



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.**

Prices are set at a minimum of 30 people



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**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.