



Ph/Fax: 9317 1143
Mob: 0439 988 334
Email: info@acheftthatlistens.com.au

Roast Carvery Menus

Option 1

Roast Beef and Gravy Rolls

Minimum number of people for this menu is 40 people.
This menu costs from \$10.95 per head

Selection of Salad
Greek Salad
Spinach Caesar Salad
Seasonal Garden Salad
Coleslaw Salad
Tomato and Basil Salad
Mediterranean Potato Salad
Minted Noodle and Watermelon Salad

\$45.00 per salad which will serve 40 people

Vegetables and Potatoes
Soup

\$40.00 to serve 40 people
\$45.00 per 10 litres

\$80.00 Equipment Hire and \$45.00 Delivery

Professional Chef/ Bar/Waiter Staff services can be made available for your function at an additional expense. Professional function staff services are charged at an hourly rate and are based on current award rates.

Option 2

The Roast Buffet Menu

Minimum number of people for this menu is 20 people.

The Roast

This menu costs from \$34.50 per head.

Roast Beef and Pork
Roasted Vegetables in Herb Oil
Roasted Potato with Sea Salt
Cauliflower Cheese and Broccoli
Tomato and Basil Salad
Garden or Greek or a Caesar Salad
Bread Rolls and Butter

Mediterranean Buffet

Grilled Snapper with Capers and Orange Butter
Cajun Roasted Chicken with Tomato and Olives
Turmeric Rice
Steamed Seasonal Vegetables
Greek Salad
Garden Salad
English Potato Salad

These menus are simply a guide as Simon can design you a Carvery Buffet Menu with dishes made from the freshest ingredients that best suit your function needs and budget. Phone Simon or e-mail for a catering quote today. Simon's mb: 0439 988 334 or E-mail: info@chefthatlistens.com.au