

PRESTIGE CATERING AND EVENT HIRE
SPIT ROAST BUFFET MENU

FULLY INCLUSIVE OF ALL CROCKERY, CUTLERY, SERVIETTES, BUFFET LINEN AND UNIFORMED STAFF.
MINIMUM CHARGE 20 ADULTS. LESS THAN 40 ADULT GUESTS WILL INCUR A STAFFING CHARGE.
VEGETARIAN GUESTS CAN BE CATERED FOR WITH PRIOR ARRANGEMENT.

MARINATED ROAST BEEF
SERVED WITH PIPING HOT GRAVY, DIJON AND GRAIN MUSTARDS

~ PLUS YOUR CHOICE OF ~

TENDER ROAST PORK
WITH CRACKLING AND APPLE SAUCE

~ OR ~

SEASONED ROAST LAMB
WITH MINT SAUCE

(CHOOSE ALL THREE ROASTS FOR JUST \$2.50 EXTRA)

~ SERVED WITH ~

A SELECTION OF FRESH BREAD ROLLS, CONTINENTAL LOAVES AND BUTTER
STEAMING HOT JACKET POTATOES WITH SOUR CREAM AND CHIVES

PLUS YOUR CHOICE OF FIVE OF OUR GARDEN FRESH SALADS
AND/OR FRESH VEGETABLES.

GARDEN FRESH SALADS
TOSSED GARDEN SALAD, CAESAR SALAD, GREEK SALAD,
GERMAN POTATO SALAD, WALDORF SALAD,
ZUCCHINI AND FRENCH BEAN SALAD, TROPICAL COLESLAW,
ITALIAN PASTA SALAD, HAWAIIAN RICE SALAD, SPINACH AND CHERRY TOMATO

HOT FRESH VEGETABLES
HONEY GLAZED CARROTS, CAULIFLOWER AU GRATIN,
BUTTERED ALMOND BEANS, MINTED PEAS, BUTTERED CORN KERNELS,
ROAST PUMPKIN, SEASONAL VEGETABLE MEDLEY

\$24.50 PER PERSON

ALTERNATE MEAT OPTIONS TO ABOVE MENU

PORK AND LAMB \$26.50PP
BEEF AND TURKEY \$27.00PP
BEEF, PORK AND LAMB \$27.00PP
BEEF, LAMB AND CHICKEN \$27.00PP
BEEF, PORK AND CHICKEN \$27.00PP
BEEF AND HAM \$27.50PP
PORK AND TURKEY \$28.00PP
BEEF, PORK AND TURKEY \$28.00PP
BEEF, LAMB AND TURKEY \$28.00PP
LAMB AND TURKEY \$29.00PP
BEEF, HAM AND TURKEY \$32.00PP

PRICES INCLUSIVE OF 10% GST

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GOURMET EXTRAS MENU

THE FOLLOWING DISHES MAY BE ADDED TO A BUFFET MENU TO CREATE A MORE SUBSTANTIAL BUFFET.

APPETISERS: (ON GUEST ARRIVAL FOR HALF AN HOUR, BASED ON 3 PIECES PER PERSON)

ASSORTED SUSHI PLATTER \$4.90PP

SUSHI NORI ROLLS WITH A VARIETY OF FILLINGS

COLD CANAPÉ SELECTION \$4.90PP

AVOCADO MOUSSE IN PASTRY BOATS, PASTRAMI ON RYE, SMOKED SALMON, CREAM CHEESE AND CAPERS ON WHOLE GRAIN TOAST, PEPPERCORN PATE ON MELBA TOAST

HOT APPETISER SELECTION 1 \$5.50PP

CRUMBED GOUJONS OF REEF FISH, MARINATED CHICKEN WINGS, SEASONED MEATBALLS, MINI SPRING ROLLS, CURRIED VEGETABLE SAMOSAS, SERVED WITH A SELECTION OF DIPPING SAUCES

HOT APPETISER SELECTION 2 \$5.90PP

CRISP RISOTTO BALLS, PERI PERI CHICKEN WINGS, MUSHROOM VOL-AU-VENTS, TOMATO AND PESTO TARTLETS, CRAB SPRING ROLLS

BUFFET ADDITIONS:

HOMEMADE SOUP \$5.00PP

TOMATO AND BASIL, PUMPKIN AND GINGER, ITALIAN VEGETABLE, MUSHROOM AND ROASTED HAZELNUT, CREAM OF CHICKEN AND CORN

ANTI PASTO PLATTER \$4.40PP

PLATTER OF MEDITERRANEAN DELICACIES INCLUDING MARINATED KALAMATA OLIVES, SEMI-DRIED TOMATOES, PICKLED VEGETABLES, CHEESES AND CONTINENTAL MEATS

DECORATED SEASONED ROAST CHICKEN PLATTER \$4.30PP

ASSORTED COLD MEAT PLATTER \$4.50PP

HAM, TURKEY, MORTADELLA AND SALAMI
PLUS CHICKEN \$6.50PP

DECORATED HAM AND TURKEY PLATTER \$4.50PP

ICED WHOLE COOKED PRAWNS \$7.90PP

DECORATED AND PRESENTED WITH LEMON WEDGES AND COCKTAIL SAUCE

FINISHING WITH:

FRESH FRUIT PLATTER \$3.90PP

FRESH SLICED SEASONAL FRUITS

GOURMET CHEESE PLATTER

\$4.00PP (ON BUFFET) OR \$5.50PP (PLATTER ON EACH GUEST TABLE)

A SELECTION OF FINE LOCAL AND INTERNATIONAL CHEESES, SERVED WITH FRUIT AND WATER CRACKERS

TEA & COFFEE \$2.60PP (STANDARD) OR \$3.20PP (PERCOLATED)

A SELECTION OF TEA AND COFFEE SERVED WITH CHOCOLATES