

Country Feasts

Finger Food 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)

Finger Food Wedding

Set Menu 1

\$30.00 per person

Includes wait service for up to 3 hours

Club Sandwiches
Garlic and Chilli Prawn **GF**
Corn Fritters with Mediterranean Vegetables and Tomato Chilli Jam **GF**
Smoked Salmon Crepe Cake

Beef Mignon Bites served with a Béarnaise Sauce **GF**
Cheese and Sun-dried tomato scones filled with Tomato Chilli Jam
Memphis Style Pulled Pork Sliders
Baby Bagels Filled with Chicken, Cranberry and brie
Kumara Rosti Topped with Crispy Bacon and Tomato Chutney

Selection of Mini Tarts and Baby Cheesecakes

Set Menu 2

\$40.00 per person

Includes wait service for up to 3 hours

Duck Confit Crispy Waffle Cone
Chicken & Bacon Kebabs Caesar dressing **GF**
Chinese Pork Dumpling with an Oriental Dip
Smoked Salmon, Lemon, Dill and Crème Fraiche Blini
Sushi Soy Sauce, Wasabi, and Ginger **GF**

Baby Angus Beef Burgers served with Tomato Olive Chutney
Honey Minted Lamb Kebabs **GF**
Bratwurst, Slaw and Caramelized Onion Pistoule
Mediterranean Veg Tart
Super Soft Steak Stuffed Tacos
Maple Glazed Hot Ham Rolls

Dessert Platter -, 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' from the options below

Build Your Own Finger Food Wedding

We can then price up for you

Char- Grilled Meatballs and dipping sauce
Chinese Pork Dumplings with an Oriental Dip
Club Sandwiches

Lemon and Honey Chicken Wings **GF**
Roasted Bell Pepper, Chorizo & Feta Mini Pizza
Traditional Savouries and or Gourmet Savouries
Turkey, Avocado & Swiss Cheese Pinwheel Wrap
Bacon and Egg Tartlets
BBQ Spare Ribs **GF**
Garlic and Chilli Prawns **GF**

Guacamole & Crispy Bacon Brochette
Mini Smoked Salmon & Cream Cheese Crepe Cakes
Sushi Soy Sauce, Wasabi and Ginger **GF**
Yorkshire Pudding; Roast Beef & Horseradish
Grilled Pesto Prawns & Saffron Aioli Filled Waffle Cones
Creamed Blue Cheese, Pear and Walnut Brochette Tart
Smoke Salmon, Lemon, Dill & Cream Fraîche Blini
Tomato & Basil Crostini
Duck Confit Crispy Waffle Cone

Mini Gourmet Savouries and Quiches
Chicken & Bacon Kebabs with Caesar dressing
Chicken & Cranberry Filled Vol au Vents
Corn Fritters topped with Mediterranean Vegetables and Tomato Chilli Jam

Thai Fish Cakes served with Coconut Mayo **GF DF**
Baby Angus Beef Burgers served with Tomato Olive Chutney
Baby Falafel Burgers served with a Beetroot Chutney
Kumara Rosti, Chorizo Lemon Aioli
Potato & Fresh Herb Rosti, Roasted Courgette & Capsicum Salsa
Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF**
Selection of Fresh Breads, Ham, & Fruit Chutney

Soft Taco filled with Pulled Venison **GF**
Beef Fillet Mignon Bites & Béarnaise Sauce **GF**
Bratwurst, Slaw and Caramelized Onion Pistoule
Chicken Cranberry and Brie Filled Mini Croissants
Cocktail Salmon Kebabs served with Garlic Aioli **GF**
Baby Corn Muffins filled with Ham and Chutney
Kebabs (Honey Mint Lamb/Satay Chicken/Garlic Prawn) **GF**
Baby Bagels filled with Smk Salmon Cream Cheese
Kumara Rosti Topped with Crispy Bacon & Tomato Chutney **GF**
Mediterranean Vegetable Tarts **GF**
Memphis Style Pulled Pork Sliders
Mini Ciabatta, Roast Beef, Tomato & Wholegrain Mustard

SWEETS

Blood Orange Mousse Filled Chocolate Pots
Baby Pavlova with Passion Fruit Swirl **GF**
Custard filled Tarts with Fruit Topping
Macaroons **GF**
Mini Cheese Cakes
Mini Swiss Rolls
Petit Fours
Profiteroles (Chocolate, White Chocolate, Salted Caramel)
Varieties of Fudges and Slices
Fruit and Cheese Platter **GF**
Baby Filled Donuts (Chocolate Hazelnut, Red Fruits, Apple)