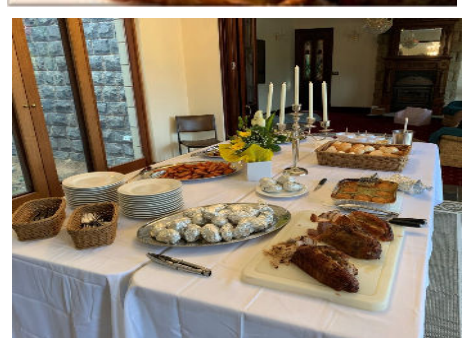
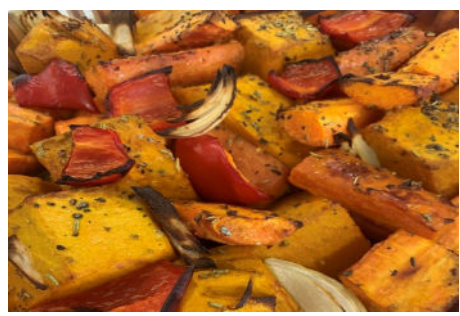


Covid Sa e Catering!



The SpitRoast

Catering Company



Catering Menu

Prices to December 2023

*Now Catering from 10 to 2000 guests! No Event too small or too Large!
All Prices are based on 100 guests, a surcharge for less than 100 guests applies,
Kids at half price!*

**Established 1982,
Over 40 Years of experience!**



**Call us now
03 9699 8444**

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We have been providing exceptional catering services since 1982.
Based in South Melbourne, close to the Market,
you can be guaranteed the freshest ingredients' and “
The Best Roast Meats” you've ever tasted!

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In 1982 Brian McDonald started Mac's Roving Roast, which was renamed The Spit Roast Catering Company in 1983.

It has always been run as a family business and we are proud of the fabulous food we produce!

We took over from Brian in 2002 and continued to develop our catering services adding corporate sandwiches and platters!

Customer service and exceeding customer expectations are as important to us as delivering quality, fresh catering solutions.

This menu reflects what we do best and provides great value to our customers

...Grant Travill (Director)



Prices are based on 100 guests; ALL Prices exclude GST.

Surcharge for less than 100 guests: 15-24 +\$4.50pp, 25-49 +\$3.50pp 50-79 +\$2.50pp , 80-99 + \$1.50pp

Call us now on 03 9699 8444

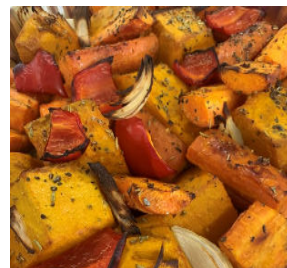
Small Functions & Xmas Day

For Small Groups of 10 to 20 guests.

Delivered Piping Hot! Meats are fully Cooked and Carved, Ready to Serve!
More food per person than our standard Menu:
 320 of meat, 400g of Salad, Veg & Potato, 50g Gravy & Condiments, 80g Roll. (Approx. 850g per person)

Home Style Roast Meal!

- **Two Trays of Meat**
 Select Two Meats from:
 Roast Beef, Lamb, Pork, Turkey, Ham or Chicken
 with Mustard, Apple Sauce, Mint Jelly, Cranberry Sauce
 appropriate to meat selection. Over 320g of meat p.p.
- **One Tray of Jacket Potatoes**
 with Sour Cream on the side
- **One Container of Home Style Gravy**
- **One Tray of Roast Vegetables;**
 Pumpkin with Onion, Capsicum, Carrot
 or choose an extra Salad
- **One Tray of Salad or Steamed Seasonal Green Veg;**
 Garden, Greek Salad, Coleslaw, Pasta Supreme
 Spicy Pumpkin & Rocket or Streamed Green Veg.
 (Select 1)
- **Fresh Large Dinner Rolls with Butter Portions**



10 Guests
\$425
 (excludes GST)

15 Guests
\$600
 (excludes GST)

20 Guests
\$760
 (excludes GST)



Staff to set-up
 add \$100



Disposables Incl. Serving Tongs,
 Buffet Table Cover, Plates, Knives,
 Forks & Serviettes add \$3.50 pp



Delivery
 Most Areas \$95 - \$120



Extra Dinner Rolls
with Butter Portions
 add \$0.70c per person

Surcharge for Xmas Day \$10 and Xmas Eve \$5 pp, All other Public Holidays \$5pp
ALL Prices exclude GST.

