
BBQ 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.

DIY \$27.50pp Serviced \$32.50pp including GST

Includes:

3 Meats

6 Salads or Vegetables

Gourmet Potatoes

Fresh Bread Varieties

Condiments

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

Texan BBQ Chicken Cobs GF DF

Chicken and Bacon Kebabs GF DF

St Lous Style Spare Ribs GF DF

Chorizo and Potato Kebabs GF DF

BBQ Flavoured Beef Sticks GF DF

Quarter Pound Beef Patties DF

Sausages including Traditional Beef, Pork Tasmanian Apple Cider, Venison Sweet Chilli Plum GF DF

Mint and Honey Marinated Lamb Kebabs GF DF

Smoked Gammon Steaks 150g GF DF

Baby Beef Fillet Mignons 80g GF DF

Porterhouse Minute Steaks 100g GF DF

Chipotle Marinated Beef Rump Steak 150g GF DF

Sous Vide Venison Steaks 100g GF DF

Fish

BBQ Mussels in Half Shells GF DF

Garlic Prawn Skewers GF DF

Scallop and Bacon Kebabs GF DF

Vegetarian

Blue Cheese stuffed Portobello Mushrooms

Vegetable Skewers GF DF

Premium Meats (add \$1.80 per person per main)

Canterbury Lamb Cutlets GF DF

Prime Beef Rib-eye Steaks 150g GF DF

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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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

Additional Options

Tea and Coffee (Additional \$2.60 per person)

Entrée (Additional \$11.00pp)

Bread Platters Including Pesto Ciabatta, Garlic Loaf, Turkish, Bark Crisps Served with Dips and Pickles V

Anti Pasto Platters Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kakurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps

Canapes (Additional \$2.20 per Canapes 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
Crab Chilli Lime Salad Canapes DF
Dukha Crusted Lamb Backstrap and Tzatziki Served on a Polenta Cake GF
Mushroom Arancini Bites Served with a Chilli Mayo V
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
Smoked Salmon Lemon Dill & Cream Fraiche Blini
Tomato & Basil Crostini V
-

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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**)

Macarons **GF**

Mini Lamingtons

Mini Cheese Cake Selection (Lemon Lime, White Chocolate Raspberry, Tiramisu)

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

Chocolate Mud Log

Rhubarb & Apple Crumble

Sorbet **GF DF**

Traditional Pavlova **GF**

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

Mango & Macadamia 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.

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