

Country Feasts

Buffet Style Sample Menus Details

Your special day

We pride ourselves in personalised service. With our wealth of experience both here and abroad and simply our love for food, you can be assured of a fantastic day with Country Feasts.

What is included

Full service from our uniformed staff, cutlery, plates, serviettes, (paper dinner napkins).
If Buffet style, full set up of the buffet table. Set-up of dining tables is not included in our prices.

(We

can set up your tables at an extra cost.)

If you would like to set up your tables prior to the day equipment can be picked up by arrangement.

Extras'

Bar Staff

Glassware

Linen Napkins

Chiller Trailer

Tables, Chairs, Dining Table Cloths

Any other service you may require for your wedding

...Please ask us for a quote

How it works

1. Make contact with us and one of our team will work through the details with you. We are able to meet with you at a place of your choice.
2. Together we can help you select a menu suitable for the occasion. We have popular sample menus to choose from, or alternatively we can create a customised menu for you.
3. A completed booking form and a \$200 deposit is required to confirm a booking.
4. The account balance paid prior to the function unless other arrangements have been made.
5. Children under 12 years old ½ price and under 5 free.
6. Numbers to be confirmed one week prior to wedding.
7. A confirmation of a timeline for the day with final numbers.
8. All details will be confirmed with you prior to the wedding day.
9. The day of the wedding - leave it to us.

Optional Bar Hire Charges

Glasses

| | |
|--------------------|-------------|
| Flutes | \$0.75 each |
| White Wine Glasses | \$0.75 each |
| Red Wine Glasses | \$0.75 each |
| Tumblers | \$0.75 each |
| Hi Ball | \$0.75 each |
| Glass Jugs | \$3.00 each |

Staff

| | |
|-------------|-----------------------------|
| Bar Staff | \$26 per person per hour |
| Bar Manager | \$32.00 per person per hour |

Equipment

| | |
|---------------------|--|
| Chiller Trailer | \$170 (subject to availability) |
| Trestle Tables 1.8m | \$18.00 each |
| Table Cloths | \$14.00 each (for 1.8m trestle tables – white) |
| Utensils | \$1.00 each |

Available on request

Beverage price list
Full equipment hires price list
Cash Bar (We are fully licensed to operate a cash bar at your event)

Main Only Sample Menu (Buffet Style) **\$33.10pp**

Mains

Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF**
Mustard Crusted Roast Beef carved by our staff served with Horseradish Sauce (carved by our staff) **GF**
Hoisin Pork Belly **GF**
Texan BBQ flavoured Roast Chicken served with Cranberry Sauce **GF**

Hot Gourmet Potatoes **GF**
Cauliflower with Mornay **GF**
Honey Glazed Carrots **GF**

Country Feasts Summer Salad **GF**
Pesto Pasta Salad
Kumara Salad **GF**
Greek Salad **GF**
Mexican Corn Salad **GF**

Fresh Bread Varieties
Condiments

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 8,9,10,11)

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Main & Dessert Sample Menu (Buffet Style) **\$44.90pp**

Mains

Maple Glazed Ham on the bone served with Cranberry and Mustard (carved by our staff) **GF**

Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF**

BBQ Chicken Thigh Cobs **GF**

Baked Whole Salmon **GF**

Hot Gourmet Potatoes **GF**

Cauliflower with Mornay Sauce **GF**

Honey Glazed Carrots **GF**

Country Feasts Summer Salad **GF**

Pesto Pasta Salad

Kumara Salad **GF**

Greek Salad **GF**

Mexican Corn Salad **GF**

Fresh Bread Varieties

Condiments

Dessert

A selection of Cheesecakes including White Chocolate and Raspberry Cheesecake

Fresh Fruit Salad **GF**

Traditional Pavlova **GF**

Or

Finger Food Dessert Platters

Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate), Macaroons,
Chocolate Pots, Baby Pavlovas, **GF** Baby filled Donuts

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Spit Roast Sample Menu (Buffet Style) \$54.90pp

To Start (Hors d 'oeuvres)

Baby Angus Beef Burgers served with Tomato Olive Chutney
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**
Smoked Salmon, Lemon, Dill, and Crème Fraiche Blini
Garlic and Chilli Prawns **GF**
Chicken and Cranberry Vol au Vents

Mains

Succulent Spit-Roasted Pork served with Apple Sauce (carved by our staff) **GF**
Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF**
Texan BBQ flavoured Chicken served with Cranberry Sauce **GF**
Mustard Crusted Beef served with Horseradish Sauce (carved by our staff) **GF**

Hot Gourmet Potatoes **GF**
Cauliflower with Mornay **GF**
Honey Glazed Carrots **GF**

Country Feasts Summer Salad **GF**
Pasta Pesto Salad
Kumara Salad **GF**
Greek Salad **GF**
Mexican Corn Salad **GF**