Call us now: 03 9699 8444

Sensational Self-Serve

Let us do the hard work; You do the rest!

Delivered Piping Hot! Meat is Fully Cooked and Carved, Ready to Serve!
Our Self-Serve Menu places you in full control of your Party.
Choose from Meat Only to The Works, you will not be disappointed!

Meat Only Option - Your Choice of 2-3 Meats

- Roast Beef
- Roast Leg of Lamb
- Roast Leg of Pork

Includes Mustard, Apple Sauce, Mint Jelly,

(add Roast Turkey Breast or Roast Leg Ham or Chicken for \$1.50 per person)

\$18.00 per guest
(excludes GST)



Meat, Potatoes & Gravy

- Roast Beef, Lamb & Pork as above
- Hot Jacket Potatoes
- Home Style Gravy

Includes Mustard, Apple Sauce, Mint Jelly and Sour Cream

\$21.00 per guest
(excludes GST)

Meat, Potatoes, Gravy, Rolls & Salads

- Roast Beef, Lamb & Pork as above
- Hot Jacket Potatoes
- Home Style Gravy
- Fresh Dinner Rolls
- Garden or Greek Salad w/ Coleslaw and Pasta Supreme
(select 3-4 Salads, depending on number of guests)

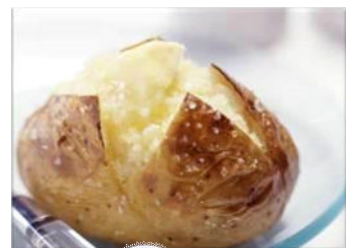
\$26.00 per guest
(excludes GST)



"The Works"

- Includes all of the above
- Plus Your Choice of 3 or 4 Salads
- And Disposables (below)

\$28.00 per guest
(excludes GST)



Staff to set-up
add \$100



Extra Disposables:
Incl. Serving Tongs, Table Covers
Plates, Knives, Forks & Serviettes
add \$2.50 per person



Delivery
Most Areas \$95 - \$120



Extra Dinner Rolls
with Butter Portions
add \$0.70c per person

Prices are based on 100 guests; ALL Prices exclude GST.

Surcharge for less than 100 guests: 15-24 +\$4.50pp, 25-49 +\$3.50pp 50-79 +\$2.50pp, 80-99 + \$1.50pp

Call us now: 03 9699 8444

The Party Carvery

Ideal for Home, Office or Parks!



**Staff
Included**

Sit Back and enjoy being the Host of your Party!
Let us take the stress out of feeding your hungry guests with our fantastic Party Carvery, Fully Staffed it is simply the best solution.

Party Carvery Roast - Your choice of 1-3 meats

- Roast Beef
 - Roast Leg of Lamb
 - Roast Leg of Pork
- (+\$1.50 pp: add Chicken as 1 of 3 meats)

Our customers tell us
"It's the best meat I've ever tasted!!"
Over 280g of cooked meat per guest!



Salads - Your choice of 3 or more

- Greek or Garden
- Coleslaw
- Pasta Supreme
- Spicy Pumpkin & Rocket Salad
- Potato with Seeded Mustard
- Roasted Vegetable Salad
- Tabouli

We recommend 3 Salads for 30 or less, 4 Salads for 40 or more
With 240g of salad per person your guests are guaranteed to be satisfied!



Served with all the Trimmings!

- Roasted Jacket Potatoes served with Sour Cream
- Home Style Gravy, Mustard, Apple Sauce, Mint Jelly
- Fresh Dinner Rolls with individual butter portions



Plates & Cutlery

- Quality Disposable Plates, Knives & Forks provided
- 2 ply Luncheon Serviettes, with the colour of your choice
- Quality Plastic Table Covers for Buffet Tables (with the colour of your choice)

**Add a Vegetarian Lasagne \$60 per tray
or a Vegan Vegi Bake for \$70 per tray!**



Staff Included



Delivery
Most Areas \$95-\$120



Add Roast Pump & Carrot form \$2.95 pp

\$33.00
per guest (excl, GST)

Prices are based on 100 guests and exclude GST.

