



Wagga Gold Cup 2010

Buffet/Carvery Menu

(Minimum 50 People)

STARTERS

- Cajun crumbed prawns
- Smoked trout on mini Melba Toasts with lemon aioli
- Char grilled vegetable and cheese pastry shells

BUFFET/CARVERY

- Fried rice
- Honey and lemon battered chicken
- Roast peppered sirloin of beef
- Plump whole turkey breasts with cranberry sauce – carved by chef
- Steamed vegetable medley

COLD

- King prawns
- Leg ham platter
- Antipasto platter of marinated vegetables, continental meats and cheese
- Chinese style baby octopus salad
- Platters of baby spinach, truss tomatoes, basil and boccincini with vinaigrette
- Dinner rolls and butter

DESSERT

- Dusted apple and cinnamon bites
- Cheese and fruit platter
- Petite nougat and fudge selection
- Self serve coffee and tea

PRICE PER PERSON \$42.00 + 10% GST

(Price includes crockery, cutlery, setting of tables and service staff)

All Catering must be ordered directly with Wagga Catering Services

Nathan Gale - 02 6923 7237