

SILENCE OF THE LAMBS

SPIT ROAST CATERING COMPANY



HAWKE'S BAY OVER THE COALS

SILENCE OF THE LAMBS CATERING

BUILD YOUR FEAST.

Choose from the menu below to build a feast around your day, your guests and the way you want to celebrate.

THREE
COURSES

\$99

+ GST PER HEAD

TWO
COURSES

\$75

+ GST PER HEAD

MAIN
ONLY

\$60

+ GST PER HEAD

Includes set-up, all cooking and serving, wait staff and clean-down. Price includes tasteful disposable ecoware. Hire can also be arranged at the client's cost through Mardi Gras Event Hire at approximately \$7.50 per head.

01

CANAPÉS • CHOOSE 3

Mini Cheeseburgers

Caramelised onion + homemade BBQ sauce

Blue Cheese + Steak Crostini

Raspberry balsamic dressing

Pork Belly Sliders

with Waldorf mayo

Heirloom Tomato Crostini

Balsamic + fennel oil

Venison Tataki

with Asian dressing

Mini Chicken Satay Kebabs

Mini Greek Chicken Kebabs

with Tzatziki

Tostada Ceviche

Sake + Ginger Salmon

Pickled cucumber +

horseradish mayo on Turkish bread

Adana Meatball

Roasted red pepper coulis

Corn Ribs

Chipotle mayo * seasonal

02

SPIT ROAST • CHOOSE 1

COOKED OVER OPEN FIRE ON SITE

Spit-Roast Lamb

Minted red wine jus or fresh chimichurri

Black Angus Beef Rump

Red wine jus or fresh chimichurri

Holy Bacon Pork Shoulder

Apple sauce + homemade plum sauce

OR

02B

BBQ • CHOOSE UP TO 2

COOKED ON SITE OVER CHARCOAL + WOOD

Bostock's Tandoori Chicken

with cooling raita

Bostock's Greek-Marinated Chicken

with Tzatziki

Ovation Lamb Rump

Lemon labneh or chimichurri

Matangi Beef Brisket

8-hour smoked + au jus * prepared off site

Gourmet Butcher Sausages

with Relish

Holy Bacon Porchetta

Slow spit-roasted pork belly + wild fennel pollen

Black Angus Tomahawk Steak

Cooked medium rare + chimi churri *market-price surcharge applies

COMPLETE THE TABLE

SIDES + SOMETHING SWEET.

03

SALADS + SIDES CHOOSE 3

Seasonal new potato salad

Dinner rolls + whipped honey butter

Seasonal roasted vegetable salad + bulgur wheat

tabbouleh Indian roasted cauliflower salad + yoghurt
dressing

Green bean, beetroot, walnut + feta salad

Asparagus substituted when in season

Hawke's Bay green salad + date balsamic dressing

Saigon slaw + spiced mayo

04

INDIVIDUAL DESSERTS CHOOSE 1

Cheesecake

Various flavours available

Seasonal Fruit Salad

Whipped cream

Chocolate Brownie

Whipped cream

For weddings, wedding cake can be substituted.

A FEW THINGS TO KNOW

GOOD FOOD. NO FUSS.

Our menus are designed to give you a starting point. Talk to Mike about your event, your guests and what you have in mind.

MARKET PRICING

Prices are subject to change with market pricing.

MINIMUM SPEND

Functions are subject to a \$1,400 + GST minimum spend.

BOOKINGS

Bookings are only considered booked once confirmation is received.

PLAN EARLY

Please communicate early to avoid disappointment.

WORDS FROM OUR CLIENTS

“The comment we heard most from guests afterwards was just how bloody good the food was!

It felt homely yet premium, with every dish packed with flavour and clearly prepared with so much care and thought. Guests were served buffet-style, and the fresh salads were perfect for a hot summer wedding.

I will always recommend Mike as one of the very best Hawke's Bay has to offer in the catering space. A genuine 10/10"

AROA WEDDING | 2026

LET'S TALK

MIKE MALONEY
021 613 413
mike@buffalobillnz.com
www.buffalobillnz.com

SCAN TO VIEW OUR MENUS + ENQUIRE →

