



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

60-120 people \$28.50 /adult

121-200 people \$26.50 /adult

\$18.50 /child under 10 years of age

Not Available for Weddings.

Catering for Bendigo, Deniliquin, or Shepparton requires a minimum of 100 people on a weekends
Travel costs from 100km-150km from Echuca CBD additional \$300

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

100-200 people \$25 /adult \$18.50 /child under 10 years

Travel costs from 100km-150km of Echuca CBD additional \$300

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
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PRICING

Buffet \$24 /person
\$18.50 /child under 10 years of age

Not Available for Weddings.

Catering for Bendigo or Shepparton requires a minimum of 100 people.
Travel costs from 100km-150km of Echuca CBD additional \$300

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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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

30-300 people \$23.50 /adult \$18.50 /child under 10 years of age

Minimum of 30 Adults required.

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
biodegradable 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.