



MINUTE CHEFS CATERING

SPIT ROAST BUFFET WEDDING PACKAGE

FINGER FOOD

COLD ITEM

Antipasto platter of cured meats & marinated vegetables (GF options)

HOT ITEMS

Sausage rolls, tomato chutney

Flame grill meatballs, adobo aioli

Vegetarian spring rolls (v)

Finger food 4 /pieces /person included from Package A.

Upgrades at additional costs please see options at end of packages.

Required time to serve 45 mins - 1 hour

Please note price is averaged at \$2.40 per piece for menu price purposes, and actual price may vary once selections are made. If finger food selections are under \$1000 staffing costs will be added at \$35 per hour per staff member.

MAIN COURSE SPIT ROAST CARVERY BUFFET

Required time to serve 1 hour

CUTS OF SLOW ROASTED SPIT MEATS

Rolled tender lamb leg studded with rosemary, thyme, and garlic

Succulent beef bolar blade with a dijon and pepper glaze

Crispy skinned rolled pork shoulder seasoned with sea salt flakes

SIDES

Baked potatoes

Roasted pumpkin

Gourmet vegetables tossed in dill butter

Demi glaze sauce

Dinner rolls w/ butter

Choice of 4 gourmet salads



MINUTE CHEFS CATERING

CAKE SERVICE

Required time to serve 30 minutes

Wedding cake cut and served to the tables with berries and freshly whipped cream

ADDITIONS:

Bagging of the cake \$1 per person

Tea and coffee \$2.50 per person (Nescafe, assorted teas, urn, disposable cups & spoons)

PRICING

\$55 per person (incl GST)

\$20.50 per child 4-10 years of age (main meal only)

Buffet Wedding Package Inclusions:

Setting of the tables with all crockery, cutlery, cloth napkins, salt & pepper shakers.

Please see our Wedding Run Sheet and Timing Advice to arrange serving times of courses. If you require more time than we allow there may be additional staff charges.

Minimum Spend - \$4000 per Saturday wedding

Minimum Spend - \$2500 per Friday or Weekday wedding



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BUFFET WEDDING MENU

MAIN COURSE SPIT ROAST CARVERY BUFFET

Required time to serve 1 hour

CUTS OF SLOW ROASTED SPIT MEATS

Rolled tender lamb leg studded with rosemary, thyme, and garlic

Succulent beef bolar blade with a dijon and pepper glaze

Crispy skinned rolled pork shoulder seasoned with sea salt flakes

SIDES

Baked potatoes

Roasted pumpkin

Gourmet vegetables tossed in dill butter

Demi glaze sauce

Dinner rolls w/ butter

Choice of 4 gourmet salads

PRICING

\$39 per person (incl GST)

\$20.50 per child 4-10 years of age (main meal only)

Buffet Wedding Menu Inclusions:

Setting of the tables with all crockery, cutlery, cloth napkins, salt & pepper shakers.

Please see our Wedding Run Sheet and Timing Advice to arrange serving times of courses. If you require more time than we allow there may be additional staff charges.

Minimum Spend - \$4000 per Saturday wedding

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FINGER FOOD ADDITIONS

PACKAGE A

4 /pieces \$10 per person

6 /pieces \$14 per person

COLD ITEM

Antipasto platter of cured meats & marinated vegetables (GF options)

HOT ITEMS

Sausage rolls, tomato chutney

Flame grill meatballs, adobo aioli

Vegetarian spring rolls (v)

PACKAGE B

4 /pieces \$12 per person

6 /pieces \$17 per person

COLD ITEM

Cajun spiced beef fillet, wafer crisp, horseradish cream (gf option)

HOT ITEMS

Macaroni and cheese croquettes, ketchup aioli

Panko crumbed chicken skewers, piri-piri sauce

Beef chimichanga, chimichurri sauce



MINUTE CHEFS CATERING

PACKAGE C

4 /pieces \$14 per person

6 /pieces \$20 per person

COLD ITEM

Peking duck crepes, coriander, julienne asian vegetables, hoisin sauce

HOT ITEMS

Persian fetta & mushroom vol au vents (v)

Fried chicken ribs, buffalo, ranch, & honey sesame (gf)

Lamb kebab w/ garlic riata (gf) (veg option)

These packages are only available as an addition to a Buffet Spit Roast or Wedding Buffet

No substitutions to packages

Staff are included for a 1-hour finger food service when the cost of addition finger food is over:

Wedding finger food minimum spend \$1000.

