



Supreme Wedding Banquet

\$47.90 per head

HOT PRE DINNER NIBBLES

Char-grilled meatballs, Cheese and Spinach Triangles, Gourmet Mini Quiches, Party Pies, Mini Sausage Rolls. All served 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 platters.

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

BEEF, PORK, LAMB, CHICKEN OR HOT HAM (TURKEY BREAST – by request \$2.50ph extra)

***Vegetarian and Vegan options available**

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

SEVEN FRESH SALADS and/or VEGETABLES

Fresh Tossed Garden Salad is standard with this menu – Choose another 6 from the following

Potato Salad, Creamy Pasta, Italian Pasta, Coleslaw, Tabbouleh, Bean Salad, Tropical Rice, Curried 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

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

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DESSERTS

Choose 4 from the following or 3 if under 50 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

Menu continues on page 2



PLATES CUTLERY & NAPKINS

*China Plates & Stainless Steel Cutlery is restaurant quality and are included for the Main Meal.
Napkins are provided in a colour of your choosing.*

STAFF

All staff are dressed in uniforms for all our wedding buffets. They will turn up 4/4.5 hours prior to your eating time and stay until the completion of the meal & cleaning up. If our staff are asked to stay any longer than 7 hours at no fault of their own an extra \$40.00 per hour per staff member will be charged.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

Please supply adequate containers for left over's 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)

BILLING

A non-refundable deposit of \$200 is required to secure all bookings.

With this menu 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 Cards attracts a 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 details on travel costs.*

Prices only valid for 2023

Tru Blu Catering for "FUSS FREE ENTERTAINING"

PORT MACQUARIE PRICES ONLY.

*For all other locations, please email info@trublucatering.com.au OR
call 0438 296 939 or for a quote.*

