



Magnums Catering Townsville
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ROMAN FEAST TABLE BANQUET

\$40 per Head (Mains & Desserts)
\$50 per Head with Cocktail Entrees

Cocktail Hour (waiter served or platter to table)

Gourmet Cold Grazing Platters followed by Hot Canapes Waiter served to your guests with cocktail napkins

Meats

Petite Fillet Steaks with Mushroom or Pepper Sauce
Mini Chicken Mignons with Garlic Butter
Lamb Cutlets with Mint Sauce

Sides

House Garden Salad
Parmesan & Garlic Roasted Potatoes
Maple Roasted Pumpkin
Honey Sesame Carrots
Buttered Baby Beans

Mini Dessert Buffets (1 per table)

Chef's selection of assorted Profiteroles, Pastries, Danishes, Slices and cakes

Package Includes

Freshly Baked Dinner Rolls with Butter Portions
Mains and Sweets course is served on China Plates with Cutlery and White Napkins.
Staffs to Cook & Serve- We arrive 3 hours prior to cook fresh onsite

- Minimum of 50 Adult Guests
- Kids Under 5- \$3.50 and Kids 5-10 \$20 per Child
- We require 2 x Tables- Available for hire at \$12.00 each