



Buffet Special Self Serve Menu

CATERED AT \$31.10 PER PERSON
PRICE INCLUDES GST

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ENTREE:

BACON & CHILLI PRAWN ROLLUPS

Medium king prawns in a chilli marinade wrapped in ham.

CHINESE CHICKEN STICKS

Prepared mini chicken drum sticks in a honey and soy marinade.

FILO TRIANGLES

Filo pastry wrapped around a spinach and cheese filling.



MAIN COURSES: SWEET & SOUR PORK

Tender cubed pork in a sweet and sour sauce, marinade, herbs and soy sauce.

BBQ CHICKEN PIECES

BBQed Chicken pieces served cold on garnished platters or hot from chafing dishes.

BOLOGNAISE LASAGNE

Lasagne, beef, vegetables, spices, parmesan and mozzarella cheese.

BEEF STROGANOFF

Prime cubed beef, button mushrooms, sour cream and seasoning.

WHITE FLUFFY RICE

Above hot dishes served with white fluffy rice.



SALADS:

POTATO SALAD

(Traditional) - diced potato, shallots with a smooth seasoned dressing.

COLESLAW

Cabbage, carrot, capsicum, onion and celery with a vegetable oil and mayonnaise dressing.

ZUCCHINI SALAD

Zucchini, carrot, onion, capsicum, with a garlic and dressing.

PASTA SALAD

(Natural) - shell pasta, red & green capsicum, celery, onion, carrot and a mayonnaise based dressing.

WALDORF SALAD

Chunky apple pieces, celery, walnuts with a tangy dressing.

OR select from our wide range of traditional salads.

FRESH ROLLS

Fresh individual Damper or Crusty Bread Rolls with Butter servings.

DESSERTS:

CHOC VANILLA TORTE

DECORATED PAVLOVA

MUDCAKE

PRICE INCLUDES: Crockery, cutlery, chafing dishes, serviettes, serving equipment, food display tables with linen, trays and condiments.

NOT INCLUDED: \$55.00 CLEANING & \$44.00 DELIVERY CHARGE (depending on area)



An excellent menu designed to cover a wide variety of tastes. Delivered to your function and set as a buffet, the main course is served from hot chafing dishes, accompanied by fresh salads, followed by our delicious desserts. The finger food appetisers are arranged on oven trays ready to be warmed and served to your guests.