



**GOURMET  
GURU**  
CATERING

# Gourmet Spit Roasts

# GOURMET SPIT ROASTS



## CHARCOAL SPIT ROAST - OPTION A

**CHICKEN - \$33.00 PER PERSON**  
**PORK - \$37.00 PER PERSON**  
**LAMB - \$40.00 PER PERSON**

- Succulent Marinated Chicken, Pork or Lamb Spit Roast Gyros Style
- Lemony Garlic Sauce
- Chat Potato, Caper & Dill Salad
- Tri Coloured Coleslaw
- Mixed Garden Salad
- Fresh Bread & Butter



## CHARCOAL SPIT ROAST - OPTION B

**CHICKEN - \$43.00 PER PERSON**  
**PORK - \$47.00 PER PERSON**  
**LAMB - \$50.00 PER PERSON**

- Succulent Marinated Chicken, Pork or Lamb Spit Roast Gyros Style
- Lemony Garlic Sauce
- Chat Potato, Caper & Dill Salad
- Tri Coloured Coleslaw
- Baked Butternut Pumpkin, Fire-Roasted Red Pepper & Rocket Salad with Tahini Infused Yoghurt Dressing
- Mixed Garden Salad
- Fresh Bread & Butter
- Homemade Belgium Chocolate Brownie
- Sliced Seasonal Fruits



**MINIMUM ORDER 30 PEOPLE -  
EXTRA COST FOR SERVING STAFF  
FOOD COOKED OFFSITE**



# GOURMET SPIT ROASTS

## SPIT ROAST EXTRAS

### SALAD OPTIONS

**\$3.50 PER PERSON PER SALAD**

- Zesty Greek Salad
- Asian Broccoli & Toasted Almond Salad with Sweet Sesame Dressing
- Watermelon, Pomegranate, Feta & Wild Rocket Salad with Minted Dressing
- Traditional Caesar Salad with Maple Bacon, Shaved Parmesan, Crunchy Garlic Croutons, Romaine Lettuce & Home Made Dressing
- Crisp Pear, Parmesan & Arugula Salad with Blue Cheese Dressing
- Crunchy Rice Salad



### OTHER OPTIONS

**\$3.50 PER PERSON PER OPTION**

- Baked Jacket Potatoes with Sour Cream
- Roast Medley of Vegetables
- Steamed Vegetables (broccoli, beans, carrots)



### DESSERT OPTIONS

**\$4.50 PER PERSON PER DESSERT**

- Pavlova with Fresh Fruit
- Tiramisu
- Berry Cheesecake
- Sticky Date Pudding with Salted Caramel Sauce
- Howquadale Apple Crumble
- Mixed Fruit Trifle
- Chocolate Mouse
- Platter of Assorted Sweets & Slices



# GOURMET GURU CATERING

## LEGEND

- H = Heating Required
- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan

## EVENT EQUIPMENT - HIRE FEE FROM \$1.50 PER ITEM

- Hire Glassware (wine & water glasses, champagne flutes)
- Hire Dinner & Side Plates
- Hire Dessert Bowls
- Hire Cutlery (knives, forks, dessert spoons, teaspoons)
- Hire Trestle Tables (\$10.00 each)
- Hire Black Tablecloths (\$5.00 each)
- Hire Large Galvanised Metal Drink Tubs (\$10.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - 125 of each (\$30.00)
- Beverage Station - Tea/Herbal Tea/Coffee/Decaf/Fruit Punch/Water/Milk/Sugar (Price on Application)



## WAIT STAFF

- Event wait staff can be supplied (subject to availability)
- Includes heating & plating supervisor + serving staff
- RSA (Responsible Service of Alcohol) Staff Available
- Cost is \$60.00 per wait staff per hour
- Minimum of three hours per wait staff

## BOOKING

If you wish to proceed with an event booking, please email [info@gourmetguru.com.au](mailto:info@gourmetguru.com.au) with the date, time, location, number of guests and finger food choices - we'll reply promptly to confirm our availability and will lock your booking in - if you have any questions, please feel free to ask.

