

Sunday Roast Buffet

Minimum 20 people

Roast Selection

- Slow Roasted Beef with a mustard and herb crust GF/DF
- Classic roast chicken with lemon & thyme GF/DF
- Roast Loin of Pork with crackling GF/DF
- Orange and Maple Glazed Smoked Ham GF/DF
- Roast Turkey stuffed with Macadamia and Sage Stuffing DF
- Roast Portuguese Style Chicken GF/DF
- Garlic and Rosemary marinated Lamb GF/DF

Classic Sides

- Herb Roasted Potatoes GF/DF
- Maple Glazed Roast Pumpkin GF/DF
- Steamed Vegetables tossed with olive oil GF/DF
- Creamy Potato and Chive Bake topped with Parmesan Cheese GF
- Greek salad with lemon dressing GF
- Roast pumpkin, spinach and sundried tomato quinoa salad DF
- Creamy Potato Salad with bacon and shallots GF/DF

Choice of 1 Roast and 2 sides \$25.00 per person

Choice of 2 Roast and 2 sides \$29.00 per person

Choice of 3 Roast and 3 sides \$33.00 per person

Extras

- Set Up Fee \$100
- Delivery Fee charged by location
- Table Cloth hire \$20 per cloth
- Disposable plates and cutlery \$2.50 per person
- Crockery and cutlery \$5 per person

Please also refer to delivery fee and terms & conditions for additional information and/or charges

Asian Style Buffet

Minimum 20 people

Classic Beef and Vegetable Korma GF/DF

Chicken Thai Green Curry GF/DF

Pilaf Rice GF/DF

Asian Cucumber and Sesame Seed Salad GF/DF

Poppadoms and Mint Yoghurt

\$29.00 per person

Addition Options \$7.50 per selection

Chicken and cashew stir fry topped with fried onions GF/DF

Satay Chicken tossed with Greens and Hokkien Noodles

Sesame Seed and Beef Stir Fry with mixed Asian greens and rice GF/DF

Eggplant and Potato Curry and rice Veg/GF/DF

Yellow lentils cooked w onion tomato and Indian spices Veg/GF/DF

Extras

Set Up Fee \$100.00

Service Staff

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

Please also refer to delivery fee and terms & conditions for additional information and/or charges

Pasta Buffet

Minimum 20 people

Roast Pumpkin, spinach, mushroom and fetta Lasagna

Creamy Chicken, Sundried Tomato and Pesto pasta

Classic Greek Salad

Rocket, pine nut and parmesan salad

Freshly baked bread roll & butter

\$25.00 per person

Addition Salad Options \$2.50 per selection

Roast pumpkin, spinach and sundried tomato quinoa salad **DF**

Creamy Potato Salad with bacon and shallots **GF/DF**

Cherry Tomato, roast sweet potato and olive salad **GF/DF**

Beetroot, walnut, feta and rocket salad **GF**

Addition Pasta Options \$7.50 per selection

Classic beef lasagna

Creamy mushroom, spinach and bacon pasta

Roast capsicum, olive, basil and shallot pasta

Extras

Set Up Fee \$100.00

Service Staff

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

Please also refer to delivery fee and terms & conditions for additional information and/or charges

THE *edge* CATERING

BBQ Buffet

Minimum 20 people

Eye fillet steak

Smokey Lamb Cutlets

Lemon Pepper Chicken

Traditional country style beef sausage

Spicy Haloumi Cheese, eggplant, mushroom,
Capsicum & zucchini Skewers

Chef's Selection of 3 Salads

Assorted accompaniments

Assorted petit fours

Freshly baked bread roll & butter

\$37.50 per person

Extras

Set Up Fee \$100.00

Service Staff

Delivery Fee charged by location

Table Hire \$15.00 per table

Table Cloth hire \$20.00 per cloth

Disposable plates and cutlery \$2.50 per person

Crockery and cutlery \$5.00 per person

**Please also refer to delivery fee and terms & conditions for additional information
and/or charges**