COMPANY PROFILE
Cairns Gourmet Spit Roast Catering has been serving the very best quality catering for over 20 years. And to be honest, we are mighty proud of that fact. In that time we have served fresh, healthy meals to thousands upon thousands of people at every imaginable kind of event, from corporate functions to weddings.

If you want a catering company that will go above and beyond the call of duty to make your event a success, regardless of the size or the location, look no further.

www.cairnsspitroast.com.au
ABOUT US

Cairns Gourmet Spit Roast Catering is specialist catering company located in Far North Queensland. Over the past 20 years we have proudly catered well over 1000 events and functions throughout the region.

Wayne Keygan is the proud owner of Cairns Gourmet Spit Roast Catering. Apart from being a qualified Chef (and Pastry Chef), he also has a degree in Hospitality Management. Add this to 40 years experience in the mobile catering business and you know your event is in safe hands.

We treat every single event as special, because it is. Trust in Cairns Gourmet Spit Roast Catering to help make your event the success you want it to be.

THE EVENTS WE CATER

Cairns Gourmet Spit Roast Catering can provide catering services for a broad and diverse range of events, virtually anywhere in North Queensland (in fact right down to Bowen in the south and Bourketown in the west). The types of events that we particularly enjoy doing include:

- Special corporate events
- Weddings
- Family celebrations
- Sporting events
- Remote events – like mine sites and off the beaten track venues.
- Christmas Parties

We regularly cater for events from 600 - 1000 people, right down to the smaller, more intimate occasions, from one meal, to extended catering. That said, we have the experience and the passion to make pretty much any event a catering success. We believe that we can provide great meals in any location. Talk to us, tell us what you need and we will do the rest.
WE TAKE PARTICULAR CARE WHEN SOURCING OUR FOOD

Over 20 years we have built excellent relationships with regional food suppliers. We take pride in sourcing the very best local produce where possible, including meat, fruit and vegetables. All of the dishes for the events we cater are made fresh in our commercial kitchen. Our desserts are also made from scratch, to our own recipes, and baked specifically for each event.

PUTTING SOME SCIENCE INTO OUR MEALS

Through working in conjunction with a registered dietician Cairns Spit Roast Gourmet Catering has compiled a comprehensive menu which has been based around the following principles:

• Fresh meat is lean only and trimmed of fat wherever possible.
• Wherever possible fresh produce that is available is used as the basis for most recipes.
• Foods are to be low in salt, in particular canned items.
• Dairy products are diet, light, and low salt, poly-unsaturated / mono-unsaturated.
• Milks are reduced fat, calcium enriched.
• Breads are wholemeal, multigrain and wheat breads.
• Use of added sugar is minimised.
• Fresh fish is deboned, or fish edible bones high in calcium such as canned tuna or salmon.
• Natural stocks are used for bases in sauces and soups.
• No MSG is used and all items where practically possible will be gluten-free
• We proudly use sustainable seafood, such as Tassie Salmon.

MENU OPTIONS

There is nothing our team likes better than coming up with new dishes. We know that every event has to work to a budget, a theme and to the taste of the people attending. Because of this we offer a range of menu options, which we update on a regular basis. Two sample menus can be found in the following pages and a full range of menu options are on our company website.
SAMPLE MENU

Children 5 – 12 yrs $ 26.50 (plus GST)
40 Persons or fewer $1500.00 (plus GST)
41 – 70 Persons $ 35.90 (plus GST)
71 – 100 Persons $ 34.90 (plus GST)
101 Plus $ 33.90 (plus GST)

Selection of meats

Marinated and cooked in a roasting “Spit” style oven includes a choice of 3 meats:
Roast lamb legs and mint sauce, roast rumps of beef, roast seasoned chicken, baked ham, roast pork and apple sauce (all served with gravy)

With this menu you have a choice of roasted vegetables including: potato, pumpkin, sweet potato and 4 salads. Alternatively 6 salads and Idaho potatoes with sour cream

Selection of Salads

- Potato salad with fresh chives and homemade mayonnaise
- Coleslaw (homemade mayonnaise)
- Mediterranean salad with feta and olives
- Fresh pasta salad with pesto
- Fresh green bean salad with red onion, cherry tomatoes and a mustard and orange dressing
- Japanese green tea noodle salad with sesame dressing
- Spinach and rocket with pumpkin, feta, chickpeas and pine nuts
- Caesar style salad
- Salad Nicoise
- Thai noodle salad
- Israeli couscous salad with roasted tomatoes, capsicum and chermoula
- Cannellini bean and cherry tomato salad
- Served with freshly baked bread rolls and butter, sauces and condiments

Selection of Sweets (a choice of 6 sweets)

- New York style baked cheesecake with lemon aspen
- White chocolate mud cake
- Chocolate and hazelnut cake with espresso ganache (GF)
- Wild lime and lemon curd tart
- Caramel chocolate wattle seed mud cake
- Fresh fruit salad
- Pavlova (Gluten Free)
- Orange and almond cake (GF)
- Pear, apple and quandong spice cake with caramel topping
- Macadamia and chocolate tart
- Apple cake with macadamia crumble topping
- Bread and butter pudding

