



Spit Roast Menu

Our spit roast menu has been designed with the understanding that catering should provide a relaxed and pleasurable experience from the beginning through to the end. ACC Catering provides delicious, succulent roasted meats cooked on site or off site, accompanied by house made salads and hot vegetables with all the trimmings, ensuring a lasting impression on your guests every time.

Our Spit Roast menu includes; food service tables with fully skirted black linen table cloths, china plates, stainless steel cutlery, napkins, serving utensils, staff and equipment.

Canapés

Selection One

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Mushroom and parmesan Arancini balls with pesto dip **V**

Gourmet beef sausage rolls with tomato relish

\$9.95 per person (3 pieces)

Selection Two

Chicken rice paper rolls, pickled vegetables and plum dip **GF**

Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**

Lamb shepherds mini pie with mashed potato and relish

Roasted red pepper, spinach and feta quiche with capsicum relish **V**

Gourmet beef sausage rolls with tomato relish

\$15.95 per person (5 pieces)



Main Course

Choice of one, two or three meats plus vegetarian option if required

Beef

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

Lamb

Boned leg of Riverina lamb served with mint jelly

Pork

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

Vegetarian Option

Home-made vegetable lasagna **V**

Salads and sides

Steamed seasonal vegetables with olive oil and sea salt **V, GF**

Asian slaw with carrot, capsicum, mint, cashews and lime dressing **V, GF**

Penne pasta with marinated vegetables, semi dried tomato and olive oil **V**

Baby leaf with cherry tomato, cucumber red onion and feta **V, GF**

Also Included

Baked potatoes, sour cream, chives **V, GF**

Gravy and condiments

House baked ciabatta bread rolls, buttered

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

Choice of 2 or 3 meats – including vegetarian lasagna if required

- **30 – 50 Guests** **\$34.00 per person**
- **50 – 100 Guests** **\$32.00 per person**
- **100 – 150 Guests** **\$30.00 per person**
- **150 plus Guests** **\$29.00 per person**

Spit Roast cooked onsite additional \$145.00



Desserts

Choice of two

Home-made cheesecake topped with fresh fruit

Traditional Pavlova smothered in freshly whipped cream with fresh fruit and seasonal berries **GF**

Home-made traditional zesty lemon tart

Flourless chocolate Sacher tort **GF**

All desserts are served with double thickened country cream

\$11.00 per person

Or

Chef's selection of miniature cakes and tarts 3 pieces per person

\$12.00 per person

Coffee – Buffet Service

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

\$4.95 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free

All dietary requirements catered for

Dietary requirements menu variations may incur a surcharge

Price includes all required kitchen and floor staff, equipment, napkins and GST