

Wedding Spit Roast Buffet

Wedding Package Includes:

Full buffet set up
Quality cutlery and crockery
Serviettes
A cake table, table cloth and cake knife (on request)
Our professional catering team will
Set up your place settings
Clear plates and clean up with minimal disruption

Menu Includes:

Selection of three meats
Condiments
Selection of six salads
Three hot vegetable items
Fresh bread
Selection of five desserts

Spit Roasted meats and additional meat items:

Pork with crackling
Chicken with sage and onion stuffing
Glazed ham on the bone
Lamb with mint sauce (add \$1.50 per person)
Roast beef with cracked pepper and garlic
Thai green curry with vegetable or chicken, fragrant rice, lemon grass, coriander, coconut milk, chili ^{GF}
Vegetarian Singapore noodle stir-fry with tofu and peanuts
Chicken with lemon, fresh herbs, chardonnay cream on a bed of Rice ^{GF}

Gourmet potatoes with dukkah and parsley butter ^{GF}
Braised seasonal greens with lemon and olive oil dressing ^{GF}
Gravy and condiments
Bread display

Salads:

Greek garden salad -olives on side ^{GF}
Beetroot, carrots with honey and sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta with aioli dressing ^{GF} Not available Dec- Feb
Potato with chives, sour cream and mustard mayo ^{GF}
Kumara, walnuts, pumpkin seeds light curry and orange mayo ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Apple, corn and pineapple coleslaw ^{GF}
Israeli vegetable couscous with cumin and orange dressing ^{GF}
Spicy chickpeas, cucumber and green beans ^{GF}
Spicy chargrilled mushroom salad ^{GF}
Feta, seasonal greens and peanuts with sweet chilli dressing ^{GF}
Roasted cauliflower and spiced chickpea with orange and tahini dressing ^{GF}
Chargrilled courgettes, carrots and parsnips
Vegetable combo salad with a curry and coconut dressing ^{GF}
Three beans with seasonal vegetables and a raspberry vinaigrette ^{GF}
Shell pasta with sweet chilli and mayo dressing ^{GF}
Penn pasta with pumpkin, kumara and pea in a vindaloo curry dressing ^{GF}
Roasted kumara, baby spinach, sliced apple, red onion with balsamic dressing ^{GF}
Asparagus and greens with pistachios and a balsamic vinaigrette ^{GF} seasonal Nov –Jan
Watermelon summer salad, grapes, cucumber, feta with mint and lime juice dressing ^{GF} seasonal
Caesar Salad
Nutty vegetable rice ^{GF}



Desserts: served with fresh cream

Tropical fruit salad

Pavlova roulade

Chocolate mousse log with a berry crème filling

Apple walnut strudel

Brandy snaps

Bailey's white chocolate cheesecake

Chocolate profiterole croquembouche

Traditional trifle

Chocolate mousse trifle

Chocolate and orange mud cake

Black forest gateau

Apple and blueberry shortcake with custard

Sticky date pudding with custard

Raspberry and white chocolate brownie

Caramel and walnut slice

Cupcake selection

Vanilla and chocolate Ice Cream (if freezer is available)

\$43.50 per person including dessert **\$36.00** per person without dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

We can cater for all special dietary requirements with prior notice

