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# French Platters Menu

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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.*

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Entrée: Is table serviced

Main: 2 Main meats are served on a platter on each table with vegetables and salad

Dessert: Option 1 is served on a platter on each table, option 2 is table serviced

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

Garlic and Smoky Bacon Chicken Mignon Served with a Spicy Plum Sauce **GF**  
Mustard Crusted Sirloin Served with Horseradish Cream and Red Wine Jus **GF**  
Succulent Pork Belly Served with a Boysenberry Jus **GF**  
Sticky Slow Cooked Lamb Shank Served with Caramelised Onions **GF**

## Premium Cuts of Meat (additional \$2.50pp)

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

**Included on the table: Gourmet Potatoes, A Selection of Salads and/or Vegetables**

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

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.

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## Dessert \$11pp including gst

### Finger Food Dessert Platters

Variety of Profiteroles (chocolate, salted caramel, white chocolate), Macaroons **GF**,  
Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Baby filled Donuts (chocolate hazelnut, red fruits, apple, caramel)

OR

### A la Carte (Selection of two dishes)

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**
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## Supper

- Tea and Coffee \$2.60pp  
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.

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