



Magnums Catering Townsville
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WEDDING BANQUET

\$45 per Head

Cocktail Hour

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

The Carvery Choose 3 Selections

Tender Roast Beef, Stuffed Chickens, Lamb with Rosemary, Baked Leg Ham or Roast Pork with Crackle - Served with Gravy and Condiments

Complimented with Seasonal Steamed Vegetables, Roasted Potatoes with Sour Cream and Roast Pumpkin

Salad Banquet

Classic Caesar Salad
Traditional Greek Salad
Sweet Potato & Spinach Salad
Penne Pesto Pasta Salad
Potato and Bacon Salad

Dessert Buffet

Strawberry Cheesecake, Sticky Date with Caramel, Chocolate Fantasy Torte and Individual Pavlovas with Cream and Fruits

Buffet 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, Carve & Serve- We arrive 4 hours prior to your dining time to cook fresh onsite in our Gas Spit.

- Minimum of 30 Adult Guests – Under 60 guests a \$120 chef charge is applicable
- Kids Under 5- \$3.50 and Kids 5-10 \$20 per Child
- We require 3 x Tables- Available for hire at \$12.00 each