



THE CATERING WIZARDS

FANTASTIC HOT & COLD CARVERY

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Seasoned Roast Pork with Apple Sauce and Gravy
Seasoned Roast Beef with Mustards and Gravy
(Seasoned Roast Lamb is additional \$1 a head when available)
(Succulent Roast Chicken additional \$1 a head)

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Roast Potatoes
Roast Pumpkin
We also supply freshly cut French Sticks and Butter

The Salads

Creamy Baby Potato & Basil Tossed Lettuce
Homemade Coleslaw Tomato & Cucumber
Beetroot Spinach & Grilled Vegetables
Curried Pasta

(50 people : 5 salads; 70 people : 6 salads; 100 people : 7 salads)

The Sweets

Strawberry Dressed Pavlova Tiramisu or Lemon meringue
Glazed Strawberry Cheesecake Seasonal Fresh Fruit Platter

Complimentary Tea & Coffee using disposable cups.
You will need to supply an urn.

The main meal is served on proper crockery and cutlery, the sweets we use plastic plates and forks.
Note: You will need to supply 1 or 2 trestle tables for the buffet plus tablecloths
Cost includes staff to carve, serve and clean up the buffet **at no extra charge.**

ALL THE FOOD IS FRESHLY MADE AND ONLY FIRST GRADE PRODUCE HAS BEEN USED.
REMEMBER WE CAN CATER FOR ALL OF YOUR NEEDS.

Marie & Kevin

Ph: 041 115 2296

N.B. Minimum charge 50 people prices updated: 1st Oct. 2012

50people	70 people	100 people
\$18.00	\$17.50	\$17.00
Larger numbers: just ask about our great price		
MAIN ONLY FROM \$14 HEAD		