



\$26.90 per head

A SELECTION FROM THE HOT GRILL

Beef Rissoles, Chicken Breast, Vegetarian/Vegan Patties

BREAD

Freshly Baked Burger Buns *GF Options Available

FRESH SALADS INCLUDED

Sliced Onions (Cooked) Shredded Lettuce Cheese Slices Sliced Tomato Grated Carrot Pineapple Rings Beetroot Slices

CONDIMENTS

Tomato Sauce, BBQ Sauce, Chilli Sauce, Salt & Pepper, Sweet Chilli Sauce & Sour Cream

DO YOU REQUIRE DESSERTS? ADD FOR \$5 PER HEAD

Choose 3 from the following or 2 if under 40 guests (All Served with Fresh Cream) – Cheesecake – various toppings, Lemon Meringue Pie, Home Made Apple Crumble with Custard, Mud Cake, Pavlova with Mixed Berries

PLATES CUTLERY & NAPKINS

We supply napkins, BioPak disposable plates & cutlery. *China plates & stainless steel cutlery are available at an additional cost.*



STAFF

Our staff will arrive 3.5/4 hours prior to eating time to cook & prepare for your function. If our staff members are required to stay at your function longer than 7 hours through no fault of their own a \$40 per hour per staff member fee will be charged.

ALL REMAINING FOOD IS LEFT FOR YOUR CONTINUED ENJOYMENT

Please supply adequate containers for leftovers 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)

DEPOSIT – a non-refundable deposit of \$200 is required to secure all bookings.

BILLING - we have a minimum of 50 adult guest; however, if under 60 guests a \$100.00 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 attract a 2% surcharge.

Public Holiday/Long Weekend Surcharges May Apply.

TRAVEL – *if your function is outside the Coffs Harbour region, travel costs may apply.*

Please contact for travel costs.

Prices only valid for 2023

Tru Blu Catering for "FUSS FREE ENTERTAINING"

COFFS HARBOUR PRICES ONLY. For all other locations, please email <u>info@trublucatering.com.au</u> OR call 0438 296 939 for a quote.