



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

30-300 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.