



Advanced Catering Concepts

Spit Roast Menu

Our menus have been designed with the understanding that catering should provide a relaxed and pleasurable experience from the beginning through to the end. Our spit roasts provide delicious, succulent roasted meats cooked on site or off site, accompanied by salads or vegetables, baked potatoes, French breadsticks and condiments, ensuring a lasting impression on your guests every time.

All our menus include in the cost price food service trestle tables with white linen table cloths, china plates, stainless steel cutlery, napkins, serving utensils, staff and equipment. All are inclusive of GST.

Canapés

Option 1

- Homemade cocktail sausage rolls with tomato relish
- Trio of Mediterranean dips with authentic Turkish bread (v)
- Hand rolled flame grilled meatballs with home made sweet chilli jam

Price per person: \$9.95

Option 2

- Mini bagels topped with smoked salmon, cream cheese and freshly chopped chives
- Home-made cocktail sausage rolls with tomato relish
- The freshest hand-made Sushi, Sashimi, Futomaki, Nigiri, Hosomaki, Yukari, and Temaki served with pickled ginger, wasabi and tamari (½ v)
- Spicy Thai chicken puffs served with a sweet chilli sauce

Price per person: \$14.50

Homemade Soup – Select one

- Pumpkin and sweet potato soup, with a swirl of fresh cream and chopped parsley (v)
- Creamy potato and leek soup, with freshly chopped chives (v)
- Traditional minestrone soup, topped with fresh parmesan shavings

Price per person: \$9.75



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Main Course – Choose From Two of The Following Meats plus Vegetarian Option if Required.

Beef

- Marinated pasture-fed prime beef served with, two mustards and horseradish relish

Lamb

- Boned leg of spring lamb served with mint jelly

Pork

- Rolled loin of pork served with crunchy golden crackling and traditional apple sauce

Vegetarian Option

- Home made vegetable lasagne

A CHOICE OF

▪ ***Six Salads***

- Traditional coleslaw salad (v)
- Potato salad with bacon, spring onions, egg and mayonnaise
- Garden fresh tomato, mushroom, Spanish onion and basil salad with a balsamic vinaigrette (v)
- Freshly tossed mixed and green leaf salad with sliced cucumber, and French dressing (v)
- Bean shoot and snow pea shoot salad with baby corn, mixed capsicum, fresh coriander, water chestnuts, Vietnamese mint with a soy and sesame oil dressing (v)
- Tuna and shell pasta salad lightly tossed with, celery, mixed capsicum, and a mild mustard mayonnaise dressing

OR

▪ ***Hot Vegetables***

- A hot medley of seasonal vegetables, drizzled with extra virgin olive oil

ALSO INCLUDED

- Baked potatoes with sour cream and spring onions
- Gravy and condiments
- Buttered French breadsticks

China plates, stainless steel cutlery, napkins, staff, food service trestles and linen



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Prices

No. Of guests	Beef Lamb Or pork	Beef And Lamb	Beef And Pork
30	\$22.25	\$22.50	\$23.00
40	\$21.00	\$21.50	\$21.75
50	\$20.25	\$20.75	\$21.00
60	\$19.75	\$20.25	\$20.50
70	\$19.25	\$19.75	\$20.00
80	\$19.00	\$19.50	\$19.75
90	\$18.75	\$19.25	\$19.50
100-150	\$18.25	\$18.75	\$19.00
150-200	\$18.00	\$18.50	\$18.75
200+	Prices on application		

Spit Roast Cooked Onsite: \$95.00 extra

Desserts

- Home made cheesecake topped with fresh fruit
- Traditional pavlova smothered in freshly whipped cream and a fine selection of fresh fruit and seasonal berries
- Traditional black forest cake covered in marinated cherries, chocolate and a splash of kirsch liqueur
- Hand cut seasonal fresh fruit salad
- Home made traditional zesty lemon tart
- Flourless chocolate and raspberry Sacha tort

All desserts are served with a double thickened country cream

Price per person: \$8.95 Choice of two desserts

Cheese Platters

- An exquisite selection of local and imported blue, brie and vintage cheddar cheeses served with mixed crackers, mixed nuts, dates, papaya and fresh fruit

Price per person: \$9.95

Coffee

- Freshly percolated coffee and tea accompanied by home-made almond bread

Price per person: \$4.50