



## Ripper Roast Menu (Option 2)

### SUCCULENT ROAST MEATS (choice of 3)

#### Chicken Pieces

Marinated in garden fresh herbs and sweet chili sauce

#### Roast Beef

Marinated in a Cajun spice

#### Roast Lamb

Seasoned in the finest Greek herb and spice mix

#### Roast Pork

Marinated in fresh herbs and spices

### VEGETABLES

#### Roast Potatoes

Served with butter and sour cream

### GARDEN FRESH SALADS (choice of 3)

#### Beetroot

Beetroot, spinach and feta

#### Coleslaw

Crisp cabbage, carrot, spring onion & parsley tossed in olive oil lemon juice and cracked sea salt

Or in a special mayonnaise dressing

#### Garden Greens

Tomato, cucumber and lettuce dressed with a light red wine balsamic vinegar and olive oil dressing

#### Pasta Salad

Spiral pasta with red & green capsicum in a tomato & basil dressing

#### Supreme Potato

Premium diced potato in a smooth creamy dressing





## **HOT DISHES** (choice of 2)

### **Traditional Homemade Lasagne**

Consisting of lasagne sheets, Bolognese sauce, sliced ham, and three cheeses served in a chafing dish

### **Mixed Mediterranean Vegetable Dish**

Variety of in season vegetables

### **Creamy Potato Bake**

Sliced potato together with chunky pieces of ham, onions and finished with two cheeses and the chefs special herbs and spices

## **DELICIOUS DESSERTS:**

### **Cheesecake**

A creamy light continental lemon cheesecake presented on a crisp biscuit base

### **Fresh fruit salad**

Fresh seasonal fruit served with fresh cream

### **Mud Cake**

Double rich chocolate cake served with fresh cream

### **Pavlova**

Covered in fresh fruit and double fresh cream

Aussie Ripper Roasts will also provide:

- Breadsticks with butter sachets
- Good quality disposable dinnerware
- Napkins
- All condiments to compliment your meal

Our professional staff will prepare, cook and serve your guests as buffet style menu

