



Spit Roast Menu

Phone 033443044 www.countryfeasts.co.nz email info@countryfeasts.co.nz

Prices

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

DIY	\$24.50
Serviced	\$29.50
Additional Meats	\$2.60pp
Entree	\$8.00pp
Hors d'oeuvres	\$2.20each
Each Dessert from	\$2.50pp
Tea Coffee	\$2.20pp

Menu Includes

Selection of 3 meats
Gourmet potatoes
Selection of 6 salads or vegetables
Variety of fresh breads
Condiments

Our Spit Roasts

All our meats are provided by our leading local butcher. Salads are made daily in our kitchen using fresh locally sourced produce. Renowned for our generous portions there will be plenty for your guests with no compromise on quality or presentation.

Serviced Option

The Spit Roast arrives at your door ready to serve. All crockery, cutlery, serving dishes and paper serviettes are provided. This option includes full wait staff service.

DIY Option

The Spit Roast arrives at your door ready to serve. Meats are sliced (whole on request). All crockery and serving dishes are disposable for your convenience. (You will need your own serving utensils).

Dietary Options

GF = Gluten Free

DF = Dairy Free

We can cater for any dietary requirements on request.

Meats

Maple Glazed Ham served with Whole Grain Mustard **GF DF**

Mustard Crusted Beef served with Horseradish Sauce **GF DF**

Rosemary Crusted Canterbury Lamb served with Mint Jelly **GF DF**

Succulent Roasted Pork served with Apple Sauce **GF DF**

Texan BBQ Chicken served with Cranberry Sauce **GF DF**

Premium Meats (add \$1.80 per person per meat)

Apple Glazed Pork Loin **GF DF**

Mustard Crusted Beef Sirloin & Horseradish Sauce **GF DF**

Prime Beef Ribeye Roast **GF DF**

All Prices include GST, Country Feasts 033443044 info@countryfeasts.co.nz

Salads

- Asian Noodle** (Linguine noodles, cashew nuts, with a lime infused dressing) **DF**
Brown Rice Salad (Capsicum, red onion, spring onion, sultanas & cashew nuts) **DF**
Carrot Raisin Coleslaw (Served with a yoghurt dressing) **GF**
Caesar Salad (Cos lettuce, bacon, eggs, parmesan and croutons)
Char Grilled Vegetable (Made up of seasonal vegetables) **GF DF**
Couscous (Served with courgettes, coriander, olives & dates) **DF**
Crunchy Coleslaw (Served with crispy noodles & a variety of seeds) **DF**
Cumin Roast Vegetable & Chickpea Salad (Served with cucumber & yoghurt dressing) **GF**
Curried Egg Salad (Classic egg salad) **GF DF**
Greek Salad (Feta, olives, cucumber, cherry tomatoes, peppers & red onion) **GF**
Kumara (Kumara, mandarin & cashew nuts served with a curry dressing) **GF DF**
Mixed Lettuce Salad (Served with cherry tomatoes, capsicum, and cucumbers) **GF DF**
Pasta Pesto Salad (Basil pesto, feta, sundried tomatoes)
Pasta Seafood (Pasta spirals, selection of seafood, capers & seafood dressing) **DF**
Pumpkin & Spinach (Pumpkin, spinach, cranberry, pumpkin seeds with a lemon honey dressing) **GF DF**
Spicy Sausage & Potato Salad (Chorizo, gourmet potatoes, herbs & red wine vinaigrette) **GF DF**
Tex Mex Corn Salsa Salad (Corn and variety of beans in a spicy Mexican infused dressing) **GF DF**
Traditional Potato Salad (Served with a mayo, sour cream & mustard dressing) **GF**
Zesty Beetroot (Grated beetroot and carrot, currants and selection of seeds with a pomegranate molasses) **GF DF**
-

Vegetables

- Cauliflower Mornay
Corn on the Cob with Chilli Butter **GF**
Green Beans with Citrus Butter & Herbs **GF**
Honey Glazed Baby Carrots **GF DF**
Kumara and Orange Puree **GF**
Peas **GF DF**
Roasted Parsnip & Carrot with Maple & Cumin Butter **GF**
Seasonal Vegetable Medley **GF DF**
-

Entree (Additional \$8.00pp)

Anti Pasto Platters consisting of Smoked Salmon, Char Grilled Vegetables, Pickles, Small Goods, Cheeses (**GF**) & Italian Style Breads

Selection of Breads and Dips (Garlic Cobs, Ciabatta, Pita, Dips, Pesto, and Pickles)

Desserts

Finger Food \$2.50 each

- Baby Pavlovas **GF**
- Blood Orange Mousse Filled Chocolate Pots **GF**
- Fudge & Slice selection (**Optional GF**)
- Macaroons **GF**
- Mini Cheese Cake Selection
- Mini Swiss Rolls
- Baby Filled Donuts (Choc Hazelnut, Red Fruits, Apple)
- Selection of Petit Fours
- Variety of Filled Tarts
- Variety of Profiteroles (chocolate, white chocolate, salted caramel)

Traditional \$2.95 each

- Apple Strudel
- Carrot Cake
- Cheese & Fruit Platter **GF**
- Chocolate Self Saucing Pudding
- Passionfruit and Toasted Coconut or Raspberry & White Chocolate Pavlova Roulade
- Fresh Fruit Salad **GF DF**
- Ice Cream **GF**
- Profiterole Tower
- Rhubarb & Apple Crumble
- Sorbet **GF DF**
- Tiramisu Slice
- Traditional Pavlova **GF**

Cheesecakes, Gateaux, Pies & Tarts \$3.95 each

- Mousse Mud Cake
- Orange & Almond Cake **GF DF**
- Red Velvet Cake
- Chocolate Mud Ganache Cake
- White Chocolate & Raspberry Cheesecake
- Salted Caramel Cheesecake
- Key Lime Cheesecake
- Blueberry and Almond Tart
- Banoffee Pie
- Black Forest Gateau
- Choc berry Cheesecake
- Lemon Meringue Pie
- Bake Lemon Lime Cheesecake **GF**

Hors d'oeuvres \$2.20 each

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