

SIDELINE CATERING

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SPIT ROAST DELIVERY SERVICE

WHAT CAN YOU EXPECT?

Once you have contacted us and confirmed a date for your function, we will finalize the menu and book your function.

Delivery of your meal:

The meal will be delivered to your venue just prior to your dining time. You will need to provide suitable table space and gravy jugs to accommodate the numbers attending. We will provide these details upon confirmation of your booking. We will provide disposable tablecloth and napkins, dinner plates and knives and forks. The tables must be able to withstand hot dishes. Once the buffet tables have been laid the dishes will be set ready for dining.

The salads are delivered in pop-top resealable, ornate salad bowls and the meats are carved hot vegetables in tinfoil trays. The French bread is sliced, spread and arranged in platters. Quality plastic crockery and cutlery is provided for dining, plates separated with napkins. Satched salt and pepper in pop top resealable containers and all utensils necessary for serving are provided.

Once the meal is set and ready for dining, my staff will depart and leave you to your meal.

This meal is ideally suited for functions from 25 to 150 people, however we have successfully catered for groups up to 250.

My staff and I provide a friendly, flexible and efficient service; the meals are generous by design with many familiar tastes to suit a wide range of people.