

Spit Roast Menu

For delivery only

2 Meats **\$25.90** per person

3 Meats **\$27.90** per person

4 Meats **\$29.90** per person

Inclusive of GST

Minimum guest number of 30

Delivery fee of \$45

We can cater for some special dietary requirements with prior notice

This buffet includes:

Gourmet potatoes with parsley butter ^{GF}

Condiments

Bread display

Your choice of 2, 3 or 4 meat dishes:

Spit Roasted Meats

Pork with crackling

Chicken with sage and onion stuffing

Glazed ham on the bone

Lamb with mint sauce (add \$2.00 per person)

Roast beef with cracked pepper and garlic

Alternatives

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

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 ^{GF}

Chicken Tikka Madras with rice ^{GF}

Package includes:

Disposable cutlery and crockery

Serviettes

Disposable serving dishes

Your choice of five salad side dishes:

Greek garden salad -olives on side ^{GF}

Baby beetroot, baby carrots, toasted sesame ^{GF}

Roast pumpkin, celery, sun dried tomato, sultanas, feta ^{GF}

Potato with chives, sour cream mayo and wholegrain mustard ^{GF}

Pickled vegetables ^{GF}

Broccoli, mandarin and toasted cashew nuts ^{GF}

Ranch coleslaw ^{GF}

Asian slaw salad ^{GF}

Israeli vegetable couscous

Selection of beans, chickpeas, and tomato ^{GF}

Button mushrooms salad ^{GF}

Vegetable rice salad ^{GF}

Roasted cauliflower and spiced chickpea with tahini dressing ^{GF}

Shell pasta with sweet chilli and mayo dressing

Penn pasta with feta, tomato and spinach

Asian vegetable and noodle salad ^{GF}

Kumara, baby spinach, apple and red onion ^{GF}

Asparagus, red peppers, avocado dressing ^{GF}
(seasonal Nov – Jan)

Watermelon, grapes, cucumber, feta with a mint and lime dressing ^{GF} (seasonal Jan-March)

Optional Add-ons:

Your choice of three cold desserts additional \$7.50 per person:

Tropical fruit salad	Chocolate orange mud cake
Pavlova roulade	Black forest gateau
Chocolate mousse log with a berry crème filling	Apple shortcake
Apple walnut strudel	Apple and blueberry shortcake
Brandy snaps	Apple boysenberry shortcake
Bailey's white chocolate cheesecake	Apple and apricot shortcake
Lemon cheesecake	Sticky date pudding with custard & Butterscotch sauce
Strawberry cheesecake	Raspberry and white chocolate brownie
Chocolate profiterole croquembouche	Raspberry and chocolate brownie ^{GF}
Traditional trifle	Caramel and walnut slice
Chocolate mousse trifle	

Seafood:

Prawns in garden salad with garlic vinaigrette	\$2.50 per person
Shrimps with seafood sauce	\$2.50 per person
Shrimp, surimi, pasta salad	\$2.50 per person
Marinated mussel salad	\$2.00 per person
Whole poached salmon	\$4.00 per person
Whole Steamed mussels	\$1.50 per person