

# Spit Roast Menu 2020



*Fabulous*  
CATERING

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PH: 1300 850 720

# Spit Roast Buffet

Full Catering service, including staff to set up, buffet tables, linen for buffet and equipment to cook and serve your guests.

Main Course Only

\$29.00 per head

2 Course

\$35.00 per head

Excludes GST

Staff not included



## Finger Food on Arrival

### Select 5 options from below:

- Handmade Sausage Rolls
- Prawn Twister
- Sushi Nori Rolls (V options available)
- Spinach & Ricotta Pastizzi (V)
- Crumbed Calamari
- Risotto Balls (V)
- Miniature Pizzas
- Cocktail Quiche
- Bruschetta (V)
- Vegetable Spring Roll (V)

## Mains

### Selection 2 options from below

- Roast Turkey
- Honey Glazed Roast Ham
- Roast Beef
- Roast Lamb
- Roast Chicken Maryland
- Roast Pork with Crackling

### Condiments to compliment your meat selection

- Cranberry Sauce (Turkey)
- Grain Mustard (Beef)
- Mint Jelly (Lamb)
- Apple Sauce (Pork)
- Gravy



# Spit Roast Buffet Cont'd

Full Catering service, including staff to set up, buffet tables, linen for buffet and equipment to cook and serve your guests.

3 Course Roast  
(Finger Food, Mains & Dessert)

\$39.00 per head

Excludes GST

Staff not included



## Salads - Select 2/3 options from below:

- Asian Glass Noodle Salad
- Coleslaw
- Creamy Pasta Salad
- Garden Salad
- Greek Salad
- Mediterranean Rice Salad
- Potato Salad
- Rocket and Parmesan Salad
- Cous Cous Salad
- Beetroot Salad

## AND/OR

## Vegetables - Select 1/2 options from below:

- Roast Pumpkin
- Peas and Carrots
- Corn on the cob

## Served with Sides

- Fresh Bread Rolls with butter portions
- Roast Garlic Potato

## Desserts – Select 2 options from below:

- Pavlova with fresh Summer Fruits
- Sticky Date Pudding
- Raspberry Coulis Cheesecake
- Dark Chocolate Mud Cake
- Chocolate Mousse
- Tiramisu

\*Delivered hot and ready to serve \$85 (mains only and mains and dessert)

\*Add on staff to come setup a full buffet and help serve your guests



# Roast Meats

Not wanting salads? Why not choose our roast meats only package!

\$14.50 per head

Exclude GST



**Roast Meats Only - Choose 2 options from below:**

## **Spit Roast Beef**

Yearling Beef, served with a gravy and mustard

## **Spit Roast Lamb**

Boneless legs of lamb, served with a mint sauce

## **Spit Roast Pork**

Served with a wholesome apple sauce

## **Spit Roast Chicken**

Tender moist roast chicken pieces, served with a gravy.

## **Honey Glazed Roast Ham**

A smoked leg ham, then coated in a sticky brown sugar and honey marinate with cloves and slowly roasted to bring out the best!

## **Roast Turkey**

Tender, and juicy turkey breast served with cranberry sauce and gravy.

Included: Disposable plates and cutlery -  
Upgrade to Crockery & Silverware!



# Pasta Menu

Add these upgrades to  
your current buffet



## Beef Lasagne

Our Beef Lasagne is made the traditional Italian way, with a rich Bolognese sauce, fresh Lasagne Pasta and Bechemal sauce.

\$10.90 per guest

## Vegetarian Lasagne

A great option for vegetarians. Layers of Lasagne, Cheese, Spinach and Eggplant.

\$10.90 per guest

## Gnocchi Bolognese

Tender Gnocchi parcels of Potato Pasta with a rich Bolognese sauce.

\$10.90 per guest



All prices excludes GST



# Sides

Add these upgrades to  
your current buffet

Exclude GST



## Bread Rolls

Fresh bread rolls, served as a side for all options and comes with individual butter portions

\$1.50 per head

## Peas and Carrots

Tender roast carrots and green peas

\$1.50 per head

## Potatoes

Seasoned roasted garlic potatoes

\$1.50 per head

## Roast Pumpkin

Roast Pumpkin portions.

