

# BUFFET

AT WAGGA RSL

Cost per person *Min 40 people* ..... 35.00

Cost per child *12yrs & under* ..... 15.00

Add fresh prawns ..... per person 5.00

## CATERING

Enclosed are the function menus for your perusal. Our on-site caterers, Mat and Lauren Oates, are only too happy to discuss varying options available to suit your individual requirements.

## CATERING 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 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.

All prices are GST inclusive. Surcharge of \$5 per person on Sunday and public holidays.

## TO START

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

## MAIN

*Choose two selections*

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 and apple sauc*

*Side dishes include golden roasted potatoes, roast pumpkin, creamy cauliflower au gratin, steamed mixed green vegetable medley and fresh salads including tossed, caesar, pasta salad, summer pineapple rings, baby beets and tomato and basil.*

## DESSERT

*Choose three selections*

Pavlova

Fresh fruit salad

Vanilla cheesecake

Sherry trifle

Gluten free mud cake

Mango mousse

Sticky date pudding with butterscotch sauce