

WELCOME  
TO  
KIWI SPIT ROAST COMPANY

Our service includes the following (at no extra costs!)

All high quality crockery, cutlery, serviettes, serving tables only and white linen cloths

For the serving tables

Our experienced team offers a friendly and professional service, ensuring your special occasion is an experience to remember

Bridal parties are served free at their table only with Wedding Banquet Menu Option

We can adapt the menu to suit your individual requirements

We strive to provide you with the same high level of presentation & service whether it be catering in your home or at a venue of your choice whatever the occasion

Children under 12 half price    Children under 5 years, \$1 per age per menu

Minimum number of adults 40 for most menus

Travel cost is \$3.00 per k one way only

A 20% deposit is required to confirm booking

All prices are GST inclusive

# Platters

**TO SERVE FROM 25**  
Ploughmans platters

From **\$200.00**

Fruit platters  
From **\$200.00**

Sandwich platters  
From **\$180.00**

Savouries platters  
From **\$180.00**

Sushi platters  
From **\$200.00**

Cheese platter  
From **\$250.00**

# Hors D'oeuvres

**Choice of 4**  
**\$12.90 per person**

**Smoked Salmon Mousse**  
**Canapés**  
**Samosa**

Vegetable and curry filling  
**Deep fried wontons & mini**  
**spring rolls**

Served with sweet & sour sauce

**Sushi Rolls (assortment)**  
Served with wasabi, ginger and  
soy sauce

**Chicken Nibbles**  
Chinese honey glazed

**Garlic & Cheese Bundle**  
Cheese with chopped parsley  
seasoned with garlic and black  
pepper wrapped in filo pastry

**Mini Crepe pinwheels**  
Filled with ham & mustard &  
smoked chicken & apricot

# **SALADS**

## **Tossed garden salad GF+DF+NF**

**Lettuce garnished with Cucumber, tomatoes, capsicum & gaufrette of carrot**

## **Italian Pasta**

**Pasta, pepper, marinated black olives, julienne of vegetables with tomato pesto dressing**

## **Roast Kumara GF+DF**

**Chilled roast Kumara flavoured with cumin, coriander & crystalized ginger**

## **Waldorf salad GF + DF**

**Diced apples, sliced celery, sultanas, walnut pieces and mayonnaise**

## **Greek Salad GF+NF**

**Fancy lettuce, tomato, cucumber, red onion Sun-dried tomato, feta cheese & stuffed green olives**

## **Potato & Egg Salad GF+DF+NF**

**Large diced potatoes, layered with boiled egg quarters, chopped spring onion, mayonnaise and fresh parsley**

## **Brown Rice Salad GF+DF+NF**

**Steamed brown rice with assorted beans and vegetables, balsamic & mint dressing**

## **Coleslaw GF+DF+NF**

**Sliced cabbage, celery and grated carrot bound by honey mustard dressing**

## **Smoked chicken & Udon Salad DF+NF**

**Smoked chicken with Udon noodles garnished with diced vegetables & honey mustard dressing**

## **Seafood Salad DF**

**Shrimps and Surimi bound by our seafood sauce**

## **Baby Beets GF+DF+NF**

**With Balsamic Glaze**

## **Vegetable medley salad GF+DF**

### **Option A**

**\$30.50 per person**

(Min 40 adults)

#### **2 Choices of Spit Roasted Meats**

Pork with crackling

Beef with horseradish/mustard

Lamb with rosemary

Chicken with stuffing

Served with hot gourmet potatoes

#### **Salads**

##### **(Choice of 4)**

Tossed Lettuce

Italian Pasta

Roast Kumara

Coleslaw

Greek Salad

Seafood

Baby Beets

Vege Medley

Waldorf salad

Potato & Egg Salad

Brown Rice & Bean Salad

Smoked Chicken & Udon Salad

Plus sliced buttered French bread,  
rich tasty gravy

With a variety of sauces

### **Option B**

(Min 80 adults)