A surcharge applies: Per Guest

15-24 +\$4.50, 25-49 +\$3.50, 49-79 +\$2.50, 79-99 +\$1.50

Call us now: 03 9699 8444

The Carvery Supreme

When you want a little extra!



Staff
Included

With the Carvery Supreme you have more choices of meat and you may also choose Salads and Hot Vegetables. This Fully Staffed menu is the very best. Includes China Plates and Stainless Steel Cutlery

Carvery Supreme Roast - Your choice of 1-3 meats

- Roast Beef
- Roast Leg of Lamb
- Roast Leg of Pork
- Roast Leg of Ham
- Roast Turkey Breast
- Roast Chicken (Boneless)

Our customers ask us:
"How do you cook your meats,
they just melt in your mouth!"

Select two Meats if you have
24 or fewer guests



Salads and Hot Vegetables - Your choice of 3 or more

- Greek or Garden
- Coleslaw
- Pasta Supreme
- Pumpkin Couscous
- Roast Pumpkin
- Roast Carrot
- Steamed Greens

Or select 3-4 Salads of your choice

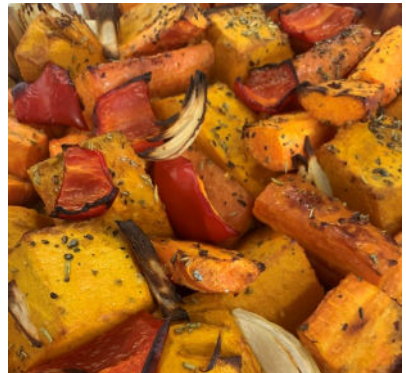
We recommend a combination of 3
Salads/Veg for 30 or less, 4 Salads/Hot
Vegetables for 40 or more!

HOT VEG:
Roast Pumpkin, Roast Carrot, with
Steamed Seasonal Greens



Served with all the Trimmings!

- Roasted Jacket Potatoes served with Sour Cream
- Home Style Gravy, Mustard, Apple Sauce, Mint Jelly
- Cranberry Sauce, Sweet Mustard Pickle appropriate to meats.
- Fresh Dinner Rolls with individual butter portions



Plates & Cutlery

- China Plates, Stainless Steel Knives & Forks provided
- 2 ply Luncheon Serviettes, with the colour of your choice
- White Table Covers for Buffet Tables



Staff Included

**Add a Vegetarian Lasagne \$60 per tray
or a Vegan Pasta Bake for \$70 per tray!**

\$38.00

per guest (excl. GST)

Prices are based on 100 guests and exclude GST.

A surcharge applies: Per Guest

15-20 +\$4.50, 20-45 +\$3.50, 46-79 +\$2.50, 79-99 +\$1.50

Call us now: 03 9699 8444

Roaster Rolls

The Hand Held Meal!



Hot Succulent Roast Meats delivered to your door with everything you need for a simple but very tasty Hand Held Meal!

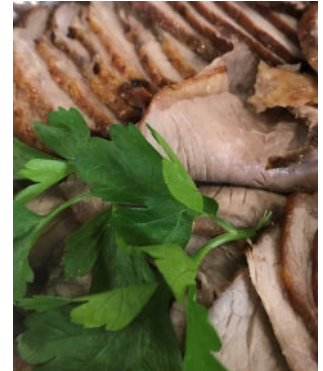
This has been one of our best kept secrets. Low in Cost; Easy to Serve!

Select any 2 Meats (200 grams per person)

- Roast Beef
- Roast Leg of Lamb
- Roast Leg of Pork

(add Roast Turkey Breast or Roast Leg Ham or Chicken for \$1.00 per person)

The meat is sliced, delivered piping hot, ready to serve!
We are happy to supply Vegi Burgers for Vegetarians!



Gravy, Rolls & Salad

- 2 x Large Fresh Dinner Rolls pp with Butter Portion
- Freshly made Home Style Coleslaw (80 grams per person)
- Home Style Gravy



Disposables:

- Plate
- Serviette
- Fork
- Table Cover
- Serving Tongs and Utensils



**Only \$10.00
per Roll**

Delivery

Most Areas \$95 - \$120



\$20.00
per guest (inc, GST)

Prices are based on 100 guests and exclude GST.