\$1.50 per head



All prices excludes GST



# Salad Menu

Feel like adding more salads than what's currently included?

Add these scrumptious salads to your order!



## Asian Glass noodle Salad

This modern style Asian salad is sure to impress! Served cold, fresh Glass Noodles, Carrots, Snow Peas and marinated Tofu.

## Coleslaw

Only the most crisp, fresh ingredients, such as Cabbage, Corn, Capsicum, Celery and Carrot in a light creamy Mayonnaise dressing.

## Creamy Pasta Salad

Fresh Elbow style Pasta with fresh Herbs, Capsicum, Corn, Celery and Carrot in a creamy Mayonnaise dressing, garnished with Herbs.

## Garden Salad

A traditional mix of garden classics. Tomato, Avocado, Cucumber, Iceberg Lettuce and Hydro Lettuce, with a traditional French style dressing.

## Greek Salad

Traditional authentic Greek salad, encompassing fresh feta Cheese, Cucumber, Cherry Tomatoes, Celery, Red Onion and Kalamata Olives, in a Vinegar and Olive Oil dressing.

## Mediterranean Rice Salad

Mediterranean style Rice salad with Sultanas, Walnuts and Celery in a Satay style sauce.

## Potato Salad

A creamy texture of Potato, Wholegrain Mustard, Bacon, Egg and Shallots in a Mayonnaise dressing.

## Rocket & Parmesan

A refreshing modern salad with Rocket, shaved Parmesan and Tomato in a rich first cold pressed Olive Oil, Garlic and lemon dressing.

## Cous Cous Salad

It is a combination of couscous, olives, tomatoes, spinach, feta cheese and a mouthwatering lemon Dijon garlic vinaigrette.

## Beetroot Salad

Contrasting flavours make a great base for a side salad - team with herbs, spices and a honey mustard dressing



# Dessert Menu

Add on desserts to your meats only package,  
or why not get extra dessert for  
your sweet tooth!

\$5.95 per head

Exclude GST



## **Baileys Cheesecake**

Layers of White Chocolate and Baileys Coffee Cheesecake, garnished over with White Chocolate rosettes.

## **Baked Vanilla Cheesecake**

A baked Cheesecake with a rich smooth zesty Lemon filling.

## **Berry Cheesecake**

A rich creamy Lemon Cheesecake, topped with fresh Mixed Berries.

## **Chocolate Mud Cake**

A very moist Chocolate Mud Cake, with spears of Chocolate and curls.

## **Lemon Curd tart**

A Lemon Curd encased in a golden crust Pastry, then baked to a golden perfection!

## **Lemon Meringue**

A zesty, yet sweet Lemon curd tart topped with a fluffy Meringue.

## **Mixed Berry Cheesecake**

Fresh style Cheesecake with a Coconut and Biscuit bottom, topped with a rich Blueberry sauce.

## **Passionfruit Pavlova**

House made Pavlova, with Double Cream and fresh Passionfruit.

## **Sticky Date Pudding**

A traditional classic and favourite among many! Moist Sticky Date Pudding with a Caramel sauce and fresh Date atop.

## **Toblerone Chocolate Mousse**

Rich and smooth Toblerone Chocolate Mousse, with Nougat, Nuts and Honey.

## **Fruit Salad**

A great add-on dessert! Fresh cut Pineapple, Kiwi Fruit, Apple, Cantaloupe, Watermelon, Strawberries and Grapes in a rich zesty Passionfruit dressing.





Call us to book  
your function on  
1300 850 720



- Perth  
1300 837 750
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1300 855 251
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1300 806 535
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1300 526 020
- Melbourne  
1300 526 020



## Staffing Costs

Staff hire is charged at the following rates  
(unless included in your package)

|                   |          |
|-------------------|----------|
| Supervisor/Chef   | \$58 p/h |
| Waiter/Assistant  | \$50 p/h |
| Bar/Drinks Waiter | \$50 p/h |

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## Contact Us

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