



## \$59.00 per person Serviced – Minimum 40 people

### To start & served to your guests with a smile:

**Bruchetta:** Focaccia drizzled with olive oil, lightly toasted with an variety of toppings including: pesto, tomato Fresca & feta; beef & onion marmalade

Asian Platter: Mini spring rolls, samosas & Dim Sims served with sweet chilli dipping sauce

**Chicken Kebabs:** Lightly marinated chicken, cooked until moist & tender, accompanied by a fruity plum dipping sauce – always popular!

**Sweetcorn Fritters:** Topped with a kumara & sour cream pate, finished with an assortment of smoked salmon & dill; smoked chicken & chives

# The Main Fare – Spitroast that will have your guests talking all night!

Pork: Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Aged Beef: Seared, finished in the spit & accompanied by a creamy horseradish sauce

**Chicken** Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

**Canterbury Lamb:** Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly

Whole Ham on the Bone: Carved at the buffet table accompanied by whole grain mustard

# This succulent & mouth-watering selection of meat is served with:

Salads: Choose any four salads from our salad menu- Home-style &/or Gourmet selection

### **And**

Baby Potatoes: Tossed through a herbed butter & fresh parsley

Cauliflower: Blanched & finished in a homemade creamy cheese sauce

Baby Carrots: Freshly cooked to perfection, then glazed with New Zealand honey

Peas: The perfect addition to any roast, tossed through with butter and fresh mint

Bread Rolls: Served fresh with butter

Gravy: Piping hot & the perfect finish!



# roast party juicy **MEAT**

### Wedding Menu "I Do"(Serviced)

### **DESSERTS**

Pavlova: Made the Kiwi way, topped with fresh whipped cream & seasonal fruit

Cheesecake: Choice of gourmet flavours including baileys, chocolate & decadent lemon

**Lemon Meringue Pie:** Tangy, gooey, lemon curd settled in a sweet pastry crust, topped with light and fluffy meringue- mouth watering!!

Chocolate Gateaux: Decadent, delightful gateaux layered with chocolate, berry and whipped cream

Fruit Salad: Selection of fresh seasonal fruit to cleanse the palette

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!! Please enquire as to gluten & dairy free, vegetarian & vegan options