

Coral Coast

CATERING

To all those who love great food ...



Roasts



Traditional Roast Buffet

Consider our tasty Traditional Roast Buffet. Everyone enjoys a roast meal even in the tropics. Take the heat out of the preparation and allow us to source the most delectable cuts of meat for the table. These menus are ideal for most occasions ranging from birthday parties to weddings and corporate events.

Packages

Gourmet Roast Menu

\$44.90 per person

Minimum 50 Guests

Premium Roast Menu

\$51.90 per person

Minimum 40 Guests

Average 250g of meat per person

For your convenience, we also provide affordable beverage packages that can include alcohol, soft drinks and juices

Children aged 5-10 eat half price and children under 5 eat free

Service Option

Our staff are available to prepare and serves your buffet on the day, allowing you the freedom to enjoy your special occasion with the knowledge that your guests are well looked after. If more than the minimum numbers are dining chefs are included in the price, chefs are available for \$60 per hour and waiting staff are available for \$49 per hour, depending upon numbers we will require chefs assistants for \$49 per hour The number required is dependent upon function size and the level of service required.

There will normally be charges for mobilisation and transportation, this will depend upon location and number of guests, we will include these when we send you a personalised quotation along with hire charges for cutlery and crockery, if required.

We are able to offer drinks packages or BYO packages for private functions, please see our beverages menu.

OUR PRICES ARE NEGOTIABLE FOR LARGE GROUPS ABOVE 150 GUESTS





Gourmet Roast Menu

\$44.90 per person -minimum 50 guests

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

MAINS

Roast Tablelands Rump

Roast Rump massaged with seeded
Mustard garlic and thyme

Lamb

Boned and rolled lamb
Infused with rosemary and garlic cloves

Roast Pork

Boned and rolled Pork shoulder
Slowly roasted after being salted down and
infused with fresh herbs

Roast Seasonal Vegetables

Roast pumpkin, potato, sweet
potato and onion with garlic and
Rosemary

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

SALADS

Your selection of three salads from our standard salad menu

DESSERT

A selection of petite dessert portions or
Fresh Fruit Platter, combining seasonal fruit straight from the markets.

ADD STEAMED SEASONAL MIXED GREEN VEGETABLES FOR \$5 PER GUEST





Premium Roast Menu

\$51.90 per person -minimum 40 guests

ACCOMPANIMENTS

A selection of freshly baked bread rolls served with butter.

MAINS

Roast Tablelands Rump

Roast Rump massaged with seeded mustard, garlic and thyme

Roast stuffed Pork

Roast Pork stuffed and rolled with Onions, ciabatta bread, cumin and fresh herbs

Lamb

Boned and rolled lamb
Infused with rosemary and garlic cloves

Roast Chicken

Chicken coated in Moroccan spices
Cooked in Peri Peri sauce

Roast Seasonal Vegetables

Roast pumpkin, potato, sweet potato and onion with garlic and Rosemary

Condiments

Tomato and Barbeque Sauce, a selection of mustards and butters, Seasoning and gravy.

SALADS

Your selection of three salads from our standard or gourmet salad menus

DESSERT

A selection of petite dessert portions or
Fresh Fruit Platter, combining seasonal fruit straight from the markets.

ADD STEAMED SEASONAL MIXED GREEN VEGETABLES FOR \$5 PER GUEST

