

## Relaxed Spit Roast Buffet

### Package Includes:

Disposable cutlery and crockery  
Serviettes  
Disposable serving dishes

### Carvery:

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

Gravy and condiments  
Gourmet potatoes with parsley butter <sup>GF</sup>  
Bread Display

### Salads:

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

Two Meats **\$25.50** per person.  
Three Meats **\$27.50** per person.  
Four Meats **\$33.50** per person.

Inclusive of GST  
Minimum guest number is forty  
Delivery fee of \$40, note that extra travel charges may apply

*We can cater for all special dietary requirements with prior notice*

