

BUFFET SELECTIONS

WAGGA RSL CLUB

NOVEMBER 2016

GENERAL INFORMATION

Buffet menu \$30.00 per person
Minimum 40 people

CANCELLATION POLICY

Please note that should you cancel your event within 7 days prior to the event taking place, you will be charged 50% of your catering costs. If you cancel within 3 days of the event, you will be charged the full cost of your catering. Once final numbers have been confirmed with the Functions Co-ordinator 7 days prior this will be your minimum guest number charged. Any increase in numbers will be charged accordingly and must be advised 3 days prior to the function. The catering is provided by the contracted company CnL Catering.



STARTERS

Traditional gourmet platter of cheese, kabana, cherry tomatoes, jatz biscuits and dips

CARVERY - CHOOSE TWO

Crispy roasted pork leg with crackling
Rosemary and garlic roast lamb
Golden roasted chicken
Tender roasted beef with cracked pepper crust

All served with sauces and condiments including:

Gravy | Seeded mustards | Mint jelly
Apple sauce

Side dishes include:

Golden roasted potatoes
Roast pumpkin
Creamy cauliflower au gratin
Steamed mix green veg medley
Fresh salads including tossed, caesar, pasta salad, summer pineapple rings, baby beet, tomato and basil

DESSERT - CHOOSE THREE

Pavlova
Fresh fruit salad
French vanilla cheese cake
Sherry trifle
Italian tiramisu
Gluten free mud cake
Strawberry mousse
Warm apple pie and custard