



SPIT ROAST SPRING SPECIAL

COMES WITH FINGER FOOD STARTERS
\$29.95 PER PERSON

STARTERS

Traditional Italian Bruschetta

Cucumber Topped with Tandoori Chicken & Mint yoghurt

Crumbed Calamari w tartare

Cocktail Vegetarian Spring Rolls

Bite Size Gourmet Beef & Burgundy Pies

MAIN COURSE

Slow Roast Mustard Crust Roast Beef Bolar

Roast Boneless Leg of Pork

Served with apple sauce, mustard, chef made gravy, bread rolls & butter, Roast Potatoes, Roast Pumpkin, Honey Carrots and Minted Peas

ADD 2 SWEETS FROM \$8.80 PP

CHOOSE FROM THE SELECTION BELOW

Hot Apple Crumble with Creamy custard

Mixed Berry Cheesecake

Lemon Meringue Pie

Decadent Chocolate Mudcake

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

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

1300 782 969
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www.tccatering.com.au

**CORPORATE
WEDDINGS
SPECIAL EVENTS**