
French Platters 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.

Entrée: Is table serviced

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

Dessert: Is table serviced

Main (Selection of two dishes) \$41.50pp

Garlic and Smoky Bacon Chicken Mignon, Rice Pilaf, Served with a Spicy Plum Sauce **GF**
Silver Fern Farms Reserve Beef Rib Eye Steak, Potato Gratin Served with a Diane Sauce **GF**
Sticky Slow Cooked Lamb Shank Served with Caramelised Onions on a Sage and Onion Mash **GF**
Pistachio/Pesto Crusted King Salmon Fillet Served with Polenta Chips & Hollandaise Sauce **GF**

On the table:

Honey Glazed Carrots **GF V**, Broccoli Blueberry and Bacon Salad **GF DF**, Greek Salad **GF V**

Entrée (Selection of one dish) \$14.00pp

Bread Platters Including Pesto Ciabatta, Garlic Loaf, Turkish and 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

Dessert \$12.00pp

Finger Food Dessert Platters

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

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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**
Dukkha 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**

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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