



**CATERING IN A BOX**  
Corporate and Private events

# Spit Roast Menus

Catering in a Box provides all crockery, cutlery and tablecloths (for the buffet table only). Your event comes fully served by our friendly staff, and we do the clean up so you don't have to!

Please enquire as to gluten free, vegetarian and vegan options. Dishes will be labelled on buffet tables as to dietary requirements.

Please choose from one of the menus below, then choose your dishes.

## **Corporate Catering— \$54.00 per person, minimum 40 people**

Spit roast meats—choose 3 options  
Hot buttered potatoes, minted and buttered  
Rich brown gravy  
Hot vegetables—choose 3 options  
Fresh salads—choose 6 options  
Desserts—choose 4 options

Optional—swap desserts for extra salads or hot vegetables.

## **Spitroast classic— \$46.00 per person, minimum 40 people**

Spit roast meats—choose 3 options  
Hot buttered potatoes, minted and buttered  
Rich brown gravy  
Hot vegetables—choose 2 options  
Fresh salads—choose 4 options  
Desserts—choose 3 options

Optional—swap desserts for extra salads or hot vegetables.

## **In a Box— \$28.95 per person, minimum 40 people**

Spit roast meats—choose 2 options  
Hot buttered potatoes, minted and buttered  
Rich brown gravy  
Hot vegetables—choose 2 options  
Fresh salads—choose 3 options  
Desserts—choose 2 options

Optional—swap desserts for extra salads or hot vegetables.

## Options to choose from:

### Spit Roast Meats

- Whole chicken stuffed and seasoned, served with cranberry sauce
- Ham on the bone glazed and spit roasted
- Pork with awesome crackling
- Prime seasoned beef
- Southern BBQ pork spare ribs
- Satay chicken skewers
- Vegetarian BBQ patties available on request

Hot gourmet potatoes, minted and buttered and hot gravy

### Hot vegetables

- Cauliflowers and broccoli with cheese sauce
- Spit roasted pumpkin
- Spit roasted kumara
- Spit roast pumpkin, kumara, and carrot
- Buttered corn kernels
- Sweet glazed baby carrots
- Baby garden green peas
- Steamed rice

### Fresh salads

All salads are prepared fresh, from scratch, in our commercial kitchen

- Button mushrooms and capsicum with balsamic reduction
- Caesar salad with parmesan cheese and bacon
- Creamy coleslaw in creamy mayo dressing
- Curried egg and celery
- Gourmet potato with sour cream, seeded mustard and chives
- Greek salad with mesclun lettuce
- Potato egg and celery
- Spiral pasta with sundried tomato and fresh baby spinach
- Chicken and curry rice with raisins

### Desserts

All desserts come with fresh cream

- Banana cake with chocolate ganache frosting
- Carrot cake with cream cheese and lemon icing
- Lemon and orange cheesecake
- Chocolate sponge log with raspberry coulis
- Fresh tropical fruit salad
- Dark chocolate and raspberry fudge brownie
- Profiteroles with chantilly cream
- Traditional pavlova with fresh fruit