

DIY catering; 20 people minimum.
Serviced catering; minimum 40 people – smaller numbers by arrangement

BBQ**The Connoisseur's BBQ**

DIY \$26.50 / Serviced Buffet \$36.50

Select 8 salads or hot vegetables from the Connoisseurs
Spit roast selections

Select 5 mains from the following list:
(Minimum of one from each section)

Served with gourmet potatoes tossed in herb butter
Variety of fresh bread, BBQ sauce and tomato sauce

Whole joints finished on the BBQ at your place

- **Butterfly lamb legs**, rosemary, mint and garlic
- **Porterhouse** - prime quality beef cooked whole
- Manuka smoked ham

Smaller cuts – cooked at your place

- **Lamb sausages** with a touch of mint
- **Bratwurst sausages**
- **Chicken breast fillets** with Skippers canyon seasoning (a mild Cajun)
- **Portobello mushrooms** with sun-dried tomato butter (v)
- **Sirloin steaks** with our Hurunui seasoning
- **Tuna steaks** – subject to availability. Cooked with our Kaikoura seasoning and served with fresh lemon
- **Twice cooked pork belly** – marinated and slow baked then sliced and BBQed with our BBQ sauce
- **Marinated lamb chops** finished with Mackenzie blend seasoning.
- **Marinated scallops** lightly marinated and seasoned with our famous Kaikoura salt
- **Prawn kebabs** – lightly marinated
- **Lamb kebabs** – tandoori marinade
- **Salmon fillet**, lightly marinated and seasoned with our famous Kaikoura salt
- **Seafood platter**: smoked salmon, marinated calamari, marinated mussels, shrimp and surimi cocktail.

The Traditional BBQ

DIY \$21.95 / Serviced Buffet \$29.50

Mains

- **Butterfly lamb legs**, rubbed with rosemary, mint and garlic salt
- **Marinated rump steaks**
- **Chicken breast fillets**, with our special marinade
- **Lamb sausages** – seriously good
- **Prawn kebabs** – lightly marinated

Traditional Salads

- Mesclun salad (v)
- Kumara and bacon salad
- Potato salad with capsicum, sour cream and chives (v)
- Roast carrot & watercress salad, saffron mayo (v)
- Couscous salad with lemon, almonds, olives, capsicum, and dried apricot (v)
- Pickled vegetable salad

Or swap in any salad from the Original BBQ

Gourmet potatoes tossed in herb butter
Fresh bread, mint jelly, BBQ and tomato sauce

The Original BBQ

DIY \$16.95 / Serviced Buffet \$25.95

Mains

- **Marinated lamb chops**
- **Seriously good sausages**
- **Twice cooked pork strips**
- **Marinated rump steaks**

Original Salads

- Potato salad with capsicum, sour cream and chives (v)
- Baby beetroot in red onion vinaigrette (v)
- Mild curried egg salad (v)
- Country style coleslaw (v)
- Pickled Vegetable salad (v)
- Mediterranean pasta salad with olives, sun-dried tomatoes and peppers (v)

Fresh bread, BBQ and tomato sauce
Gourmet potatoes tossed in herb butter are provided for the serviced option only on this menu

Serviced Buffets

For all of our serviced buffets we provide uniformed and professional staff. We also provide the buffet table and tablecloth; crockery, cutlery, utensils and all catering equipment required to present and serve your meal to our high standards. For spitroast meals we arrive approx 1 hour prior to your main course. For BBQs we arrive up to 2.5 hours prior to your main course. For suppers arrival time varies depending on menu requirements.

DIY Catering

For our DIY Spitroasts we prepare and cook all the hot foods at our premises. We then package these in foil trays and into insulated boxes. All cold foods are packed into presentable disposable bowls and platters and packed into a returnable insulated box with the appropriate condiments and our napkins.

For our DIY BBQs large cuts and potatoes are provided hot. Smaller cuts are provided ready for you to cook at home. Salads and cold foods packed into returnable insulated containers.

DIY suppers and starters are all packaged in disposable platters and boxes. All foods are packed into returnable insulated boxes. Suppers are best served within 2 hours of your pick-up time and consumed within 1 hour of serving. Foods that require heating are chilled and packed into a combination of oven ready foil trays and cardboard trays, then into insulated boxes.

Hire Equipment

We have a full range of hire equipment available including cutlery, crockery, glassware, spitroasts, hangi, tables, chairs, linen and more...

DIY Catering & hire pickups from Kiwi Cuisine at 269 Hills Road



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 THE GOURMET SPITROAST CO.