A surcharge applies: Per Guest

15-20 +\$4.00, 20-45 +\$3.00, 46-79 +\$2.00, 79-99 +\$1.00

Call us now: 03 9699 8444

Dessert Menus

Self-Serve or Plated by our staff!

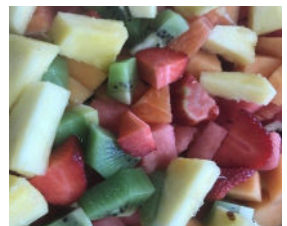
At The Spit Roast Catering Company, we provide a range of tasty desserts for your enjoyment. Available with staff or on a Self-Serve Basis

Dessert Menu #1 - Your Choice of 2 Desserts

- Fruit Strudel (Apple, Rhubarb and Berry)
- Fruit Topped Cheesecake
- Pavlova

\$7.50 per guest
(excl. GST)

Served with Fresh Fruit Salad and Double Thick Cream
(Disposable Bowls and Spoons provided, add \$2.50 for China and Stainless Steel)

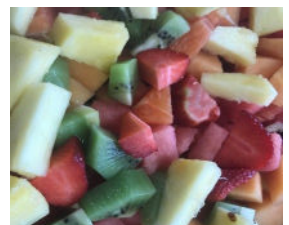


Dessert Menu #2 - Choose 2 or 3 Petite Desserts

- Select any two or three Petite Desserts from the following pages

\$9.00 per guest
(excl. GST)

Served with Fresh Fruit Salad and Double Thick Cream
(Disposable Bowls and Spoons included, add \$2.50 for China and Stainless Steel)



Staff Included: to Plate Desserts only



Disposables Included:
Quality Bowl, Dessert Spoons and Serviettes.

Prices exclude GST.

Call us now: 03 9699 8444

Classic Finger Food Menu

Chef's Value Party Menu's



18th & 21st Birthday

9 Items, 9 pieces p.p.

\$26.00 per person (excl. GST)

Served Cold:

- Sushi & Nori Rolls
- Bruschetta

Served Hot:

- Chicken Goujons
- Cocktail Spring Rolls
- Mini Pizza
- Italian Meatballs
- Mini Sausage Rolls
- Spinach & Ricotta Savoury Rolls
- Whiting Tempura Fillets

30th & 40th Birthday

9 Items, 9 pieces p.p.

\$30.00 per person (excl. GST)

Served Cold:

- Sushi & Nori Rolls:
- Bruschetta
- Peking Duck Pancakes

Served Hot:

- Gourmet Pizza
- Satay Chicken Skewers
- Gourmet Pies
- Gourmet Sausage Rolls
- Prawn Twisters
- Mini Burgers

Corporate Function 8

Items, 8 pieces p.p.

\$27.00 per person (excl. GST)

Served Cold:

- Sushi & Nori Rolls
- Peking Duck Pancakes
- Bruschetta

Served Hot:

- Mini Quiche Selection
- Gourmet Sausage Rolls
- Lamb Kofta Skewers
- Mini Hamburgers
- Spinach & Ricotta Savoury Rolls

Chef's Favourite

9 Items, 9 pieces p.p.

\$34.00 per person (excl. GST)

Served Cold:

- Vietnamese Rice Paper Rolls
- Peking Duck Pancakes
- Sushi & Nori Rolls

Served Hot:

- Lamb Kofta Skewers
- Gourmet Sausage Rolls
- Prawn Twisters
- Mini Hamburgers
- Chicken Satay Skewers
- Gourmet Pizza



Cocktail Serviettes, Serving
Platters, Disp. Side Plates
add \$50 per set (50 guests)



Staff to serve
add \$280



Delivery
Most Areas \$95-120

Food to be served cold are delivered on platters ready to serve;
Food served hot are delivered cold in oven ready trays ready for heating

Prices are based on 100 guests and exclude GST.

A surcharge applies: Per Guest

15-24 +\$4.50, 25-49 +\$3.50, 50-79 +\$2.50, 79-99 +\$1.50

Call us now: 03 9699 8444 Full Menu: www.fingerfood.com.au

Classic Finger Food Menu

Pick & Mix the Finger Food you like!