General catering finger food minimum spend \$600.

Staffing costs additional \$125 for 1-hour service when under the minimum spend.



MINUTE CHEFS CATERING

DESSERTS

DESSERT BUFFET ADDITIONS OR SUBSTITUTIONS

Required time to serve 30 minutes

Cold Desserts

served with whipped cream
Fresh fruit salad
Pavlova topped with fresh strawberries
Fruit terrine
Vanilla infused cheesecake
Tiramisu cake
Lemon and lime tart
Chocolate and almond torte
Flourless orange cake
Vanilla bean and orange liqueur panna cotta

Hot Desserts

Golden syrup dumplings
Sticky date pudding with caramel Sauce
Chocolate mud cake with warm ganache

PRICING

Wedding cake cut and served to the tables with berries and freshly whipped cream **\$6 per person**

DESSERT BUFFET

Choice of 1 hot + 3 cold options **\$12 per person**

Bagging of the cake **\$1 per person**

Tea and coffee **\$2.50 per person** (Nescafe, assorted teas, urn, disposable cups & spoons)

Minimum Spend - \$4000 per Saturday wedding
Minimum Spend - \$2500 per Friday or Weekday wedding



MINUTE CHEFS CATERING

BRONZE FINGER FOOD PACKAGES

\$45 per person

Approx 16 pieces per person

COLD ITEMS

Antipasto platter of cured meats & marinated vegetables (GF options)

Trio of dips, grilled Turkish bread (GF options)

HOT ITEMS

Panko crumbed chicken skewers, piri-piri sauce

Beef chimichanga, chimichurri sauce

Macaroni and cheese croquettes, ketchup aioli

Sausage rolls, tomato chutney

Flame grill meatballs, adobo aioli

Vegetarian spring rolls (v)

SUBSTANTIAL ITEMS

(one of each per person)

Sundried tomato, spinach, pesto, risotto boxes (gf) (v)

Chinese pork & hokkien noodle boxes w/ hoisin sauce

No substitutions to packages.

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April



MINUTE CHEFS CATERING

SILVER FINGER FOOD PACKAGE

\$55 per person

Approx 16 pieces per person

COLD ITEMS

Cajun spiced beef fillet, wafer crisp, horseradish cream (gf option)
Mixed California sushi rolls: vegetarian, salmon & crab (GF)

HOT ITEMS

Macaroni and cheese croquettes, ketchup aioli
Fried chicken ribs, buffalo, ranch, & honey sesame (gf)
Mini handmade beef & red wine pies
Spanish empanda w/ sour cream sofrito (v)
Veggie spring rolls, nouc cham dipping sauce (v)
Duck stuffed mushrooms filled, persian fetta (gf)

SUBSTANTIAL ITEMS

(one of each per person)

Beef burger sliders w/ chutney, onion tobacco & blue cheese aioli
Hickory smoked chipolata, mini roll, sauerkraut, mustard

No substitutions to packages

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April



MINUTE CHEFS CATERING

GOLD FINGER FOOD PACKAGE

\$65 per person

Approx 16 pieces person

COLD ITEMS

Salmon ceviche in chinese spoons

Peking duck crepes, coriander, julienne asian vegetables, hoisin sauce

Oysters: Natural - Lime & chilli - Red wine vinegar w/ shallots (GF)

HOT ITEMS

Beef & veggie spring rolls (veg option)

Persian fetta & mushroom vol au vents (v)

Fried chicken ribs, buffalo, ranch, & honey sesame (gf)

Smokey pork spare ribs (gf)

Lamb kebab w/ garlic riata (gf) (veg option)

SUBSTANTIAL ITEMS

Battered barramundi & chip cones, caper aioli, lemon

Hickory smoked brisket sliders w/ coleslaw & honey bbq sauce

No substitutions to packages

Minimum spend for a wedding is \$4000 on Saturdays in October, November, March & April
