

ROAST MEATS & SIDE DISHES
\$45 pp + GST

CHOOSE A SELECTION OF 2 MEATS & 3 SIDES

ROASTED GLAZED LEG OF HAM
Glazed with a ginger, Lime & maple syrup glaze.

MOROCCAN ROAST CHICKEN
Served with a tomato dressing & a garlic yogurt

ROASTED BEEF
With, a pepper & seeded mustard & garlic rub

ROASTED LEG OF PORK
Marinated in fennel seed, garlic, lemon & rosemary

ROASTED LEG OF LAMB
Marinated in garlic, lemon, rosemary & seeded mustard.

**SIDE & SALAD DISHES TO COMPLIMENT YOUR FEAST
OR BUFFET**

**Rosemary salted smashed potatoes Baked in the oven
until crisp**

**A Variety of Fresh Lettuce tossed
with Capsicum, Cucumber and Tomatoes Tossed
through with a Light Vinaigrette.**

**Sweet potato & Almond crumble Cooked with cream &
ginger**

**Caesar Salad with Garlic Croutons, Bacon, egg & Cos
Lettuce All Tossed through a Home-Made Caesar
Dressing and Topped with Freshly Shaved Parmesan
Cheese.**

**Traditional slaw with shredded red & white cabbage,
carrots shallots & parsley all tossed in mayo & apple
cider vinegar**

**Asian cabbage Salad, Tossed with Crispy Noodles,
carrots, shallots and a Sesame & Mint Sweet soy
Dressing.**

**Baby spinach Leaves with Cumin Spiced Roasted
Pumpkin drizzled with a maple & mustard dressing
sprinkled with dried cranberries & pumpkin seeds**

**Greek style Salad with olives & feta tossed with
mixed leaves roasted capsicum with a Lemon & garlic
herb oil**

**Spiral Pasta Salad Tossed with baby Spinach leaves,
Tomatoes, Spanish onion, feta, olives a hint of chili
tossed in a tomato olive oil dressing**

**Spiced mixed brown rice salad Tossed with roasted
sweet potato, parsnip, Spanish onion with raisins &
almonds.**

**Rocket mix, dressed with beetroots that have been
roasted in maple, orange & cinnamon served with
candied walnuts, shaved pear and goat's cheese & a
verjuice dressing**

**Red Quinoa Salad Tossed with, cherry tomatoes,
Rocket & Cos lettuce, avocado, topped with Persian
Feta & sweet potato chips**

**German style creamy potato salad, with bacon,
shallots
Tossed with a seeded mustard mayo with paprika &
malt vinegar
Can also make vegan option as well**

**Sliced tomato & smashed cucumber salad, with
pickled onion, chopped olives and capers with torn
bocconcini**

Drizzled with my garlic herb oil & lemon zest

**Whole Roasted Moroccan cauliflowers served on a
Whipped fetta with roasted cashews
Drizzled with a tahini and chickpea dressing**

**MINI SOUR DOUGHS WITH BUTTER
STAFF IS ADDITIONAL TO COOK AND SERVE YOU @
\$50 PER HR
WHERE NEEDED**

**SMALL GROUPS OF 10 OR MORE
WE CAN DESIGN A PICK-UP MENU FOR YOU**

No Staff? No Problem - Take-Home Packages Available

**Want to enjoy a delicious meal without the hassle of
cooking or hosting staff?**

**We offer a pick-up option for small groups of 10 or
more, perfect for relaxed gatherings at home or your
holiday home!**

What's Included:

- ✓ **All food fully prepared and ready to go to a certain point**
- ✓ **Packaged on all my platters & bowls for easy reheating or plating makes for a better presentation , also very friendly on our environment .**
- ✓ **Designed around your capabilities - minimal effort needed**
- ✓ **Let us do the prep — you take the credit!**

Pricing:

- **\$500 + GST for up to 10 guests**
- **Additional guests: \$45 per person**

How It Works:

- 1. We prepare everything fresh for your pick-up**
- 2. You will just need to re heat a few items or dress a salad**
- 3. Impress your guests without the stress!**

☐ Contact Us

Call us on 0401 737 867 to discuss your event and menu options