Classic Finger Food

\$2.95 per person per item (excl. GST)

Served Cold:

- **Sushi & Nori Rolls:** A selection of chicken, tuna, prawn, vegetarian, etc., served with Soy and Wasabi
- **Salami Cones:** Salami Cones, filled with freshly made dips, garnished with olives, caps., etc.
- **Bruschetta:** Our crispy Garlic Bruschetta topped with fresh Tomato, Basil, Onion & Virgin Olive Oil
- **Frittata:** Mediterranean Style crust less quiche enriched with Roast Vegetables, can be served hot or cold

Served Hot:

- **Chicken Goujons:** Strips of chicken in a Panko Breadcrumbs, served with Sweet Chilli Sauce
- **Cocktail Samosas:** A delicate triangle with a mild curry flavoured vegetable filling with Tomato Chutney
- **Cocktail Spring Rolls:** A Crispy pastry with an Asian vegetable filling with Light Soy Sauce
- **Mini Pizza:** Our mini Pizzas are available in a selection of Supreme, Hawaiian and Vegetarian
- **Italian Meatballs:** Chargrilled Beef meatballs with Italian Spices and Cheese with Tomato Relish
- **Cocktail Dim Sims:** Beef or Chicken Dim Sims made to an authentic Chinese Recipe with Light Soy Sauce
- **Mini Party Pies:** Bite size pies are filled with a tasty beef filling, served with Tomato Sauce
- **Mini Sausage Rolls:** Flaky Pastry, beef sausage and mild herbs are served with Tomato Sauce
- **Spinach & Ricotta Savoury Rolls:** Bite sized flaky pastry filled with Spinach and Ricotta, served with Relish
- **Honey Soy Chicken Medallions:** Marinated Chicken Breast crumbed and seasoned, with a Sweet Chilli Sauce
- **Chicken Mini Drums & Wings:** Tasty mini wings and drumettes, lightly spiced, with a BBQ Dipping Sauce
- **Filo Triangles:** Spinach and Ricotta Filo triangles, also available in Seafood and Mediterranean Vegetables
- **Mini Quiche Assortment:** A selection of Savoury fillings incl. Egg & Bacon, Tomato, Spinach & Asparagus
- **Whiting Tempura Fillets:** Whiting Fillets in a Tempura batter served with a Tempura Dipping Sauce
- **Falafel Bites:** Traditionally made or bite sizes are Vegetarian and Gluten Free

Gourmet Finger Food

\$3.95 per person per item (excl GST)

Served Cold:

- **Asparagus wrapped Prosciutto:** Chargrilled Asparagus wrapped in Prosciutto with Olive Oil Herbed Dressing
- **Vietnamese Rice Paper Rolls** A selection of traditional fillings with Hoi Sin Dipping Sauce
- **Smoked Salmon & Cucumber Bites** Smoked Salmon with Cream Cheese on a Cucumber Crouton
- **Ribbon Sandwich** A selection of freshly made sandwiches with a variety of gourmet fillings
- **Peking Duck Pancakes** Traditional Peking Duck with Hoi Sin Sauce, Cucumber and Spring Onion in a Pancake

Served Hot:

- **Savoury Potato Chats** A chat potato half, filled with bacon, tomato, cheese, served with Sour Cream
- **Gourmet Pizza** Prosciutto & Buffalo Moz., Buffalo Chicken, Leg Ham & Mozzarella Cheese
- **Chicken Skewers** Traditionally flavoured choice of; Thai Green Curry, Satay, Teriyaki, Yakitori
- **Beef Skewers** Traditionally flavoured choice of; Satay, Chilli, Teriyaki
- **Lamb Skewers** Traditionally flavoured choice of; Bush Tomato, Kofta, Sheet Chilli Kofta
- **Gourmet Pies** Small tasty pies filled with Curry Chicken, Lamb & Rosemary and Pepper Beef with Tom. Relish
- **Gourmet Sausage Rolls** Our special Beef or Chicken Sausage rolls with a puff pastry served with Tomato Sauce
- **Prawn Twisters** Hand Rolled Crispy Prawn cones served with a Sweet Chilli Dipping Sauce
- **Mini Burgers** Mini Burgers, served with Tomato, Lettuce & Cheese
- **Fish & Chips:** Whiting Fillets served with Fat Chips in a Cone with lemon wedge



Cocktail Serviettes, Serving
Platters, Disp. Side Plates
add \$50 per set (50 guests)



Staff to serve
add \$240



Delivery
Most Areas \$85-\$100

Food to be served cold are delivered on platters ready to serve;
Food served hot are delivered cold in oven ready trays ready for heating

Prices are based on 100 guests and exclude GST.

