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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: Is table serviced

## Main (Selection of two dishes) \$43.60pp

Mediterranean Chicken Marbella Served with Israelian Cous Cous **DF**

Beef Rib Rack, Gratin Potatoes and Green Peppercorn Sauce **GF**

Hot Pecan Wood Smoked Salmon Side with Apple and Cranberry Slaw **GF DF**

Rosemary Crusted Lamb Leg with Mint Jelly & Sage and Onion Mash **GF**

On the table:

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

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## Entrée (Selection of one dish) \$14.70pp

**Bread Platters** Including a Garlic Loaf, Turkish Slipper 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

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**Dessert \$12.60pp**

## 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 \$2.70 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**

Country Feasts, 668 Springs Rd Christchurch [Info@countryfeasts.co.nz](mailto:Info@countryfeasts.co.nz), 03 3443044



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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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## Beverages

Full beverage list and equipment hire options available on request.

Filter Coffee and Selection of Traditional and Herbal Teas **\$2.70pp**  
(Only available with serviced option, cups and saucers included)

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## Non-Alcoholic Beverages

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

Orange Juice **\$3.70pp**  
Selection of Non-Alcoholic Drinks including Orange Juice, Mineral Water, and Soft Drinks **\$5.50pp**  
Fruit Punch **\$4.50pp**

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## Alcoholic Beverages Options

**All-inclusive packages from \$21pp**  
(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

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.