

DISCRIPTION OF SERVICE

For our Spit Roast Delivery Meal

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 to accommodate the numbers attending (*this information will be sent to you with the final details sheet*).

*We will provide disposable tablecloths for the buffet table.

* The tables must be able to withstand hot dishes.

*We will lay the table cloth, set out your dishes and open your meal ready for dining.

*The salads are delivered in pop-top resealable salad bowls.

*The meat and hot vegetables in tinfoil trays.

*The French bread is sliced, spread with olivani and plattered.

* Quality compostable crockery and cutlery contained within baskets are provided. (Baskets to be returned)

* Plates are separated with napkins.

* Salt n pepper and condiments are in pop top resealable containers.

* Stainless steel serving tongs and spoons are provided for all dishes along with plastic gravy jugs (these need to be returned to us).

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

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.



Sideline Catering trading as Tasty Spit Roast P.O. Box 6045 Palmerston North 06 357 5022 andrew@tastyspitroast.co.nz