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# Buffet Menu

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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.



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**DIY \$24.50pp Serviced \$29.50pp including GST**

**Includes:**

3 Mains  
6 Salads or Vegetables  
Gourmet Potatoes  
Fresh Bread Varieties  
Condiments

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**Mains (Select 3 mains, additional mains \$2.60pp)**

**Chicken**

Texan BBQ Chicken served with Cranberry Sauce **GF DF**  
Braised Paprika Chicken **GF**  
Buttered Chicken Curry and Rice **GF**  
Poached Chicken Veronique (grapes in a creamy white wine sauce) **GF**

**Pork**

Carvery: Maple & Marmalade Glazed Champagne Ham served with Whole Grain Mustard **GF DF**  
Carvery: Prime Roast Pork served with Apple Sauce **GF DF**  
Braised Hoisin Pork Belly **GF DF**  
Cola Marinated Pork Spare Ribs **GF DF**

**Beef**

Smoked Kentucky Bourbon Beef Brisket **DF**  
Carvery: Mustard Crusted Roast Beef served with Horseradish Cream **GF DF**  
Hungarian Beef Goulash **DF GF**  
Slow-Cooked Pork and Vanilla Beef Cheeks **DF GF**

**Lamb**

Carvery: Rosemary Crusted Canterbury Roast Lamb served with Mint Jelly **GF DF**  
Green Thai Lamb Curry **GF DF**  
Pulled Lamb Shoulder with a Sticky Pomegranate Glaze **DF GF**  
Irish Lamb Stew **DF**

**Fish**

Baked Whole Salmon **GF DF**  
Grilled Prosciutto Wrapped Hoki **GF DF**  
Seafood Paella **GF**

**Vegetarian and Vegan**

Chickpea Curry **DF GF**  
One Pan Mexican Quinoa **DF**  
Red Lentil Moussaka **GF DF**

**Premium Mains (add \$1.80 per person per main)**

Carvery: Fig and Pistachio Stuffed Pork Loin **DF**  
Carvery: Aged Beef Ribeye Roast **GF DF**  
Rosemary Crusted Lamb Racks **GF DF**  
Slow-Cooked Lamb Shanks in a Caramelized Onion Jus **DF**  
Carvery: Mustard Crusted Beef Sirloin **GF DF**

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Country  
Feasts

## Salads (Select 6 Salads or Vegetables)

- Asian Noodle (Linguine noodles, cashew nuts, with a lime infused dressing) **DF V**
- Broccoli Bacon & Blueberry (Almonds, Cherry tomatoes, poppy seeds with a maple dressing) **GF, DF**
- Caesar (Cos lettuce, bacon, eggs, parmesan and croutons)
- Char Grilled Vegetable (Made up of seasonal vegetables) **GF DF V**
- Crunchy Coleslaw (Served with crispy noodles & a variety of seeds) **DF V**
- Curried Egg (Classic egg salad) **GF DF V**
- Greek (Feta, olives, cucumber, cherry tomatoes, peppers & red onion) **GF V**
- Kumara (Including mandarin, raisins & pumpkin seeds served with curry dressing) **GF DF V**
- Mixed Lettuce (Served with cherry tomatoes, capsicum, and cucumber) **GF DF V**
- Pasta Pesto (Basil pesto, feta, olives and sundried tomatoes) **V**
- Pasta Seafood (Pasta spirals, selection of seafood, capers & seafood dressing) **DF**
- Potato & Chorizo (Chorizo, gourmet potatoes, herbs & red wine vinaigrette) **GF DF**
- Pumpkin & Spinach (Served with cranberry, pumpkin seeds with a lemon honey dressing) **GF DF V**
- Tex Mex Corn Salsa (Corn and variety of beans in a spicy Mexican infused dressing) **GF DF V**
- Thai Red Rice (Including peanuts, oranges, coriander & jalapenos with a mango dressing) **GF DF V**
- Traditional Potato (Served with a mayo, sour cream & mustard dressing) **GF V**
- Zesty Beetroot (With carrot, currents and selection of seeds and a pomegranate molasses) **GF DF V**

## Vegetables (Select 6 Salads or Vegetables)

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

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## Additional Options

### Entree (Additional \$8.00pp)

Continental Anti Pasto Platters consisting of Danish Salami, Spanish Chorizo, Italian Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish accompanied with Pretzels, Focaccia Bread and Bark Crisps.

