

# *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

\$55.90 per person

Minimum 50 Guests

#### Premium Roast Menu

\$62.90 per person

Minimum 50 Guests

Average 250g of meat per person

The menus online have current pricing. These prices are valid for 6 months. Quotations that are for a function that is more than 6 months away have a rise in their pricing equivalent to 4% per year to cover inflation.

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

### Service Option

Our staff are available to prepare and serve 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 \$70 per hour and waiting staff are available for \$60 per hour, depending upon numbers we will require chefs assistants for \$60 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

\$55.90 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

#### Roast Pork

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

#### Lamb

Boned and rolled lamb Infused with rosemary and garlic cloves

#### 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

\$62.90 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

#### **Lamb**

Boned and rolled lamb

Infused with rosemary and garlic cloves

#### **Roast Seasonal Vegetables**

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

Rosemary

#### **Roast stuffed Pork**

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

#### **Roast Chicken**

Chicken coated in Moroccan spices  
Cooked in Peri Peri sauce

### 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**

