



MINUTE CHEFS CATERING

---

## 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

Minimum Spend - \$2500 per Friday or Weekday wedding

---



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

---

## 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.**

---