Fresh Bread Varieties
Condiments and Gravy

Dessert

Chocolate Mud Ganache Cake
Fresh Fruit Salad **GF**
Passionfruit and Toasted Coconut/and Raspberry and White Chocolate Pavlova Roulade

Or

Finger Food Dessert Platters

Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate), Macaroons,
Chocolate Pots, Baby Pavlovas, **GF** Baby Filled Donuts

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (page 8,9,10,11)

BBQ Sample Menu (Buffet Style) \$63.00pp

To Start (Hors d 'oeuvres)

Baby Angus Beef Burgers served with Tomato Olive Chutney
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**
Smoked Salmon, Lemon, Dill, and Crème Fraiche Blini
Garlic and Chilli Prawns **GF**
Chicken and Cranberry Vol au Vents

Mains

Baby Beef Fillet Mignons **GF**
BBQ Chicken Thigh Cobs **GF**
Tasty Classic Kransky and Chorizo Sausages **GF**
Canterbury Lamb Cutlets **GF**

Hot Gourmet Potatoes **GF**
Cauliflower with Mornay **GF**
Honey Glazed Carrots **GF**

Country Feasts Summer Salad **GF**
Pasta Pesto Salad
Kumara Salad **GF**
Greek Salad **GF**
Mexican Corn Salad **GF**

Fresh Bread Varieties
Condiments and Gravy

Dessert

Black Forest Gateau
Fresh Fruit Salad **GF**
Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate)

Or

Finger Food Dessert Platters

Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate), Macaroons,
Chocolate Pots, Baby Pavlovas, **GF** Baby Filled Donuts

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 8,9,10,11)

Gourmet Sample Menu \$66.50pp

(Buffet Style)

To Start (Hors d 'oeuvres)

Baby Angus Beef Burgers served with Tomato Olive Chutney
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**
Smoked Salmon, Lemon, Dill, and Crème Fraiche Blini
Garlic and Chilli Prawns **GF**
Chicken and Cranberry Vol au Vents

Entrée

Anti-Pasto Platters on tables consisting of Smoked Salmon, Raw and Marinated Vegetables,
Pickles, Small Goods, Cheeses **GF** and Italian Styles Breads

Mains

Baked Whole Salmon **GF**
Apricot glazed Pork Loin served with Apple Sauce (carved by our staff) **GF**
Rosemary crusted Canterbury Lamb Leg served with Mint Jelly (carved by our staff) **GF**
Slow-Cooked Port and Vanilla Beef Cheeks **GF**
Hot Gourmet Potatoes **GF**
Cauliflower with Mornay **GF**
Honey Glazed Carrots **GF**
Country Feasts Summer Salad **GF**
Pasta Pesto Salad
Kumara Salad **GF**
Greek Salad **GF**
Mexican Corn Salad **GF**
Fresh Bread Varieties
Condiments and Gravy

Dessert

A selection of cheesecakes including White Chocolate and Raspberry Cheesecake
Fresh Fruit Salad **GF**
Banoffee Pie
Apple Strudel

Or

Finger food dessert platters

Variety of Profiteroles (Chocolate, Salted Caramel, White Chocolate),
Macaroons, Chocolate Pots, Baby Pavlovas, **GF** Baby Filled Donuts

Supper

Cheese, Fruit and Cracker Board
Tea and Coffee

Want to make changes? Feel free to mix and match from 'Build Your Own Buffet' (pages 8,9,10,11)

Build Your Own Buffet

Build your own buffet main meal includes:
Meats or Mains, Gourmet Potatoes, Vegetables,
Salads, Condiments, Breads

Main (Meat/Fish/Vegetarian)

Buffet Mains

BBQ Chicken Cobs GF
Braised Paprika Chicken
Chicken Coq au Vin
Buttered Chicken and Rice GF
Hoisin Pork Belly GF
Honey Pork Spare Ribs GF
Green Thai Lamb Curry GF
Hungarian Beef Goulash
Poached Chicken Veronique
Selection of Cold Meat Platters GF
Fume Venison Ribs GF
Slow-Cooked Port and Vanilla Beef
Cheeks

Fish

Baked Whole Salmon GF
Mediterranean Baked Hoki GF
Seafood Paella GF

Vegetarian

Coconut and Curry Noodles GF DF
One Pan Mexican Quinoa GF DF

BBQ Meat

Quarter Pound Beef Patties
Baby Beef Fillet Mignons **GF**
BBQ Chicken Cobs **GF**
BBQ Pork Steaks **GF**
Beef Porterhouse Minute Steaks **GF**
Chicken & Bacon Kebabs **GF**
Chorizo & Potato Kebabs **GF**
Minted Lamb Kebabs **GF**
Prime Marinated Rump Steaks **GF**
Selection of Beef & Gourmet Sausages
GF
Sous Vide Venison Steaks **GF**

Fish

BBQ Mussels in Half Shells **GF**
Garlic Prawn Skewers **GF**
Scallop and Bacon Kebabs **GF**

