

GOURMET HOT ROAST MEAT BUFFET

FROM \$29.95 PER PERSON

CHOOSE ANY 2 FROM THE BELOW SELECTION

Mustard Crust Roast Sirloin of Yearling Beef with red wine Jus

Crackling Loin of Boneless Pork served with candied apples and pan juice gravy

Roast Turkey Buffet Breast

delicious all white meat with sage and onion stuffing & cranberry sauce

Butterflied Lamb Leg Roast in the Tandoor Style with minted yoghurt or pan gravy

Whole Boneless Marinated Roast Chicken (spatchcock style)

Whole Roast Trout* (add \$3.30 per person) with champagne & tarragon cream sauce on the side

Vegetarian Roast Vegetable Stack with Goats Milk Feta & spiced capsicum hummus

ALL COME WITH OUR CHEF'S SPECIAL HERB & GARLIC ROAST POTATOES PLUS BREAD ROLLS/BUTTER PORTIONS AS WELL AS CONDIMENTS TO COMPLIMENT YOUR SELECTION

PLUS CHOOSE 4 HOT VEGETABLES OR SALADS FROM SELECTION BELOW

VFGIFS

Wedges of Roast Pumpkin

Buttered Corn on the Cobb

Baby Green Peas with butter & mint

Julienne Carrots with a sweet honey glaze

Cheesy Cauliflower Mornay

SALADS

Creamy German Style Potato Salad

Home Style Coleslaw

Asian Glass Noodle Salad

Mexican Style 5 Bean and Charred Corn Salad

1300 782 969 info@tccatering.com.au www.tccatering.com.au

> CORPORATE WEDDINGS SPECIAL EVENTS



Roast Sweet Potato and Rocket Salad with cherry tomatoes and Spanish onion

Balsamic Roast Baby Beetroot Salad

Creamy Pasta Salad

Greek Salad

ADD 5 VARIETIES OF FINGER FOOD STARTERS \$7.95 PP

CHOOSE FROM THE SELECTION BELOW

COLD

Hand Wrapped Sushi Nori Rolls w pickled ginger and soy sauce

Smoked Salmon & Brie Cheese Tartlets

Char-Grilled Zucchini Ribbons Wrapped Around Roast Cherry

Tomato/topped with Goats Cheese

Avocado Topped Blini with Marinated Red Peppers

Pumpkin, Walnut & Rocket Bruschetta

HOT

Hand Wrapped Cocktail Spring Rolls with sweet chilli dipping sauce

Salt & Pepper Calamari with tartare sauce and lemon wedges

Ricotta Cheese & Spinach Pastry Triangles

Home Style Cocktail Sausage Rolls w tomato sauce

Tikka Style Beef Meat Balls

Cocktail Size Chicken Satay Sticks w peanut sauce

Selection of Gourmet Baby Quiche

spinach, Lorraine, chorizo

ADD 3 SWEETS FROM \$8.80 PP

CHOOSE FROM THE SELECTION BELOW

Banana Rum Pancakes

Queensland bananas in a rich and creamy rum sauce wrapped in a wafer this French crepe. Plus \$3.00 per person minimum quantity of 20

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Sticky Date Pudding with a decadent butterscotch sauce

Decadent Chocolate Mud Cake

chocolate mud cake drizzled with chocolate ganache and just a hint of rum liqueur

Fruit Salad Pavlova

a traditional Australian favourite

Lemon Meringue Pie

Banoffee Gateau

real banana cake filled with caramel and caramel cream dressed with grated chocolate

Traditional Apple Pie

served as it should be.....warm with whipped cream

STAFF COSTS: CHEF \$200.00 / WAITER \$150.00

INCLUDES CLOTHED BUFFET TABLE

HAVE YOUR MENU DELIVERED READY TO EAT FROM \$88.00

ECO FRIENDLY DISPOSABLE CROCKERY, CUTLERY & NAPKINS ARE SUPPLIED WITH ALL ORDERS

WHITE CROCKERY PLATES, STAINLESS-STEEL CUTLERY & HIGH QUALITY PAPER NAPKINS ARE AVAILABLE FOR AND EXTRA \$3.95 PER PERSON. ONLY AVAILABLE WITH STAFFED EVENTS

*TROUT ONLY AVAILABLE WITH STAFFED EVENTS

GLUTEN FREE, VEGAN, VEGETARIAN AND OTHER DIETARY NEEDS CAN BE CATERED, JUST LET US KNOW AT THE TIME OF BOOKING

MINIMUM NUMBERS APPLY TO ALL MENUS

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