sauce
- Boneless Legs of Pork/ Apple Sauce
- Boneless Yearling Beef/Mustard
- Choose from 10 Fresh Salads
- Fresh Crusty Bread Rolls and Butter Squares.

\$29.95
per person
Minimum 30 guests

- A Selection of Fresh Tropical Fruits Served On Platters



STAFF TO ORGANISE YOUR PARTY

- Chefs \$100/4 Hours
- Waiter/ess \$80 /4 Hours
- Staff to be paid direct

*10% GST to be added to all prepared Menus

Ask about our **DRINKS PACKAGES** from our suppliers

\$4.95pp
Soft
Drinks

\$16.95pp
Deluxe
Alcohol

\$19.95pp
Premium
Alcohol

No trade on Alcohol

IMPORTANT DATES TO REMEMBER

06 NOV
25 DEC

MELBOURNE CUP
CHRISTMAS DAY

???????
31 DEC

YOUR SPECIAL DAY
NEW YEARS EVE

Many dates are already heavily booked. Get your group together and book today. Ring Barbara FREE CALL 1800 230 380 for our latest special occasion menus.

Remember we don't your final numbers until 5 days before.