A surcharge applies: Per Guest

15-20 +\$4.00, 20-45 +\$3.00, 46-79 +\$2.00, 79-99 +\$1.00

Call us now: 03 9699 8444 Full Menu: www.fingerfood.com.au

Gourmet Platters Sandwiches, Wraps & more..

Our freshly made Sandwiches. Wraps and Platters are great value and guaranteed to leave your guests fully satisfied.

Fillings include:

Leg Ham, Tasty Cheese, Tomato & Pickles: Roast Beef, Tomato Relish, Rocket & Carrot: Roast Chicken, Avocado & Mayo: Curried Egg, Lettuce & Mayo: Tomato, Cheese, Lettuce, Carrot & Beetroot Relish: Tuna, Onion, Mayo & Alfalfa: Mild Hungarian Salami, Cheese, Cucumber & Relish, Roast Turkey, Brie & Cranberry: Smoked Salmon, Cream Cheese &

Point Sandwiches

Made with a selection of breads we recommend
1.75 sandwiches per person

Per Sandwich \$9.00
Per Person \$15.75



Mini Mountain Wraps

Made with mountain bread, our Mini Wraps are cut into 3 which allows you to enjoy a range of your favourite fillings.
We recommend 5 Mini Wraps per person.

Per Wrap \$9.50
Per Person \$15.75



Finger Sandwiches

For those times when you don't want to eat crust, our finger sandwiches provide an elegant alternative. We recommend 2 Sandwiches` per person.

Per Sandwich \$9.50
Per Person \$19.00



Focaccias

We cut our focaccias into 4 to allow you to enjoy a selection of fillings We recommend 1.5 per person.

Per Focaccia \$11.00
Per Person \$16.50



Platters

Fruit:
Small-\$55 Large-\$80

Gourmet Cheese:
Small-\$70 Large-\$120

Antipasto:
Small-\$65 Large-\$120

Petite Treats:
20pcs-\$60 40pcs-\$120



Fresh Salad Menu - Page 1 of 2

Freshly Made, Home Style Salads!

Depending on the number of guests you have attending we recommend 3 different salads for smaller gatherings (30 guests) and 4 perhaps 5 different Salads for larger groups (50+ guests).

Garden Salad

A traditional mix of garden greens, including Mescaline Lettuce Mix, Tomato, Celery, Capsicum, Cucumber, Carrot with an Italian or French Dressing (Gluten Free)



Greek Salad

An authentic Greek Salad with Cucumber, Tomato, Fetta Cheese, Red Onion, Kalamata Olives, Oregano with a Greek Dressing (Gluten Free)



Coleslaw

Traditional Style with Crispy Fresh Cabbage, Carrot, Celery and Coleslaw Dressing (Gluten Free)



Pasta Supreme

Penne Pasta, with Red Onion, Green and Red Capsicum, Corn and Celery, Tasty Grated Cheese, Herbs with a Thick Egg Mayonnaise Dressing



Grilled Vegetable

Char Grilled Red Capsicum, Sweet Potato, Zucchini, Eggplant, Button Mushrooms, Red Onion, with Fetta, Garlic with a Fresh Parsley, Garlic and Olive Oil Dressing (Gluten Free)



Spicy Pumpkin & Rocket

Pumpkin Pieces roasted with Red Capsicum Garlic & Onion mixed with fresh Rocket and served with a Balsamic and Olive Oil Dressing. (Gluten Free)



Salads are included in the Carvery Prices: Prices are for separate or-

\$6.50 per serve*

or \$27.00 per kg

*A serve is 240 grams. Salads are delivered in re-usable plastic trays with lids; Special Dietary requirements can be catered for. Prices exclude GST.

Call us now: 03 9699 8444

Fresh Salad Menu - Page 2 of 2

Freshly Made, Home Style Salads!

It is best to have 3-4 hearty salads to compliment a meal!

