



ALL COMPLETE CATERING AND HIRE SERVICES

SPIT ROAST - DO IT YOURSELF CATERING

ABN - 34 074 103 567

ACN - 074 103 567

ALL SYDNEY AREAS 0411632896

E-MAIL: service@all-complete.com.au

WEB ADDRESS: www.all-complete.com.au

Face Book: All Complete Catering And Hire Services

MAIN COURSES : SPIT ROASTED BEEF*..... **\$9.80 pp**

MINIMUM OF

Specially selected and basted with herbs, spices and served with home made gravy.

35 GUESTS

OR SPIT ROASTED PORK*..... **\$9.50pp**

Basted in lemon juice and special ingredients to ensure a crisp golden crackle.

Served with gravy and apple sauce.

OR SPIT ROASTED LAMB*..... **\$9.90 pp**

Tender young herb lamb juicy and succulent. Served with gravy and mint sauce

*According to guest numbers any combination of the above meats can be selected, eg. Beef and Lamb \$10.00pp, Beef and Pork \$10.00pp, etc



WHOLE LAMBS – Suitable to serve 35 to 40 guests (20 to 25 kg).

Tender young herbed whole lamb, juicy and succulent and served with gravy and mint sauce.....

\$550.00

WHOLE PIGS – Suitable to serve 40 to 55 guests (24 to 32kg)

Basted to ensure a crisp golden crackle. Served with gravy and apple sauce.....

\$615.00

BUTTS OF BEEF – Suitable to serve 50 to 70 guests (22 to 30 kg)

Basted with herbs and spices. Served with Mustard and gravy.....

\$480.00

PRICE INCLUDES : Gas Spit, Port-a-gas, Cleaning, supply of meat and gravy

ROAST CHICKEN* *Delicious chicken pieces served from hot chafing dish.....* **\$5.75pp**

SALADS :

If assorted salads are required add : **TRADITIONAL** **\$3.75 pp**

(Usually One Salad Per Ten Guests) **GOURMET** **\$4.25 pp**

Select salads from our extensive variety of freshly prepared exotic and plain salads (see salad list). Price includes salad bowls and serving spoons.



OR

HOT VEGETABLES: If Hot Vegetables are required add \$4.55pp

plus \$1.20pp for Chafing Dishes with Chafing fuels...- **\$5.75pp**

DESSERTS : If Sweets are required from our sweets range - Pavlova, cheese cake etc. **\$4.70pp**

***NOT INCLUDED : \$55.00 DELIVERY & PICK UP (DEPENDING ON AREA)**

ON THE DAY:

One of our experienced catering crew will deliver, set up and start the spits cooking and run through the simple instructions for their use. Leaving you to do the cooking and enjoy the food. If you would rather that we provide the catering staff to look after the cooking, carving and serving, we can also do this at the rates below.

CATERING STAFF: CHEF:..... **\$37.00 per hour**
(minimum 5 hours)

WAITER/WAITRESS:..... **\$32.00 per hour**
(minimum 5 hours)

NOTE: Unless requested, we do not pre-cook our meats as this tends to dry them out on reheating. To ensure the tender juiciest of meats, we time the cooking to your meal time at the function site. Usually 3 1/2 to 5 hours depending on the type and quantity of meats.