BBQ Premium Fish
(Additional \$1.80pp per fish)
Salmon Fillets **GF**

Vegetarian

Portobello Mushrooms with Blue Cheese
GF
Vegetable Skewers **GF**

Premium Meats
(Additional \$1.80pp per meat)
Canterbury Lamb Cutlets **GF**
Prime Beef Rib-eye Steaks **GF**

Spit Roast Meat

Maple Glazed Ham **GF**
Mustard Crusted Beef **GF**
Rosemary Crusted Canterbury Lamb
GF
Succulent Spit-Roasted Pork **GF**
Texan BBQ Flavoured Chicken **GF**

Premium Meats

(add \$1.80 per person per meat)
Prime Beef Ribeye Roast GF
Rosemary Crusted Lamb Racks GF
Slow-Cooked Lamb Shanks in Red
Wine Jus
Apricot Glazed Pork Loin **GF**
Mustard Crusted Beef Sirloin,
Horseradish Sauce **GF**

Salads

Suggested selection of 5 choices

- Asian Noodle (Linguine Noodles, Cashew Nuts, with a Lime Infused Dressing)
- Brown Rice Salad (Capsicum, Red Onion, Spring Onion, Sultanas & Cashew Nuts)
- 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**
- Couscous (Served with Coriander, Olives & Dates)
- Crunchy Coleslaw (Served with Crispy Noodles & a Variety of Nuts)
- Cumin Roast Vegetable & Chickpea Salad (Served with Cucumber & Yoghurt dressing) **GF**
- Curried Egg Salad (Classic Egg Salad) **GF**
- Greek Salad (Feta, Olives, Cucumber, Cherry Tomatoes & Red Onion) **GF**
- Kumara (Kumara, Mandarin & Cashew Nuts Served with a Curry Dressing)
- Mixed Lettuce Salad **GF**
- Pasta Pesto Salad (Basil Pesto, Feta, Sundried Tomatoes)
- Pasta Seafood (Pasta Spirals, Selection of Seafood, Capers & Seafood Dressing)
- Pumpkin/Spinach (Pumpkin, spinach, cranberry, pumpkin seeds with a lemon honey dressing) **GF**
- Spicy Sausage & Potato Salad (Chorizo, Gourmet Potatoes & Onion Tarragon Vinaigrette) **GF**
- Mexican Corn Salad (Corn, Variety of Beans in a Spicy Mexican Infused Dressing) **GF**
- Traditional Potato Salad (Served with a Mayo, Sour Cream & Mustard Dressing) **GF**
- Zingy Beetroot (Beetroot, carrot, currants, pumpkin seeds, sunflower seeds, pomegranate molasses) **GF**

Vegetables

Suggested selection of 3 choices

- Cauliflower Mornay
- Corn on the Cob with Chilli Butter **GF**
- Honey Glazed Baby Carrots **GF**
- Kumara and Orange Puree **GF**
- Peas **GF**
- Roasted Parsnip & Carrot with Maple & Cumin Butter **GF**
- Yellow Beans & Mint Butter **GF**

To Start (Hors d 'oeuvres)

Suggested selection of 5 choices

- Baby Angus Beef Burgers served with Tomato Olive Chutney
- Baby Falafel Burgers served with a Beetroot Chutney
- Chicken & Cranberry Filled Vol au Vents
- Prawn and Chorizo Kebab served with Garlic Aioli

- Creamed Blue Cheese, Pear and Walnut Tart
- Escargots (Snails Served with Garlic Herb Butter) **GF**
- Chilli Garlic Prawns
- Grilled Pesto Prawns & Saffron Aioli Filled Waffle Cone
- Kumara Rosti, Chorizo Lemon Aioli **GF**
- Thai Fish Cakes served with Coconut Mayo **GF DF**
- Mini Gourmet Savouries and Quiches
- Duck Confit Crispy Waffle Cone
- Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**
- Potato & Fresh Herb Rosti, Roasted Courgette & Capsicum Salsa **GF**
- Chicken & Bacon Kebabs with Caesar Dressing **GF**
- Smoked Salmon, Lemon, Dill & Creme Fraiche Blini
- Tomato & Basil Crostini
- Corn Fritters topped with Mediterranean Vegetables and Tomato Chilli Jam

- Soft Taco filled with Pulled Venison **GF**

Entree

- Anti-Pasto Platters consisting of Smoked Salmon, Char Grilled Vegetables, Pickles, Small Goods, Cheeses **GF** & Italian Style Breads
- Cold Marinated Salmon Fillet Served with Garlic Aioli **GF**
- Moroccan Lamb Salad (Lamb Rump rubbed in Moroccan spiced oil then barbecued) **GF**
- Breads and Dips Cobs Garlic Breads
- Poached Chicken Breast Veronique in a Creamy White Wine Sauce with Grapes & Saffron Rice

Desserts

Finger Food

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

Traditional

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

Cheesecakes, Gateaux, Pies & Tarts

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