

Winter 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

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 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}
Butter chicken with rice
Thai green vegetable/chicken curry, fragrant rice with lemon grass, coriander, coconut milk, chili ^{GF}
Vegetarian Singapore stir-fry noodles with tofu and peanut

Gravy and condiments
Gourmet potatoes with parsley butter ^{GF}
Bread Display

Hot Vegetables:

Pumpkin, spinach feta fritters
Creamy autumn vegetable pasta
Baby bean, bacon, red onion medley ^{GF}
Cauliflower and carrot mornay
Roast pumpkin ^{GF}
Roast kumara ^{GF}
Vegetable lasagne
Sweet glazed carrots ^{GF}
Braised greens with lemon olive oil ^{GF}

Menu Includes:

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



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}

Two Meats **\$27.00** per person.
Three Meats **\$29.00** 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 option available

Choose one hot dessert

Apple and date steamed pudding with butterscotch sauce
Apple and rhubarb crumble with custard
Chocolate fudge steamed pudding
Pear, date and ginger steamed pudding with custard
Fruit medley steamed pudding with custard

Plus, you get the following
Creamy Custard Puffs Drizzled with Chocolate
Tropical Fruit salad

\$9.50 per person

