



Minute Chefs Spit Roast

Buffet: 40-60 people \$23.50 /adult
60-80 people \$20.50 /adult
80-200 people \$19 /adult

\$13.75 /child under 10 years of age
All prices are GST inclusive

Main Course

Rolled Tender Lamb Leg Studded with Rosemary, Thyme, and Garlic
Succulent Roast Bolar Blade of Beef with a Dijon and Pepper Glaze
Rolled Pork Shoulder Seasoned with Sea Salt Flakes

Baked Potatoes
Roasted Pumpkin
Gourmet Vegetables Tossed in Dill Butter
Demi Glaze Sauce
Dinner Rolls w/ butter
Choice of 4 Gourmet Salads

Please see salad selections for choices.

Please see dessert and soup menus for additional courses.

Price includes cutlery and white china.

A discount of \$1.50 /person applied if using Disposable plates and cutlery.

Disposable plates and cutlery are required:

If tables and chairs are not being used at the function.

Prices are set at a minimum of 60 people For Bendigo and Shepparton

NOT AVAILABLE FOR WEDDINGS.



Minute Chefs Budget Spit Roast

**Buffet 80-120 people \$17.50 /adult
120+ people \$16/adult**

**\$13.75 /child under 10 years of age
All prices are GST inclusive**

Main Course

Rolled Tender Lamb Leg Studded with Rosemary, Thyme, and Garlic
Succulent Bolar Blade of Beef with a Dijon and Pepper Glaze
Rolled Pork Shoulder Seasoned with Sea Salt Flakes

Baked Potatoes
Baked Pumpkin
Demi Glaze Sauce
Dinner Rolls w/ butter
Condiments

Please select:

Gourmet Vegetables Tossed in Dill Butter

or

*Coleslaw
*Penne Pasta Salad
*Garden Tossed Salad

Please see dessert and soup menus for additional courses.

Price includes cutlery and white china.

A discount of \$1.50 /person applied if using Disposable plates and cutlery.

Disposable plates and cutlery are required:
If tables and chairs are not being used at the function.

Prices are set at a minimum of 80 people

NOT AVAILABLE FOR WEDDINGS.



Budget Two Course Spit Roast Package

**Buffet \$21.25 /person
\$13.50 /child under 10 years of age**

Main Course:

- *Roast Bolar Blade of Beef with a Herb Glaze
- *Roast Rolled Pork Shoulder Seasoned with Sea Salt Flakes
- *Roast Rolled Lamb Leg Studded with Garlic and Rosemary

Baked Potatoes and Roast Pumpkin
Pan Juice Gravy
Dinner rolls with Butter
Seasonal Vegetables

Dessert:

Pavlova w/ cream and berries
Fruit salad

Price includes cutlery and white china.

A discount of \$1.50 /person applied if using Disposable plates and cutlery.

Disposable plates and cutlery are required:

If tables and chairs are not being used at the function.

Minimum of 80 people

NOT AVAILABLE FOR WEDDINGS.



Spit Roast Rolls

Buffet \$16.50 /person
\$8.50 /child under 10 years of age

Main Course:

Please choose one of the following meats:

- *Roast Bolar Blade of Beef with a Herb Glaze
- *Roast Rolled Pork Shoulder Seasoned with Sea Salt Flakes
- *Roast Rolled Lamb Leg Studded with Garlic and Rosemary

- *One and a half bread rolls per person
- *Coleslaw
- *Sliced lettuce
- *Sliced tomatoes
- *Gravy
- *Condiments

Price includes disposable plates and cutlery.

Minimum of 80 people

NOT AVAILABLE FOR WEDDINGS.



Delivered Spit Roast

**Buffet \$17.25 /adult
\$10.50 /child under 10 years of age
All prices are GST inclusive**

Main Course

Rolled Tender Lamb Leg Studded with Rosemary, Thyme, and Garlic
Succulent Roast Bolar Blade of Beef with a Dijon and Pepper Glaze
Rolled Pork Shoulder Seasoned with Sea Salt Flakes

Baked Potatoes
Roasted Pumpkin
Demi Glaze Sauce
Dinner Rolls w/ butter
Choice of 4 Gourmet Salads

Please see salad selections for choices.

Are you concerned your guests will eat more meat than vegetables or salads, or they are larger than normal eaters? We recommend adding an extra 1/3 portion of meat \$2.50 /person.

Compostable and bio degradable plates and cutlery included.

Prices are set at a minimum of 30 people

DELIVERIES ARE ONLY AVAILABLE WITHIN 10KM OF ECHUCA CBD

DELIVERY IS IN FOIL TRAYS IN FOAM BOXES AND HOLDS WELL FOR FOUR HOURS BEFORE NEEDING TO BE EATEN.

DELIVERIES ARE 11.30AM FOR LUNCH OR 5.30PM FOR DINNER.