
Spit Roast Menu

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.



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

Includes:

3 Meats (360g per person)
6 Salads or Vegetables
Gourmet Potatoes
Fresh Bread Varieties
Condiments

Meats (Select 3 meats, additional meat \$2.60pp)

Maple & Marmalade Glazed Champagne 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**
Prime Roast 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)

Fig and Pistachio Stuffed Pork Loin **GF DF**
Aged Beef Ribeye Roast **GF DF**

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**

Spit Roast Menu



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

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)

Spit Roast Menu



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 Spit Roast 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 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).

Conformation

The number of guests, final menu, time line and any additional information 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