



SPRING BUFFET SPECIAL

\$29.50 PER PERSON

SOUP KETTLE STARTER

Creamy Pumpkin Soup

Or

Chicken & Sweet Corn Soup

MAIN COURSE

Lasagne al Forno

Delicious beef lasagne with a delicate blend of herbs layered in between pasta and cheese sauce

Tender Sautéed Chicken Breast

braised with hearty winter vegetables

Casserole of Beef with Mushrooms and Red Wine

Slow cooked with lardons of bacon, champignons and Cab Sav wine

Comes with Sides of: *Smashed Garlic Potatoes, Panache of Mixed Vegetables, Garden Fresh Tossed Salad, Bread rolls & Butter*

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 AN EXTRA \$3.95 PER PERSON. 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

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

CORPORATE
WEDDINGS
SPECIAL EVENTS