



Spit Roast Menu 2020

Catering, Event Management & Melbourne's Most Amazing Venues

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

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

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.

ACC Catering provides a large range of tantalising menus and 30 incredible venues. We also have all your event needs covered, including; beverage packages, entertainment, hire equipment, security, styling and any other requirements.

Our advice and expertise will ensure you create the perfect event.

2/249 Bay Road
Cheltenham VIC 3192
0436 390 788
03 9555 4000

info@acc-catering.com.au

www.acc-catering.com.au

www.melbournevenues.com.au



Spit Roast Menu

Our spit roast menu has been designed with the understanding that catering should provide a relaxed and pleasurable experience. ACC Catering provides delicious, succulent free range roasted meats, accompanied by house made salads and all the trimmings.

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

Canapés

Selection One

Sweet potato, caramelized red onion and goat's cheese frittata, red capsicum relish
V, GF

Heirloom tomato, basil, red onion bruschetta **VG, GFO**

Gourmet beef sausage rolls, green tomato relish

\$10.00 per person (3 pieces)

Selection Two

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, basil, red onion bruschetta **VG, GFO**

Gourmet beef sausage rolls, green tomato relish

Moroccan chicken skewers, mint yoghurt **GF**

Selection of mini pies, tomato jam **V ¼**

\$15.00 per person (5 pieces)

Main Course

All meats are premium quality single source, free range and hormone free.

Beef - Marinated pasture fed Gippsland prime beef, selection of condiments

Lamb - Boned leg of Riverina lamb, mint jelly

Pork - Rolled loin of Otway pork served, crackling, traditional apple sauce

Chicken - Boned, rolled, roast free range chicken, red capsicum relish

Vegetarian Option - Home-made Mediterranean vegetable pasta bake **V, VG/GF**

Spit Roast cooked onsite additional \$165.00

Salads

Beetroot medley, rocket, Persian feta, almond flakes, balsamic glaze **V, GF**

Hand cut creamy slaw, wombok, red cabbage, carrot, red capsicum **V, GF**

Penne pasta, basil dressing, green beans, spinach, shaved parmesan **V**

Baby leaf salad, cherry tomato, cucumber, red onion, fresh herbs **V, GF**

Also Included

Roasted baby chat potatoes, garlic, rosemary, sea salt **V, GF**

Rustic baguette with butter pats

Gravy and condiments

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

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

- | | | | |
|--------------------|---------------------------|----------------------|----------------|
| • 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 |

0436 390788
03 9555 4000

www.acc-catering.com.au
www.melbournevenues.com.au

Desserts

Choice of two

Classic New York baked cheesecake

Home-made traditional zesty lemon tart

Flourless lemon cake, 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

\$10.00 per person

Coffee – Buffet Service

Freshly percolated Sensory Lab coffee and Twinings herbal infusions

\$4.00 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** – Vegan

Price includes, china plates, stainless steel cutlery, napkins and GST

Please note that ACC Catering can tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.

0436 390788

03 9555 4000

www.acc-catering.com.au
www.melbournevenues.com.au