

— Saint — **LAWRENCE**

REAL FOOD

MENU

CARVERY

Price \$48.00 per person - 40 guests or more. Price includes disposable plates, cutlery and serviettes.

Chef @ \$65.00 per hour/Waiter @ \$60.00 per hour (minimum of 4 hours each).

**FROM THE CARVERY (Including condiments, baked potatoes & pumpkin & gravy).
Choice of 2 meats**

- Roast pepper crusted porterhouse beef.
- Leg of spring lamb infused with rosemary and garlic.
- Roast loin of pork.
- Honey & mustard glazed leg of lamb.
- Roast Turkey breast.

ADDITIONAL SEAFOOD OPTION

@ \$8.50 per item per person

- Atlantic salmon fillets marinated with fresh herbs, lemon & baby capers

OR

@ \$7.00 per item per person

- Australian prawn cutlets marinated with fresh herbs, lemon & garlic.

- Crusty bread and butter

SALADS TO COMPLEMENT THE BBQ

A choice of 3 salad

- Chat potato salad with olive oil, lemon juice, fresh herbs & red onions.
- Chat potato salad with crispy bacon, chives & mayonnaise yoghurt dressing.
- Couscous salad with chickpeas, preserved lemon, sultanas & almonds.
- Wild rocket salad tossed with asparagus, semi dried tomatoes, roasted pumpkin, goat cheese & toasted pine nuts with balsamic dressing.
- Traditional Greek salad served with Kalamata olives, feta, tomatoes, cucumber, and onion.
- Coleslaw salad with a creamy homemade mayonnaise dressing.
- Tomato and bocconcini salad with fresh basil, baby capers and olive oil balsamic dressing.

DESSERT BUFFET @ \$10 per person

A choice of 2 desserts and a fresh fruit platter

- Chocolate & raspberry brownie
- Lemon tart
- Tiramisu
- Mini pavlovas with fresh berries
- Lemon baked cheesecake

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