
Plated Menu



Country
Feasts

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.

Main (selection of 2 dishes) \$38pp including gst

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, Served with a Spicy Plum Sauce **GF**
Mustard Crusted Beef Sirloin, Potato Gratin Served with a Horseradish Cream and Red Wine Jus **GF**
Succulent Pork Belly, Sage and Onion Mash Served with a Boysenberry Jus **GF**
Sticky Slow Cooked Lamb Shank Served with Caramelised Onions on a Bed of Kumara Mash **GF**

Premium Cuts of Meat (additional \$2.50pp)

Silver Fern Farms Reserve Beef Rib Eye Steak Served with a Potato Rosti and Diane Sauce **GF**
Rosemary and Thyme Crusted Rack of Lamb Served with Polenta Chips and a Port and Fig Sauce **GF**
Pistachio/Pesto Crusted King Salmon Fillet Served with Potato Croquette & Hollandaise Sauce **GF**

Platters of seasonal vegetables and bowls of green salad on the table

Entrée (selection of 1 dish) \$11pp including gst

Moroccan Lamb Salad (lamb rump rubbed in moroccan spiced oil and barbecued) **GF**
Hoisin Pork Belly Served with a Crispy Courgette and Orange Salad **GF DF**
Oak Roasted Hot Smoked Salmon Served with Fennel Slaw & Garlic Aioli **GF DF**
Bread Platters including Pesto Ciabatta, Garlic Loaf, Turkish and Bark Crisps Served with Dips and Pickles **V**
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.

Dessert (selection of 2 dishes) \$11pp including gst

Chocolate Trilogy Mousse Served with a Mixed Berry Coulis
Citrus Tart Served with a Greek Yoghurt
Red Fruits Charlotte Cake Served with Mascarpone Cheese
Traditional Kiwi Pavlova Tower Served with a Passion Fruit Swirl **GF**

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Hors d'oeuvres \$2.20pp for each including gst

- 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**

Supper

- Tea and Coffee \$2.20pp
- Cheese Fruit and Cracker Board \$3.00pp

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

All crockery, cutlery, serving dishes and paper dinner serviettes are provided. This option includes full wait staff service.

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