

Wedding Spit Roast Buffet on a budget

Two Meats **\$32.00** per person

Three Meats **\$34.00** per person

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 ^{GF}

Gravy and condiments

Bread Display

Your choice of two or 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 ^{GF}

Vegetarian Singapore noodle stir-fry with tofu and peanuts

Chicken tikka masala with fragrant rice ^{GF}

Your choice of six 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} (seasonal March-Nov)

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*)

Wedding Package Includes:

Full buffet set up

Quality cutlery, crockery and 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	Seasonal roast vegetables ^{GF}
Cauliflower and carrot with cheese sauce	Roast pumpkin ^{GF}
Sweet glazed carrots ^{GF}	Roast kumara ^{GF}
Peas and carrot medley ^{GF}	Baked cauliflower, cashew and Asian greens ^{GF}
Baby garden green peas and bean medley ^{GF}	Mushroom fricassee
Baby bean and red onion medley ^{GF}	Broccoli, red onion with toasted almonds ^{GF}
Asian noodle stir fry	Braised seasonal greens, olive oil and lemon ^{GF}
Pumpkin, spinach feta fritters	Roast pumpkin, kumara, carrot medley ^{GF}
Creamy tomato vegetable pasta	

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	Ice Cream (<i>if a freezer is available</i>)

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