

Spit Roast 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 (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

Cauliflower Mornay **V**
Roast Kumara **GF DF V**
Chargrilled Corn on the Cob with Sweet Chilli Sauce **GF DF V**
Honey Glazed Baby Carrots **GF DF V**
Miso and Sesame Stir Fry Beans **GF DF V**
Peas **GF DF V**
Roasted Parsnip & Carrot with Maple & Cumin Butter **GF V**

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Additional Options

Canapes (Additional \$2.20 per Canape 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
 - Smoked BBQ Honey Pork Belly Burnt Ends **GF DF**
 - Tandoori Lamb Filled Poppadum Cups **GF** or Pumpkin & Spinach Curry Filled Poppadum Cups **GF V**
 - 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
 - Charcoal Mussel Cup filled with Crab Lime and Chilli Salad **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**
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Entree (Additional \$11.00pp)

- Bread Platters** Including Garlic Loaf, Turkish Slipper, 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
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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 Custard Squares
- Mini Cheesecake 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 Vegan**
- Vanilla Ice Cream (Alternative Flavours Available) **GF**

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Raspberry and White Chocolate Pavlova Roulade
Profiterole Tower
Rhubarb & Apple Crumble
Berry Burst Sorbet (Alternate Flavours Available) **GF DF**
Traditional Pavlova **GF**

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

Lemon & Lime Cheesecake **GF**
Raspberry & Chia Crumble **GF Vegan**
Banoffee Pie
Blueberry and Almond Tart
Chocolate Mud Ganache Cake
Lemon Meringue Pie
Orange & Almond Cake **GF DF**
Cheesecake Selection (White Chocolate & Raspberry/Chunky Triple Chocolate)

Beverages

Full beverage list and equipment hire options available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.60pp**
(Only available with serviced option, cups and saucers included)

Non-Alcoholic Beverages

(Plastic cups provided. Glassware available at 0.75c per glass)

Orange Juice **\$3.50pp**
Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.00pp**
Fruit Punch **\$4.00pp**

Alcoholic Beverages Options

All-inclusive packages from \$20pp

(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, bartenders)

Cash Bar

(Pay for what you use option. All costs are covered including, glassware and bartender with spend over \$500)

BYO

Planning to supply your own drinks. We have everything you need to set up your own bar. Please contact us for a full list of options.

Bar tenders from **\$30ppph** Glassware from **\$0.75** Tablecloths from **\$15.36 each**

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, menu, timeline 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.

For full terms and conditions visit our web site www.countryfeasts.co.nz

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