Potato & Seeded Mustard

Desiree Potato with Red Onion, Parsley, Seeded Mustard in a Creamy Egg Mayonnaise Dressing (Gluten Free)



Potato Supreme

White Chat Potato with skin off, Red Capsicum, Corn, Celery, Grated Tasty in a Creamy Egg Mayonnaise Dressing (Gluten Free)



Mediterranean Pasta Salad

Penne Pasta, Grilled Red Capsicum, Zucchini, Eggplant, Olives with a Fresh Parsley, Garlic and Olive Oil Dressing



Pumpkin Cous Cous

A beautiful blend of Roast Pumpkin pieces, Couscous, Onion & Garlic



Rice Pilaf

Spicy Fried Rice with Red Capsicum, Corn, Carrot, Peas, Spring Onions with a mild Curry Dressing



Hawaiian Rice

Rice with Pineapple, Sultanas, Walnut, Shredded Carrot, Diced Cucumber and Celery dressed with a Sweet Lemon and Garlic Dressing



Salads are included in the Carvery Prices: These Prices as for Salad Only or Extra Salad Orders.

\$6.50 per serve*

or \$27.00 per kg

*A serve is 240 grams. Salads are delivered in re-usable plastic trays with lids; Special Dietary requirements can be catered for. Prices exclude GST.

Call us now: 03 9699 8444

Petite Dessert Menu Options

Desserts you will remember.....

We are proud of our range of petite decadent desserts and indulgent cakes!
An ideal accompaniment for any meal.



Lemon Baked Cheesecake

Our Infused cheesecake is topped with lemon jelly and a dollop of Lemon cream.



Sticky Date Caramel Pudding

Sticky caramel and date pudding, infused with our delicious house made caramel sauce and topped with date and caramel, ready to heat and eat.



New York Baked Cheesecake

Our famous New York Cheesecake in perfect portions. Baked on a vanilla gluten free crumb base, makes this delicious indulgence a gluten free.



Vegan Biscoff Cake (add \$1.50pp)

Biscoff cinnamon cake topped with a vegan Chocolate Ganache, hazelnut praline, Biscoff and choc hazelnut garnish.



Tobys Choc Cheesecake

Rich chocolate baked cheesecake with a rich swirl of chocolate laced with hazelnut praline and honey. Topped with a chocolate ganache, choc deco and smashed toffee. Gluten free crumb.



Lemon Meringue

Butter shortbread base filled with our creamy lemon curd and topped with Marshmallowy Italian Meringue.



Golden Jar Cake (add \$1.00pp)

Our new Golden Jar Cake is a flavor bomb! A duo of honeycomb and vanilla mousse, topped with a dark chocolate sauce and finished with the signature honeycomb crumb.



Mixed Berry Cheesecake

Our rich baked cheesecake is finished with a berry full fruit glaze to create the perfect dessert companions. The gluten free vanilla crumb makes this a favourite for all!

\$40.00
Petite 6 Pack

Prices exclude GST.

Min. order of \$90

Call us now: 03 9699 8444

Breakfast Packages

Freshly Prepared, Ready to Serve!

All items are freshly made and you will love the variety and freshness of our breakfast selections. Our large Danishes and Muffins are halved then presented on platters to allow your guests to enjoy greater variety.

Breakfast

\$15.00 per person

- Fresh Fruit Platter
 - Small Fruit Danish/Muffin with
 - Mini Croissants (Ham, Cheese, Tomato (2pp)
- or
- Mini Quiches (2 pp)



Morning Tea

\$15.00 per person

- Small Fruit Danish /Muffin
- Warm Mini Quiche Selection
- Warm Sausage Rolls
- Warm Spinach & Ricotta Rolls

Afternoon Tea

\$12.00 per person

- Sushi & Nori Rolls
- Cheese Platter
- Petite Treats (Mini Cakes)

Lunch

\$20.00 per person

- Point Sandwiches
- Mini Mountain Wraps
- Warm Savoury
- Fruit Platter

Tea & Coffee

\$3.95 per person

- Lipton Tea
- Percolated Coffee
- With Disposable Cups (China Cups add \$1pp)
- Includes. Sugar, Milk



Extra Catering and Bar Staff

Professional Uniformed, Friendly Staff

We provide professional, fully trained event and catering staff that work with you to make sure your event runs smoothly and professionally. Our staff can assist you to make your event easier and help you enjoy your function.

