



# Premium Buffet

**\$48.90 per head**

## **HOT PRE DINNER NIBBLES**

*Char-grilled meatballs, Cheese and Spinach Triangles, Mini Gourmet Quiches, Party Pies & Mini Sausage Rolls. All served on platters; with dipping sauces.*

## **COLD NIBBLES**

*Start with a variety of cold nibbles (cheeses, dips, pate, crackers, fruits, salami, Cabanossi etc.) served on large wooden boards*

## **MAIN COURSE**

**A SELECTION OF SUCCULENT ROAST MEATS** - Choose three from these six:

**BEEF, PORK, LAMB, CHICKEN AND HOT HAM**  
**(TURKEY BREAST - by request \$2.50ph extra)**

*\*Vegetarian and Vegan options available*

**HOT ROAST POTATOES** (cooked in their jackets with sour cream)

## **SALADS and or VEGETABLES**

*Fresh Tossed Garden Salad is standard – Choose another 6 from the following*

*Potato Salad, Creamy Pasta, Italian Pasta, Coleslaw, Curried Pasta, Tabbouleh, Bean Salad, Tropical Rice, Waldorf, Roast Pumpkin, Fried Rice, Baby Honeyed Carrots, Baby Beans, Mixed Vegetables or Cauliflower with White Sauce*

## **FRESHLY BAKED BREAD**

*Freshly baked Dinner Rolls served with individual butters*

## **CONDIMENTS**

*Hot Homemade Gravy, Mustards, Mint Jelly, Apple Sauce and Salt & Pepper*

*Menu continues on page 2*



## **DESSERTS**

*Choose 3 from the following or 2 if under 40 guests (All Served with Fresh Cream) –  
Cheesecake – various toppings, Lemon Meringue Pie,  
Homemade Apple Crumble with Custard, Mud Cake, Pavlova with Mixed  
Berries, Black Forest Gateau, Carrot Cake, Caramel Sin*

## **PLATES CUTLERY & NAPKINS**

*China Plates & Stainless Steel Cutlery are included for the Main Meal;  
Napkins are provided in the colour of your choosing.*

## **STAFF**

*Our staff will arrive 4/4.5 hours prior to your eating time to  
cook & prepare for your function.  
They are trained to roast your fresh meats using Tru Blu's proven method.*

## **ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT**

*Please supply adequate containers for left overs and ensure they are  
refrigerated within 2 hours of serving*

## **WHAT WE NEED FROM YOU!!**

- *An undercover area to work under.*
- *2 x Trestle tables (or equivalent) for serving.  
(Trestle tables are available for hire at \$20 each)*

**DEPOSIT** – a non-refundable deposit of \$200 is required to secure all bookings.

**BILLING** - *we have a minimum of 30 adult guests; however, if under 60  
guests a \$120.00 surcharge applies.  
Children 4 to 10 are half price; under 4 are free of charge.*

*We except Cash, Cheque and Most Major Credit Cards; Credit Card attracts  
2% surcharge.*

*Public Holiday/Long Weekend Surcharges May Apply.*

**TRAVEL** – *if your function is outside the Port Macquarie region, travel costs  
may apply.  
Please contact for travel costs.*

**Tru Blu Catering** ***“FUSS FREE ENTERTAINING”***

**PORT MACQUARIE PRICES ONLY.**

*For all other locations, please email [info@trublucatering.com.au](mailto:info@trublucatering.com.au) OR  
call 0438 296 939 for a quote.*

Prices only valid for 2026