All crockery, cutlery, serviettes, linen, tablecloths, tables for salads/sweets, chefs and staffing are included in the cost.
SAMPLE MENU ("The Cordon Bleu")

Children 5 – 12 yrs $ 26.50 (plus GST)
40 or fewer $1,650.00 (plus GST)
41 – 70 Persons $ 41.90 (plus GST)
71 – 100 Persons $ 40.90 (plus GST)
101 Plus $ 39.90 (plus GST)

Selection of Meats – (a choice of 3)

• Roast rib of beef with Bearnaise Sauce
• Roast loin of pork filled with prunes – bush tomato and onion sauce
• Racks of lamb, coated with chilli and quandong sauce
• Whole barramundi, baked with a herbed butter and served with Hollindaise Sauce
• Roast seasoned fresh chickens – filled with seasoning and Sauce Chasseur
• Roast rump of veal with tarragon and mustard sauce

Selection of Salads (choice of 4 of the following)

• Potato salad with fresh chives and homemade mayonnaise
• Coleslaw (homemade mayonnaise)
• Mediterranean salad with feta and olives
• Fresh pasta salad with pesto
• Fresh green bean salad with red onion, cherry tomatoes and mustard and orange dressing
• Mescaline style tossed salad
• Japanese green tea noodle salad with sesame dressing
• Caesar style salad/salad Nicoise
• Thai noodle salad
• Spinach and rocket with pumpkin, feta, chickpeas and pinenuts
• Israeli couscous salad with roasted tomatoes, capsicum and chermoula
• Cannellini bean and cherry tomato salad
• All served with freshly baked bread rolls and butter, sauces and condiments

Selection of Sweets (a choice of 6 sweets)

• New York style baked cheesecake with lemon aspen
• White chocolate mud cake
• Chocolate and hazelnut cake with espresso ganache (GF)
• Wild lime and lemon curd tart
• Caramel chocolate wattle seed mud cake
• Fresh fruit salad
• Pavlova (Gluten Free)
• Orange and almond cake (GF)
• Pear, apple and quandong spice cake with caramel topping
• Macadamia and chocolate tart
• Apple cake with macadamia crumble topping
• Bread and butter pudding

All crockery, cutlery, serviettes, linen, tablecloths, tables for salads/sweets, chefs and staffing are included in the cost.
OUR SATISFIED CLIENTS

Over 20 years we have been lucky enough to collect many testimonials from our happy customers. Here are just a few from the ever growing pile (and a big thank you to each and every one of our wonderful clients).

“Just a short note to say thanks for a wonderful Christmas party on Saturday night. Everything went off smoothly and the food was really lovely. Everyone commented on how nice the food was and the catering was almost to a tee! I would like to say how much we appreciate a professional service like yourself and look forward to doing business again in the future”

Joanne Crook
Admin/Finance Officer, Community Support Centre Innisfail Inc.

“On behalf of our Navy Cadets, Staff and Committee I would like to sincerely send a big thank you for a fantastic meal once again. All who attended have asked again for your services next year 2013.

Your staff, yet again displayed true professionalism and attention to detail, a great job yet again.

Terri Maggs
ADMINO
TS Endeavour Navy Cadets, HMAS Cairns

“I did thank your team on Saturday night but I wanted you to know how great it was working with you all and the client was very happy with the catering. I saw a couple of guys go back for thirds so that’s always a good sign”

Cathy Alexander
Head of Sales & Business Development | Events NQ

“The meal was excellent and everyone enjoyed it immensely. Your staff were the perfect host for such an event and nothing was to much trouble”

Darryll & Michelle
Tableland Tilt Truck Hire
20 YEARS FOR A REASON

You don’t survive in the catering industry for 20 years without getting things right. At Cairns Gourmet Spit Roast Catering we have a number of guiding philosophies that keep us at the top of our game:

- We treat every event as special
- We only use the freshest product available – ALWAYS
- Wherever possible we buy high quality local produce
- We prepare every dish from scratch in our commercial kitchen
- We ensure there will always be plenty of food
- We will bring everything and take everything, right down to the rubbish
- We will always be absolute professionals
- We aim to exceed expectations with everything we do

We look forward to delivering the best quality catering, with the most professional and friendly team, for at least another 20 years.

WE WILL DO WHATEVER WE CAN TO MAKE YOUR EVENT A SUCCESS

The best way to start is to either send us an email or call the Catering Manager directly. This way we can get a clear picture of exactly what you need for your event and we can start the planning process straight away.

Catering Hotline - 0414 768 859
Email address - info@cairnsspitroast.com.au
Website address - www.cairnsspitroast.com.au

We can also offer other services including cleaning and providing drinks. Once again, simply let us know what you need and we will do what we can to accommodate your requirements.
CORPORATE FUNCTIONS - WEDDINGS - SPORTING EVENTS - CELEBRATIONS - SPECIAL ANNIVERSARIES