

Spit Roast



Your Roast Meat is cooked at our premises and then transported to your event in insulated containers that keep your meat hot

	PRICES TO 30/06/2011
Package 1 ~ SPIT ROAST 1 COURSE – 1hrs SERVICE Breads Meats – Choose 2 Meats Salads – Choose 3 Salads	\$25.50
Package 2 ~ SPIT ROAST 2 COURSE – 1hrs SERVICE Pre- Dinner Platters – Choose 2 Platters Breads Meats – Choose 2 Meats Salads – Choose 3 Salads	\$32.50
Package 3 ~ SPIT ROAST 3 COURSE – 2hrs SERVICE Pre- Dinner Platters – Choose 2 Platters Breads Meats – Choose 2 Meats Salads – Choose 3 Salads Desserts – Choose 2 Desserts	\$42.50

Pricing Excl. GST

SPIT ROAST PACKAGES INCLUSIONS;

- Delievery included
- This is a drop off service only and does not include staff for your event, however if you would like your event service by staff – please let us know.
- Disposable Plates & Cutlery and napkins
- Condiments

SPLIT ROAST MENU

Pre-Dinner Platters

- Antipasto
- Crackers & Dips
- Greens & Dips
- Meat, Cheese & Crackers
- Mediterranean
- Middle Eastern

Breads

- Bread Rolls served with portion butter

Spit Roast Meats

- Roast Beef served with whole grain mustard
- Roast Pork served with apple sauce
- Roast Lamb served with mint jelly
- Vegetarian Option available on request

~ All Roast Meats are served with gravy, jacket potatoes with sour cream ~

Salads

- Fresh Garden Salad
- Potato Salad
- YVC Tangy Coleslaw
- Pasta Salad
- Oriental Rice Salad
- Whole Baby Beets
- Moroccan Cous Cous

Desserts

- Black Forrest Cake
- Mississippi Mud Cake
- Lemon Tart
- Lemon Meringue
- Fresh Fruit Salad
- Fruit topped Pavlova
- Chocolate Mousse
- Baked Cheesecake