# BURNIE ARTS function & event catering

#### Beverages

5	
Continuous Premium Tea and Coffee	9
Premium Tea and Coffee	4
1 litre jug of Orange Juice	10.5
1 litre jug of Soft Drink	6.5
600ml Bottled water	2.5

## Light Options

Sweet Slices and Biscuits (1 of each per person)	8
Sweet Muffins (1 per person)	5.5
Sweet or Savoury Scones (1 per person)	5.5
Yoghurt & Fruit Parfait	9
Croissants with Sweet or Savoury filling	7.5
Gourmet Bacon & Egg Cup	7.5
Fruit & Cheese	8
Seasonal Fruit Platter	6.5

## More Substantial

Salad Rolls (1 per person)	8.5
Triangle Sandwiches (4 pieces per person)	7
Assorted Wraps (1 large wrap cut in half per person)	11.5
Hot Savouries (4 pieces per person)	12
Ploughman's Lunch	18
Quiche & Salad   Lasagne & Salad   Filled Jacket Potato	20
Soup with Crusty Bread	13

#### Terms and Conditions:

- 1. Weekend catering an additional surcharge applies Saturdays 15% Sundays 30%
- 2. Confirmation of final catering numbers and special dietary needs are required at least 5 BUSINESS DAYS in advance of the function and will be charged accordingly. Minimum 10 people
- 3. Additions after the confirmation date are not guaranteed to be catered for, however every effort
- will be made to accommodate changes. Charges may apply.
- 4. Please note that menu items are subject to change due to availability of fresh produce and meat.