**\$48.00 per person**

2 choices of Spit Roasted Meats

Pork with crackling

Lamb with rosemary and teriyaki  
sauce

Beef with horseradish/mustard

Chicken with stuffing

Plus Honey glazed ham (on the  
bone)

Hot vegetables (choice of 2)

Cauliflower Mornay

Vegetable medley

Honey glazed carrots

Minted garden peas

Plus gourmet potatoes

#### **Salads**

(Choice of 4 from our salad menu)

Plus dinner rolls and butter or  
sliced buttered baguettes

Served with rich hot gravy and a  
variety of sauces

**Winter Menu**

**\$42.50 per person**

**Min 40 adults**

**(Choice of 3)**

**Spit Roasted Meats**

Pork with crackling

Lamb with rosemary

Beef with horseradish/mustard

Chicken

**Hot Vegetables Choice of 2**

Cauliflower Mornay

Minted Garden Peas

Honey Glazed Carrots

Vegetable medley

Served with hot gourmet  
potatoes

Any 4 selection of salad from  
our salad menu

Plus sliced buttered French  
bread,

**Rich tasty hot gravy**

With a variety of sauces

**Summer Menu**

**Min 40 adults**

**\$38.50 per person**

**Spit Roasted Meats**

**(Choice of 3)**

Pork with crackling

Lamb with rosemary

Beef with

horseradish/mustard

Chicken

Served with hot gourmet  
potatoes

**Choice of 6 Salads**

Tossed lettuce

Greek

Coleslaw

Seafood

Italian Pasta

Baby beets

Vege medley

Roast Kumara

Waldorf

Potato & Egg

Brown Rice

Smoked Chicken & Udon

Plus sliced buttered French  
bread,

**Rich tasty hot gravy**

With a variety of sauces

**GOURMET BBQ**

Min 40 adults

**\$38.00 per person**

Malaysian Chicken Satay Kebabs

Marinated Steaks

Gourmet Beef Patties

Sausages

Mushroom Gravy

**Salads**

**Choice of 6**

Tossed Lettuce

Greek salad

Coleslaw

Seafood

Baby Beets

Veg Medley

Italian Pasta

Roast Kumara

Waldorf salad

Potato & Egg Salad

Brown Rice & Bean Salad

Smoked Chicken & Udon Salad

Plus sliced buttered bread and

A variety of sauces

**LUNCH ONLY MENU!**

Eating time from 11am -2pm

\$25.50 per person

(Minimum 50 adults)

**Pork with crackling**  
**Beef with horseradish/mustard**

Coleslaw

Lettuce & sliced vegetables

Plus Burger Buns, rich tasty gravy  
and a variety of sauces & pickles

No Cutlery & crockery for burgers  
only napkins

**Wedding Banquet  
(min 80 guests)  
\$95.00 per person**

**Hors D' Oeuvres**  
(Choice of 4)

**Mains**

2 choices of Spit Roasted Meats  
Pork with crackling  
Lamb with rosemary and teriyaki  
sauce  
Beef with horseradish/mustard  
Chicken

PLUS Honey glazed ham (on the  
bone)  
Hot gourmet potatoes  
Hot vegetables (choice of 2)  
Salads (choice of 4)

Served with dinner rolls and butter  
or sliced buttered baguettes

**Desserts (choice of 4)**

**Also includes Tea & Coffee for  
20 people**

**DESSERTS**

**(Choice of 4)**

**\$11.00 per person**

Fresh Fruit Salad  
Traditional Pavlova  
Mini Danishes  
Profiteroles  
Cheesecake  
Mini Tarts  
Chocolate Log  
Apple Crumble with hot custard

**\$6.00 per person**

Cheeseboard  
A selection a New Zealand cheeses  
served with an assortment of  
crackers

Tea and Coffee

**\$5.50 per person**

Served with after dinner mints