Staff Costs are included with The Party Carvery and Carvery Supreme Menus

If you require extra staff costs are as follows:

Event Staff from \$70 per hour

Wait Staff from \$70 per hour

Bar Staff from \$70 per hour

BBQ & Finger Food Chefs from \$80 per hour

Staff are available from \$60 per hour with a minimum of 4 hours

The travel time of our staff is included in their hours of pay

If you are booking staff without food, a \$70 booking fee also applies!

Prices exclude GST.



\$70.00 per hr
Event Staff

\$70.00 per hr
Wait Staff

\$70.00 per hr
Bar Staff

\$80.00 per hr
Chefs—BBQ/Fingerfood

Prices exclude GST.

Minimum of 4 hour apply, including travel time!

Call us now: 03 9699 8444

Hire Goods

Please check our complete list of Hire Goods available on our web site.
Ask about our flexible Hire arrangements!

Trestle Table \$20.00

(1800x750)

*Folding also
available for
easy Pick-up*



Bar Tables \$120.00

\$120.00



Wine Combo Glass \$2.00

192 ml

Red, White Champers

Breakage \$2.50



Champagne Flute \$2.00

\$2.00

170 ml



Beer 'PUB' Glass \$2.00

200 ml

Breakage \$2.50



Cocktail Class \$2.50

\$2.50

177 ml

Breakage \$5.50



Wine Glass Red \$2.00

Elegant 245 ml

Breakage \$5.00



Wine Glass Red \$2.00

\$2.00

Elegant 245 ml

Breakage \$5.00



Café Knives, \$1.00

Forks:

Spoons

Breakage \$3.50

Cup & Saucer \$2.00

Breakage \$8.00

Urn/Percolator \$100

Pie Warmer \$120



Dinner Plate \$1.75

\$1.75

White 205mm

Breakage \$5.00

Side Plate

White 155ml

\$1.00

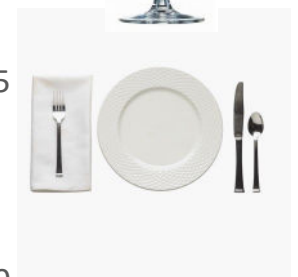
Breakage \$4.00

Soup/Dessert Bowl

White 220ml

\$1.50

Breakage \$5.00



Delivery fee additional.

Call us now: 03 9699 8444

Self-Serve and Carvery

Examples of Setting up Buffet!

Every function is different, we usually require one to two trestles for setup, but this varies on many events! The following Pictures show some Setup Options for Self Serve, Staffed and Plated Meals.





How to Order

No Deposit, Easy Process!

You may order:

By Phone: 03 9699 8444

By E-mail: info@spitroast.com.au

Once you have ordered:

For **Friday** and **Weekend** bookings we will confirm your booking on the Monday or Tuesday prior to your function. For **other bookings** we will confirm 6-7 days prior to your delivery

SAME DAY ORDERS:

Late Bookings; we can nearly always accommodate your requests.

Please ensure you speak to one of our booking staff to ensure your booking has been received.

Terms & Conditions

GST: The prices quoted are exclusive of all applicable GST charges

PAYMENT: We accept payment by Cash, Credit Card or Direct Deposit.

CORPORATE: We are happy to provide trading terms to our regular corporate customers

DEPOSITS: We do not usually require deposits for catering except for booking on Christmas Day and New Year's Eve. We require a 20% non-refundable deposit upon booking.

CANCELLATION: 4 days or more notice; no cancellation fee; Less than 3 days notice a 15% cancellation fee may apply; Less than 24 hours notice a 50% cancellation fee may apply.

SURCHARGE: **Christmas Day/Eve** is \$10.00 per person, only Self Serve Options available. New Years Eve \$200 extra for each staff member in attendance. Australia Day, Good Friday, AFL Grand Final, Melbourne Cup Day and other Public Holidays \$2.00 per person to cover extra staff costs! **Note: \$2.00 per person surcharge for December to cover extra costs of operation**

The Spit Roast catering Company reserve the right to alter or adapt menus due to seasonal or supplier shortages.

Call us now: 03 9699 8444