



Hot Carvery Buffet

This is ideal for a Casual Melbourne Cup catering option; fully inclusive of Cutlery Packs (knife, fork & napkin) and Compostable/recyclable Plates.

The Roast Buffet menu can be delivered to you 15 minutes prior to your planned eating time hot, sliced, and ready to eat in our Eco-friendly compostable catering food trays.

Delivery charges apply

MENU

Roast Buffet

Succulent Roast Beef (GF)

With Red Wine & Thyme pan jus

Tender Roast Pork (GF)

With delicious crackle & apple sauce

And a range of Condiments

PLUS

Roast Potatoes (GF)

Oven baked in sundried tomato oil until golden

Cauliflower Au Gratin (GF)

Old fashioned favourite with a cheesy cream sauce

Roast Vegetable Medley (GF)

Delicious medley of roasted seasonal vegetables

Garden Salad (GF)

Mesculin lettuce, tomato, cucumber, julienne onion, capsicum carrot with a light dressing on the side.

Pumpkin, Rocket, Beet & Fetta Salad (GF)

Roasted Pumpkin & Beetroot with Danish Fetta & Rocket served with Balsamic Dressing

Assorted dinner rolls

White, Wholemeal, Sesame Seed, and Butter portions

Set Menu – Unstaffed

Minimum 30 Guests: \$26.60pp



If you would like to add Dessert, please see our [Sweet Platter Box](#) options



Alternate Main Meal Meat Selections

May incur additional costs

Boneless Rolled Chicken (GF)

Baked Leg Ham (GF)

Roast Turkey Breast (GF)

Succulent Roast Lamb (GF)

Honey BBQ Pork (GF)

Roast Scotch Fillet (GF)

You may wish to add (Nosh to Go Menu):

Wild One Organic Pineapple Juice 360ml: \$5.00

Wild One Organic Banana Mango Apple Juice 360ml: \$5.00

Wild One Organic Lean Green Juice 360ml: \$5.00

Wild One Organic Apple & Guava Juice 360ml: \$5.00

Bottled Water 600ml: \$3.00

Soft Drinks 375ml: \$2.95

Eco-friendly recyclable cups 280ml (25 per pack): \$5.50

