



MINUTE CHEFS CATERING

SPIT ROAST BUFFET MENU

MAIN COURSE

Rolled tender lamb leg studded with rosemary & garlic
Succulent Roast Beef with a Dijon and Pepper Glaze
Pork Leg Seasoned with Sea Salt Flakes
Baked Potatoes and Roasted Pumpkin
Gourmet Vegetables Tossed in Dill Butter
Gluten Free House Made Gravy
Dinner Rolls w/ butter
Choice of 4 Gourmet Salads
Please see salad selections for choices

Please see dessert and soup menus for additional courses.

PRICING

40-60 people \$27.50 /adult

60-80 people \$25.50 /adult

80-200 people \$23.50 /adult

\$16.50 /child less than 10 years of age

Not Available for Weddings.

Catering for Bendigo or Shepparton requires a minimum of 60 people.

Price includes cutlery and white china. If tables and chairs are not in use for catering palm leaf compostable plates and cutlery will be used at no extra cost. If you would prefer cheap plastic disposable plates instead, we will provide these with a discount of \$1.50 /person.



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BUDGET SPIT ROAST MENU

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 & 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.

PRICING

80-120 people \$22.50 /adult

120-200 people \$20 /adult

\$16.50 /child under 10 years

Not Available for Weddings. Catering for Bendigo or Shepparton requires a minimum of 80 people.

Price includes cutlery and white china. If tables and chairs are not in use for catering palm leaf compostable plates and cutlery will be used at no extra cost. If you would prefer cheap plastic disposable plates instead, we will provide these with a discount of \$1.50 /person.



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SPIT ROAST ROLLS

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

PRICING

Buffet \$21.50 /person

\$16.50 /child under 10 years of age

Not Available for Weddings.

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MINUTE CHEFS CATERING

DELIVERED SPIT ROAST

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.

PRICING

30-120 people \$21.50 /adult 120-300 people \$19.50 \$13.75 /child under 10 years
of age All prices are GST inclusive

Are you concerned your guests will eat more meat? We recommend adding an
extra 1/3 portion of meat \$4 /person for Deliveries. Compostable and bio
degradable plates and cutlery included.



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Prices are set at a minimum of 30 people

**DELIVERIES ARE ONLY AVAILABLE WITHIN 10KM OF ECHUCA CBD
PICKUPS AVAILABLE FROM ECHUCA**

**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.