

## Wedding Spit Roast Buffet

**\$34.00** per person without dessert

**\$41.50** per person including dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

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

### This buffet includes:

Potatoes with dukkha and parsley butter <sup>GF</sup>  
Gravy and condiments  
Bread Display

### Your choice of three 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 <sup>GF</sup>  
Chicken Tikka Masala with fragrant rice <sup>GF</sup>  
Vegetarian Singapore noodle stir-fry with tofu and peanuts

### Your choice of six salad side dishes:

Greek garden salad -olives on side <sup>GF</sup>  
Baby beetroot, baby carrots, toasted sesame <sup>GF</sup>  
Roast pumpkin, celery, sun dried tomato, sultanas, feta <sup>GF</sup> (*not available Dec – Feb*)  
Potato, chives, sour cream mayo, mustard <sup>GF</sup>  
Pickled vegetables <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  
Selection of beans, chickpeas, and tomato <sup>GF</sup>  
Button mushrooms salad <sup>GF</sup>  
Vegetable rice salad <sup>GF</sup>  
Cauliflower, spiced chickpea, tahini dressing <sup>GF</sup>  
Shell pasta with sweet chilli and mayo dressing  
Penn pasta with feta, tomato and spinach  
Asian vegetable and noodle salad <sup>GF</sup>  
Kumara, baby spinach, apple and red onion <sup>GF</sup>  
Asparagus, red peppers, avocado dressing <sup>GF</sup> (*seasonal Nov – Jan*)  
Watermelon, grapes, cucumber, feta with a mint and lime dressing <sup>GF</sup> (*seasonal Jan-March*)

### Desserts:

#### Sweet small bites

Assorted cupcakes and home baked slices  
Apple shortcake  
Chocolate dipped profiterole  
Mini meringues  
Mini Cheesecake

#### Or your choice of five desserts:

Tropical fruit salad  
Pavlova roulade  
Chocolate log with a berry crème filling  
Apple walnut strudel

Brandy snaps  
Bailey's white chocolate cheesecake  
Lemon cheesecake  
Strawberry cheesecake

Chocolate profiterole croquembouche  
Traditional trifle  
Chocolate mousse trifle  
Chocolate orange mud cake  
Black forest gateau  
Apple shortcake  
Apple and blueberry shortcake  
Apple and boysenberry shortcake

Apple and apricot shortcake  
Sticky date pudding with custard and  
Butterscotch sauce  
Raspberry and white chocolate brownie  
Raspberry and chocolate brownie <sup>GF</sup>  
Caramel and walnut slice  
Ice Cream (*if a freezer is available*)

### 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

### Optional add-ons:

#### Your choice of two hot vegetable side dishes additional \$2.50 per person:

Cauliflower and broccoli with cheese sauce  
Cauliflower and carrot with cheese sauce  
Sweet glazed carrots <sup>GF</sup>  
Peas and carrot medley <sup>GF</sup>  
Baby garden green peas and bean medley <sup>GF</sup>  
Baby bean and red onion medley <sup>GF</sup>  
Asian noodle stir fry  
Pumpkin, spinach feta fritters  
Creamy tomato vegetable pasta

Seasonal roast vegetables <sup>GF</sup>  
Roast pumpkin <sup>GF</sup>  
Roast kumara <sup>GF</sup>  
Baked cauliflower, cashew and Asian greens <sup>GF</sup>  
Mushroom fricassee  
Broccoli, red onion with toasted almonds <sup>GF</sup>  
Braised seasonal greens, olive oil and lemon <sup>GF</sup>  
Roast pumpkin, kumara, carrot medley <sup>GF</sup>

### Seafood:

Prawns in garden salad with garlic vinaigrette	\$2.50 per person
Shrimps with seafood sauce	\$2.50 per person
Shrimp and 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