



Gourmet BBQ

\$37.50 per person (incl GST)

Serviced - Minimum 50 people



Castle
Claremont

MEATS

All our meats are the freshest cuts & marinated Spitroasts secret blend of herbs & spices
All accompanied by condiments specified as well as the Kiwi Favourite BBQ & tomato
sauce! Please select any **SIX** from the following

Ribeye Steak: Steak lover's steak! Rubbed in our own spices, tender & savoury, grilled to perfection!

Venison Sausages: Lean, delicious, lightly spiced venison sausages accompanied by a red currant jelly

Bratwurst Sausages: A traditional German sausage adding a little taste of Europe to your BBQ, served with mustard sauce

Salmon Kebabs: Fresh salmon threaded on skewers, lightly drizzled with lemon juice & sprinkled with herbs, grilled on the BBQ & accompanied by a homemade lemon mayonnaise- healthy, fresh & tasty!

Prawn Kebabs: Prawns threaded on a skewer, marinated in garlic, olive oil & lemon juice create a light & zesty addition to the BBQ. Accompanied by a sweet chilli dipping sauce

Lamb Kebabs: The traditional kebab! Lightly spiced lamb, grilled & accompanied by a refreshing yoghurt & mint dipping sauce

Chicken Kebabs: Lightly marinated chicken, cooked until moist & tender, accompanied by a cranberry sauce - always popular!

Vegetarian Kebabs: BBQs are no longer all about the meat! Chunky seasonal vegetables threaded on skewers, lightly seasoned with herbs & spices & grilled on the BBQ. Accompanied by a Greek-style tzatziki

Lamb Chops: Marinated in our chefs blend of rosemary, garlic & mint, grilled on the BBQ to give you that rich, wondrous flavour- A Kiwi BBQ favourite!

Pork Belly: Rich in texture, complex in flavour, a thick sliced pork belly to get the mouth watering! Accompanied by a chef made apple sauce

Cold Meat & Pickle Platter: A selection of char-grilled meats served with a variety of pickles & chutneys- flavoursome addition to your BBQ

SALADS

Choose any **SIX** salads from our Home-style &/or Gourmet salad selections (Please see attached menu)

Comes fully served by our friendly staff, dressed buffet table, china, crockery and serving ware provided.

We do the clean up so you don't have to!!

Want to impress your guests even more?

Start the evening with some delectable canapes or flavoursome platters.
Please contact us to discuss tailoring a menu to suit your requirements or
visit our website to view additional menu options

Please enquire as to gluten & dairy free, vegetarian & vegan options



Spitroast Salad Selection

Please choose from the following salad options

Wedding "I Do" - 4 selections

High Country Feast - 5 selections

Gourmet BBQ - 6 selections

Please enquire for individual pricing & catering options

Home-style Salads

Farmhouse Potato Salad

Gourmet potatoes, red onion, parsley, ham off the bone & spring onion dressed with our chefs own homemade mayonnaise

German-Style Potato Salad

Salad of gourmet potatoes, red onion, gherkin, parsley, spring onion all tossed through our homemade mayonnaise - a twist on the classic! (V)

Country Coleslaw

Good old Kiwi favourite, cabbage-based slaw tossed through a mayonnaise (GF)

Beetroot Salad

Kiwi icon - Whole baby beetroot tossed in a red onion vinaigrette (V,GF)

Orzo Pasta Salad

Baby spinach, olives, sundried tomato, red onion & feta mixed through an al dente orzo pasta

Seasonal Tossed Lettuce

Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing (GF/V)

Gourmet Salads

Mexicana Bean Salad

Five beans, corn, capsicums' onions, red pepper and finished in a light malt vinegar dressing (V)

Watermelon Salad

Juicy sliced watermelon, red onion, feta, flat leaf parsley, mint & black olives drizzled with a lime & olive oil dressing (V,GF)

Summer Classic Caesar Salad (seasonal)

Crispy bacon bits, egg, spring onions & anchovies mixed through Cos lettuce & Caesar dressing, topped with grated parmesan & fresh croutons (V/GF option available)

Mediterranean Cous Cous

Sundried tomatoes, olives, red onions, capsicums, parsley mixed through light & fluffy Cous Cous finished tossed through our homemade lemon dressing

Asian Pasta Salad

Spiral Pasta, capsicums' onions, celery, coriander, baby leaf spinach tossed through an Asian style spiced soy dressing

Greek Salad (Seasonal)

Tomato, olives, cucumber, red onion, parsley & feta tossed through our homemade vinaigrette

Classic Waldorf

Sliced apples lightly seasoned, cellery & toasted walnuts tossed through our homemade mayonnaise (V/GF)

Curried Rice (Mild)

Pineapple, corn, coconut & sultanas mixed through tender rice & finished with a tangy lemon-curry dressing (V)

Seafood Marina Salad

Selection of squid, mussels, clams & shrimps tossed through a classic tangy seafood dressing (served cold)

Please contact us to discuss our prices and serving options & your specific requirements