



## Plated Menu

Phone 033443044    www.countryfeasts.co.nz    email [info@countryfeasts.co.nz](mailto:info@countryfeasts.co.nz)

All prices include GST and are for a minimum of **30 people**. We can cater for smaller groups, please ask for a quote.

All crockery, cutlery, serving dishes and paper dinner napkins are provided. This option includes full wait staff service.

**Dietary Options:** We can cater for any dietary requirements on request.

### Main (Selection of two dishes) \$38.00pp

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, and Plum Sauce **GF**  
Mustard Crusted Sirloin and Horseradish Cream served with Potato Rosti and Red Wine Jus **GF**  
Loin of Pork Stuffed with Fig & Pistachio served with a Tart Apple Glaze  
and Herbed Gourmet Potatoes **GF**  
Sticky Slow Cooked Lamb Shank with Caramelised Onions served on a bed of Kumara Mash **GF**

### Premium Cuts of Meat (additional \$2.50pp)

Roasted Fillet of Beef served with a Mushroom Sauce and Potato Rosti **GF**  
Rosemary and Thyme Crusted Rack of Lamb and Red Wine Jus served with Garlic Mash **GF**  
Succulent Pork Belly on Scallop Potatoes served with Boysenberry Jus **GF**  
Fresh King Salmon Fillet crusted with Pistachio/Pesto served with Gourmet Potatoes  
& Hollandaise Sauce **GF**

**Platters of seasonal vegetables and bowls of green salad on the table**

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### Entrée (Selection of one dish) 11.00pp

Moroccan Lamb Salad (Lamb Rump rubbed in Moroccan Spiced oil and Barbecued) **GF**  
Hoisin Pork Belly served with Crispy Courgette and Orange Salad **GF**  
Oak Roasted Hot Smoked Salmon served with Fennel Slaw & Garlic Aioli **GF**  
Selection of Breads & Dips (Garlic Cobs, Ciabatta, Pitas, Dips, Pestos and Pickles)  
Anti-Pasto Platters on tables consisting of Seafood, Raw and Marinated Vegetables,  
Pickles, Small Goods, Cheeses **GF** and Italian Style Breads

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## **Dessert (Selection of two dishes) \$11.00pp**

Chocolate Trilogy Mousse served with a Strawberries garnish and Whipped Cream  
Citrus Tart served with Cream Chantilly  
Tiramisu served with a Mandarin Coulis  
Cream Chantilly filled Profiteroles served on a Chocolate Base drizzled with a Raspberry Coulis  
Traditional Kiwi Pavlova Tower served with a Passion Fruit Swirl **GF**

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## **Hors d'oeuvres \$2.20pp for each**

Baby Angus Beef Burgers served with Tomato Olive Chutney  
Baby Falafel Burgers served with a Beetroot Chutney  
Thai Fish Cakes, Crispy Noodles, and Coconut Mayo **GF**  
Chicken & Cranberry filled Vol au Vents  
Chicken & Bacon Kebabs served with Caesar Dressing **GF**  
Prawn and Chorizo Kebab served with Garlic Aioli  
Creamed Blue Cheese Pear & Walnut Tart  
Escargots (snails served with garlic herbed butter) **GF**  
Garlic & Chilli Prawns **GF**  
Grilled Pesto Prawns & Saffron Aioli filled Waffle Cone  
Kumara Rosti, Chorizo Lemon Aioli  
Mini Gourmet Savouries & Quiches  
Duck Confit Crispy Waffle Cone  
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**  
Potato & Fresh Herb Rosti, Roasted Courgette & Capsicum Salsa **GF**  
Smoked Salmon Lemon Dill & Cream Fraiche Blini  
Tomato & Basil Crostini  
Corn Fritter topped with Mediterranean Vegetables and Tomato Chilli Jam **GF**

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## **Supper**

Tea and Coffee \$2.20pp  
Cheese Fruit and Cracker Board \$3.00pp