



Function and Event Menu 2018

Catering, event management & Melbourne's most amazing venues

It's your event: enjoy it with your guests.

It's ours to co-ordinate.

Trust our expert catering team and event management experts with the smooth running of your event, leaving you free to be the perfect host.

Special events must be, as the name suggests, special.

Whatever the occasion, leave a lasting impression on your guests with one of ACC Catering's superb function packages, all delivered with our exemplary service and professionalism.

At ACC we provide a large range of tantalising menus and incredible venues to suit all budgets and tastes. We also have all your entertainment and styling needs covered. Our advice and expertise will ensure you create the perfect event.

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Spit Roast Menu

Our spit roast menu has been designed with the understanding that catering should provide a relaxed and pleasurable experience from the beginning through to the end. ACC Catering provides delicious, succulent roasted meats cooked on site or off site, accompanied by house made salads and hot vegetables with all the trimmings, ensuring a lasting impression on your guests every time.

Our Spit Roast menu includes; food service tables with fully skirted black linen table cloths, china plates, stainless steel cutlery, napkins, serving utensils, staff and equipment.

Canapés

Selection One

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Mushroom and parmesan Arancini balls with pesto dip **V**

Gourmet beef sausage rolls with tomato relish

\$10.00 per person (3 pieces)

Selection Two

Chicken rice paper rolls, pickled vegetables and plum dip **GF**

Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**

A selection of petite pies and relish

Roasted red pepper, spinach and feta quiche with capsicum relish **V**

Gourmet beef sausage rolls with tomato relish

\$15.00 per person (5 pieces)

Main Course

Choice of one, two or three meats plus vegetarian option if required

Beef

Marinated pasture-fed prime beef served with, two mustards and horseradish relish

Lamb

Boned leg of Riverina lamb served with mint jelly

Pork

Rolled loin of pork served with crunchy golden crackling and traditional apple sauce

Vegetarian Option

Home-made vegetable lasagna **V**

Spit Roast cooked onsite additional \$145.00



Salads and sides

Steamed seasonal vegetables with olive oil and sea salt **V, GF**

Asian slaw with carrot, capsicum, mint, cashews and lime dressing **V, GF**

Penne pasta with marinated vegetables, semi dried tomato and olive oil **V**

Baby leaf with cherry tomato, cucumber red onion and feta **V, GF**

Also Included

Baked potatoes, sour cream, chives **V, GF**

Gravy and condiments

Buttered French bread sticks

China plates, stainless steel cutlery, napkins, staff, food service trestles and linen

Choice of 2 or 3 meats – including vegetarian lasagna if required

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|--------------------|---------------------|----------------------|---------|
| • 30 – 50 Guests | \$34.00 per person. | One Meat - Beef Only | \$32.00 |
| • 50 – 100 Guests | \$30.00 per person. | One Meat - Beef Only | \$28.00 |
| • 100 – 150 Guests | \$28.00 per person. | One Meat - Beef Only | \$26.00 |
| • 150 plus Guests | \$26.00 per person. | One Meat - Beef Only | \$24.00 |

Desserts

Choice of two

Classic New York baked cheesecake

Home-made traditional zesty lemon tart

Flourless orange cake with citrus glaze **GF**

Black Forest cake with Kirsch and black cherries

Death by chocolate **GF**

Rich chocolate cake with a caramel mousse centre

All desserts are served with double thickened country cream

\$9.00 per person

Coffee – Buffet Service

Freshly percolated Sensory Lab coffee and Madame Flavour herbal infusions

\$4.00 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free

All dietary requirements catered for

Price includes all required kitchen, floor staff, crockery, cutlery, napkins and GST