

**\$31.00 per person**  
**Serviced - Minimum 40 people**  
**Minimum travel fee - \$60.00**

### Meats

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

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

**Aged Beef:** Succulent beef, rubbed in herbs and spices, finished in the spit & accompanied by creamy horseradish sauce

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

### Salads

**Country Coleslaw:** Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise (GF)

**Seasonal Tossed Lettuce Salad:** Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing

**Asian Pasta Salad:** Spiral Pasta, capsicum, onion, celery, coriander & baby leaf spinach tossed through an Asian-style spiced soy dressing

**Beetroot:** Kiwi favourite – whole baby beetroot tossed in a red onion vinaigrette (V,GF)

**Farmhouse potato salad:** Gourmet potatoes, red onion, parsley, ham & spring onion, dressed with our chefs own mayonnaise

### And

**Bread Rolls:** served fresh with butter

**Gravy:** Piping hot & the perfect finish!

### Want More?

**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

**\$35.95 per person**

**OR**

Select from our wide range of Canapés and Platters to start (Canapés & Platters) or to finish select from our range of desserts (Dessert Page)

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

PROFESSIONAL  
catering  
BBQ's  
delicious  
HOT  
roast  
SPITROAST  
the original  
THE  
BEST  
party  
juicy  
Fresh  
roisserie  
IM  
FLAVOUR  
CELEBRATE  
FEAST  
salads  
MEAT  
char  
apua