



GOURMET SPIT ROAST MENU

(Minimum 30 Guests)

Our Gourmet Spit Roast Menu Features a Selection of Slowly Oven Roasted Meats, Salads and Vegetables.

Select Two Meats From the Choices Below:

- Prime Yearling Roast Beef (GF) with our Famous Mustard /or our **New** Spicy Mustard Gravy (GF)
Tender Roast Pork (GF) with Apple Sauce (GF)
- Succulent Roast Lamb (GF) with Mint Sauce (*Allergens: Gluten*)
- Delicious Ham (GF) with ******Seeded Mustard (Served Cold)
- New** Seasoned Boneless Chicken Thigh (*Allergens: Gluten*) with Mustard Gravy (GF)
- Hot Roast Turkey (GF) with ******Cranberry Sauce (Extra Per Guest)



Served with Steaming Hot Jacket Potatoes (GF) with Sour Cream (GF) (*Allergens: Dairy*)

New upgrade to Potato Bake for Extra Per Guest (*Allergens: Gluten & Dairy*)

New Potato Mash (GF) (*Allergens: Egg & Dairy*) with Mustard Gravy (GF) (Extra Per Guest)

Freshly Baked Dinner Roll (One Per Guest) with Butter (*Allergens: Gluten & Dairy*)

A choice of freshly prepared salads and/or vegetables from the selections below:

30-49 Guests: Choice of any combination of 4 salads

50+ Guests: Choice of any combination of 5 salads

HOT VEGETABLE SELECTION

****No Added Gluten**

- New** Glazed Baked Pumpkin (GF) ******Mixed Roast Vegetables (GF)
- Cauliflower Cheese (*Allergens: Gluten & Dairy*) **New** Broccoli-Cauliflower Cheese (*Allergens: Gluten, Nuts & Dairy*)

Or any Vegetable selection from the Award Winning Classic Spit Roast Menu.

FRESH SALAD SELECTION

- ****Traditional Chunky Greek Salad (*Allergens: Dairy*) Mediterranean Farfelle Salad (*Allergens: Gluten & Dairy*)
- Gourmet Caesar Salad (*Allergens: Gluten, Eggs, Seafood & Dairy*) ******Gourmet Potato, Egg and Bacon Salad (*Allergens: Eggs & Dairy*)
- ****Roasted Balsamic Beetroot, Chickpea & Fetta (*Allergens: Dairy*) **New** Chicken Caesar Salad (*Allergens: Gluten, Eggs, Seafood & Dairy*)
- New** Salmon Nicoise (*Allergens: Gluten, Eggs, Dairy & Seafood*) ******Zesty Bean Salad

Or any Salads selection from the Award Winning Classic Spit Roast Menu.

Number of Guests	Plus Staff Required (min. 4hrs)
250 +	5+ Staff
161 - 249	4-5 Staff
101 - 160	3-4 Staff
61 - 100	2 Staff
30 - 60	1 Staff

#For minimal additional cost you will receive 20% more meat, potatoes, bread and salad.

****Made on equipment that also processes products containing gluten**

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See Overleaf



YOU HAVE THE CHOICE OF EITHER:

1. DO-IT-YOURSELF

For an additional cost we can provide you with a D.I.Y. Kit which includes all serving equipment required e.g bowls, tongs, spoons, etc

For a small additional charge, we can fully prepare all salads into bowls, ready to serve prior to pick up / delivery.

AND/ OR

For an additional fee, we can pre-carve your meat prior to delivery (Extra charges apply) or pick-up.

OR

2. FULLY STAFFED CATERING

To present your Award Winning Gourmet Spit Roast Menu, we recommend you utilise the services of our Professional Catering Staff, who can attend your function, carve the Roast, serve the food and tidy up, allowing you to enjoy the celebration.

Staff Member(s) provided for your event will be required for either four or five hours depending on the serving requirements of your event. Extra charges will apply*.

*A 10% surcharge applies to Public Holidays.

In certain circumstances, we may need to suggest to increase staffing numbers

DINNERWARE

(Melamine) Main with Stainless Steel Knife/Fork and (Plastic) Dessert Plate with Plastic Spoon Extra Per Guest.

OR

Melamine Mains Only with Stainless Steel Cutlery (for Extra Per Guest).

Plastic Dinnerware also available as an alternative Extra Per Guest. (Extra Per Guest for Mains Only).

Serviettes are included with all Dinnerware

OPTIONAL EXTRAS

See our Extras Menu attached in relation to a range of tasty platters, soups and other hot accompanying meals.

APPETISERS

From \$4.95 Per Guest

Choose any 3 selections from the following:
(3 Portions Per Person)

- Lightly Crumbed Fish Goujons (**Allergens: Gluten & Seafood**)
- Chargrilled BBQ Meatballs (GF)
- Mini Sausage Rolls (**Allergens: Gluten**)
- Mini Pizzas (**Allergens: Gluten**)
- Mini Quiches (Vegetarian Available) (**Allergens: Gluten & Dairy**)
- Party Pies (**Allergens: Gluten**)
- New** Spinach & Ricotta Rolls (**Allergens: Gluten & Dairy**)
(Fingerfood Starters are served from platters with serviettes and dipping sauce included).

DESSERTS

\$5.95 Per Guest

Choose up to 3 selections depending on Guest numbers from the following
(One Slice Per Guest)

- Decorated Pavlova (GF) with Fresh Cream & Seasonal Fruit (**Allergens: Dairy**)
- New** Oreo Baked Cheese Cake (**Allergens: Gluten & Dairy**)
- New** Salted Caramel Cheese Cake (**Allergens: Gluten & Dairy**)
- New** Sticky Date Cake With Caramel Sauce (**Allergens: Gluten & Dairy**)
- New** Berry Frangipane Tart (**Allergens: Gluten & Dairy**)
- Black Forest Cake (**Allergens: Gluten & Dairy**)
- Lemon Lime Brulee Tart (**Allergens: Wheat, Dairy, Egg, Soy & Nuts**)
- Red Velvet Cake (**Allergens: Wheat, Dairy, Egg, Soy & Nuts**)
- Honey Macadamia Cheese Cake (**Allergens: Wheat, Dairy, Egg, Soy & Nuts**)
- Cookies & Cream Cheese Cake (**Allergens: Wheat, Dairy, Egg Soy & Nuts**)
- New** Sticky Date Cake With Caramel Sauce (**Allergens: Gluten & Dairy**)
- New** Orange Almond Cake (GF) (**Allergens: Dairy, Egg & Nuts**)
- New** Banana Cake (GF) (**Allergens: Egg**)
- New** Chocolate Cake (GF) (**Allergens: Soy & Egg**)

AFTER DINNER

\$3.15 Per Guest

Coffee, Tea and Cream Filled Chocolates
(Foam Cups, Sugar and Milk Included)

KIDDIES MENU

We haven't forgotten the children either!

Additional cost per guests apply

We have a specially designed Kiddies Menu for children under 8 years of age which includes a platter of:
Party Pie (**Allergens: Gluten**), Sausage Roll (**Allergens: Gluten**)
Mini Pizza (**Allergens: Gluten**) Chargrilled BBQ Meatball (GF)
Chicken Nugget (**Allergens: Gluten**) GF Option Available
(Served with complementary sauces)

All prices include GST. Prices are subject to change without notice. Menu items subject to availability.

Prices quoted are for functions within the Perth Metropolitan Area only.

Different prices apply for all functions to be held in December.

Additional travel charges will apply for function outside metro area.

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