



Buffet selection

Buffet – guests are served entrée whilst seated and then move to buffet stations to be served by chefs.
Select one of the following three buffet choices:

Buffet choice #1 - \$32 per person

- Vegetable soup (served at the table)
- Roast porterhouse
- Baked ham with mustard crust
- Salad selection
- Dinner rolls
- Condiments
- Chocolate mousse cake with raspberry coulis

Buffet choice #2 – \$42 per person

- Seafood vol au vent (served at the table)
- Turkey filled with walnuts and prunes
- Baked ham with mustard crust
- Roast porterhouse
- New potatoes, seasonal vegetables
- Salad selection
- Dinner rolls
- Condiments
- Fruit salad
- Chocolate mousse gateaux
- Honey and lemon cheesecake

food2u kitchen menus



Buffet choice #3 – \$49 per person

- Platters of seafood and anti pasta (served in middle of each table)
- Baked Kassler with pineapple and cloves
- Roast eye fillet with herb and mustard crust
- Hot smoked salmon with horseradish cream
- New potatoes, seasonal vegetables.
- Salad selection
- Dinner rolls
- Condiments
- Fruit salad
- Chocolate mousse gateaux
- Baked lemon tart
- Chocolate and hazelnut meringue cake

Staff hire

- Chef \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Senior waiting staff \$40/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.
- Junior staff \$30/hour Monday – Friday, add 50% to hourly rate for weekends and public holidays.



Contact us 88 Central Avenue, Moonah Tasmania Australia

- ▶ call 03 6272 9940
- ▶ fax 03 6272 9940
- ▶ email info@food2u.com.au