

Formal Spit Roast Buffet

Package Includes:

Full buffet set up
Quality cutlery and crockery wrapped in serviettes
Our professional catering team will
Carve, serve and clear with minimal disruption

Menu Includes:

Selection of 2,3 or 4 meats from carvery and hot casserole
Condiments
Selection of 5 salads
Potato side dish
Fresh bread

Carvery:

Glazed apricot honey and ginger champagne ham ^{GF}
Herbed Roast Lamb Legs (add \$2.00pp) ^{GF}
Roast beef with garlic and cracked pepper ^{GF}
Roast pork with crackling ^{GF}
Roast Chicken with sage and onion stuffing

Hot gravy and condiments

Hot Casserole:

Beef, bacon and mushroom casserole
Mediterranean lamb casserole with kumara
Moroccan chicken breasts with savoury rice ^{GF}
Chicken with lemon, herbs, chardonnay, cream and rice ^{GF}
Thai green curry vegetable or chicken, fragrant rice with lemon grass, coriander, coconut milk, chili ^{GF}
Vegetarian Singapore stir-fry noodles with tofu and peanut
Baked fresh fish with a lemon pepper cream sauce ^{GF}

Gourmet potatoes with parsley butter ^{GF}
Bread Display

Salads:

Greek garden salad -olives on side ^{GF}
Baby beetroot, baby carrots, baby spinach with honey and sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta with aioli dressing ^{GF} Not available Dec- Feb
Kumara, walnuts, pumpkin seeds light curry and orange mayo ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Ranch coleslaw ^{GF}
Asian slaw salad ^{GF}
Israeli vegetable couscous ^{GF}
Spicy chickpeas, cucumber and green beans ^{GF}
Nutty vegetable rice ^{GF}
Roasted cauliflower and spiced chickpea with tahini dressing ^{GF}
Green beans, chickpeas, tomato with coriander dressing ^{GF}
Shell pasta with sweet chilli and mayo dressing ^{GF}
Penn pasta with feta, tomato and spinach ^{GF}
Roasted kumara, baby spinach, sliced apple, red onion with balsamic dressing ^{GF}
Asparagus, red peppers, avocado dressing ^{GF} seasonal Nov -Jan



Two Meats **\$29.00** per person
Three Meats **\$31.00** per person
Four Meats **\$33.00** per person

Inclusive of GST
Minimum Guest Number is Forty
Note that some travel conditions or extra travel charge may apply

We can cater for all special dietary requirements with prior notice

Additional options available

Seafood selection:

Prawns in garden salad with garlic vinaigrette	\$2.50 per person
Shrimp, surimi, pasta salad	\$2.50 per person
Marinated mussel salad	\$2.00 per person
Whole poached salmon	\$3.50 per person

Choose 3 desserts from selection below

Tropical Fruit salad
Pavlova roulade
Chocolate mousse log
Apple Strudel
Brandy snaps
Apple shortcake
Apple and boysenberry slice
Bailey's white chocolate cheesecake
Chocolate and orange mud cake
Chocolate Profiteroles
Chocolate puffs with custard cream and strawberries (seasonal)
Chocolate mousse trifle

\$10.50 per person

