



SPIT ROAST CATERING

FROM \$26.90 PER PERSON

CHOOSE ANY 2 FROM THE BELOW SELECTION

Boneless Leg of Roast Pork
with apple sauce and gravy

Tender Yearling Beef
with pan juice gravy and mustard

Roast Chicken
whole roast chicken with a tasty stuffing

Honey Glazed Baked Leg of Ham
slow cooked then basted with local honey

Roast Turkey Buffet
with cranberry sauce (additional \$2.00 per person)

ALL SPIT ROASTS COME WITH OUR CHEF'S SPECIAL HERB & GARLIC ROAST POTATOES PLUS BREAD ROLLS/BUTTER PORTIONS AS WELL AS CONDIMENTS TO COMPLIMENT YOUR SELECTION

PLUS CHOOSE 4 HOT VEGETABLES OR SALADS FROM SELECTION BELOW

VEGIES

Wedges of Roast Pumpkin

Buttered Corn on the Cobb

Baby Green Peas with butter & mint

Julienne Carrots with a sweet honey glaze

Cheesy Cauliflower Mornay

SALADS

Traditional Creamy potato salad

German Style Potato Salad

Home Style Coleslaw

Asian Glass Noodle Salad

Pumpkin, Spinach & Pine Nut Salad

Creamy potato salad

Mediterranean Couscous Salad

1300 782 969
info@tccatering.com.au
www.tccatering.com.au

CORPORATE
WEDDINGS
SPECIAL EVENTS



ADD 5 VARIETIES OF FINGER FOOD
STARTERS \$7.95 PP

CHOOSE FROM THE SELECTION BELOW

COLD

Hand Wrapped Sushi Nori Rolls
w pickled ginger and soy sauce

Smoked Salmon & Brie Cheese Tartlets

Char-Grilled Zucchini Ribbons Wrapped Around Roast Cherry

Tomato/topped with Goats Cheese

Avocado Topped Blini with Marinated Red Peppers

Pumpkin, Walnut & Rocket Bruschetta

HOT

**Hand Wrapped Cocktail Spring Rolls with sweet chilli
dipping sauce**

Salt & Pepper Calamari with tartare sauce and lemon wedges

Ricotta Cheese & Spinach Pastry Triangles

Home Style Cocktail Sausage Rolls w tomato sauce

Tikka Style Beef Meat Balls

Cocktail Size Chicken Satay Sticks w peanut sauce

Selection of Gourmet Baby Quiche
spinach, Lorraine, chorizo

ADD 3 SWEETS FROM \$8.80 PP

CHOOSE FROM THE SELECTION BELOW

Banana Rum Pancakes

Queensland bananas in a rich and creamy rum sauce wrapped in a wafer this French crepe. Plus \$3.00 per person minimum quantity of 20

Sticky Date Pudding with a decadent butterscotch sauce

Decadent Chocolate Mud Cake

chocolate mud cake drizzled with chocolate ganache and just a hint of rum liqueur

Fruit Salad Pavlova

a traditional Australian favourite

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Lemon Meringue Pie

Banoffee Gateau

real banana cake filled with caramel and caramel cream dressed with grated chocolate

Traditional Apple Pie

served as it should be.....warm with whipped cream

STAFF COSTS: CHEF \$200.00 / WAITER \$150.00

INCLUDES CLOTHED BUFFET TABLE

HAVE YOUR MENU DELIVERED READY TO EAT FROM \$88.00

ECO FRIENDLY DISPOSABLE CROCKERY, CUTLERY & NAPKINS ARE SUPPLIED WITH ALL ORDERS

WHITE CROCKERY PLATES, STAINLESS-STEEL CUTLERY & HIGH QUALITY PAPER NAPKINS ARE AVAILABLE FOR AN EXTRA \$3.95 PER PERSON. ONLY AVAILABLE WITH STAFFED EVENTS

*TROUT ONLY AVAILABLE WITH STAFFED EVENTS

GLUTEN FREE, VEGAN, VEGETARIAN AND OTHER DIETARY NEEDS CAN BE CATERED, JUST LET US KNOW AT THE TIME OF BOOKING

MINIMUM NUMBERS APPLY TO ALL MENUS

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