

ROAST MEATS & SIDE DISHES

\$50 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:

- \$550 + 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