Bread Platters including Pesto Ciabatta, Garlic Loaf, Turkish and Bark Crisps served with Dips and Pickles **V**

### Hors d'oeuvres (Additional \$2.20 per Hors d'oeuvres per person)

- Baby Angus Beef Burgers served with Tomato Olive Chutney **DF**
- Baby Falafel Burgers served with a Beetroot Chutney **DF V**
- Chicken & Cranberry filled Vol au Vents
- Corn Fritters topped with Mediterranean Vegetables and Tomato Chilli Jam **V**
- Creamed Blue Cheese Pear & Walnut Tart **V**
- Duck Confit Crispy Waffle Cone
- Garlic & Chilli Prawns **GF DF**
- Grilled Pesto Prawns filled Waffle Cone
- Hot Wood Smoked Salmon Bites topped with Micro Greens **GF DF**
- Kumara Rosti, Chorizo Lemon Aioli **GF DF**
- Malaysian Chicken Kebabs **GF**
- Mini Gourmet Savouries & Quiches
- Mushroom & Parmesan Risotto Cakes, Beetroot Crisps, Wasabi Mayonnaise **GF V**
- Rare Beef and Caramelised Onion filled Miniature Croissant
- Smoked Salmon Lemon Dill & Cream Fraiche Blini
- Thai Fish Cakes served with Coconut Mayo **GF DF**
- Tomato & Basil Crostini **V**

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**Tea and Coffee** (Additional \$2.20 per person)

## Desserts

**Finger Food Dessert (Additional \$2.50 per dessert per person)**

Baby Filled Donuts (choc hazelnut, red fruits, apple, caramel)

Baby Pavlovas **GF**

Berry Mousse Filled Chocolate Pots **GF**

Fudge & Slice selection (**Optional GF**)

Macaroons **GF**

Mini Cheese Cake Selection

Variety of Filled Tarts

Variety of Profiteroles (chocolate, white chocolate, salted caramel)

**Traditional Dessert (Additional \$2.95 per dessert per person)**

Apple Strudel

Carrot Cake

Cheese & Fruit Platter **GF**

Chocolate Self Saucing Pudding

Fresh Fruit Salad **GF DF**

Ice Cream **GF**

Passionfruit and Toasted Coconut/ or Raspberry and White Chocolate Pavlova Roulade

Profiterole Tower

Rhubarb & Apple Crumble

Sorbet **GF DF**

Tiramisu Slice

Traditional Pavlova **GF**

**Cheesecakes, Gateaux, Pies & Tarts (Additional \$3.95 per dessert per person)**

Bake Lemon Lime Cheesecake **GF**

Banoffee Pie

Black Forest Gateau

Blueberry and Almond Tart

Chocolate Mud Ganache Cake

Lemon Meringue Pie

Mousse Mud Cake

Orange & Almond Cake **GF DF**

White Chocolate & Raspberry Cheesecake

### Prices

All prices include GST and are for a minimum of 30 people. We can cater for smaller groups, please ask for a quote. Children under 5yrs are free. Children under 12yrs are half price.

### Serviced Option

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

### DIY Option

The buffet meal arrives at your door ready to serve. All crockery and serving dishes are disposable for your convenience. (You will need your own serving utensils).

### Conformation

The number of guests, final menu, time line and any additional info needed are required no later than 7 working days prior to the event.

### What we need

We need a parking area suitable for a van or small truck and sheltered area to work from on site. We require power if we are providing tea and coffee.

### Dietary Options

**GF = Gluten Free**      **DF = Dairy Free**      **V = Vegetarian**

Vegetarian main meals available on request

We can cater for any dietary requirements. Please discuss with us.

### Bar Service

Enquire about our bar service including, bar staff, bar managers, glassware, and drinks. If required we have a mobile liquor license.

For full terms and conditions visit our web site [www.countryfeasts.co.nz](http://www.countryfeasts.co.nz)

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