

# BBQ MENU



**DIY**            **\$32.50pp**

**Serviced**    **\$38.30pp**

*Your choice of three meats, six salads and/or vegetables, gourmet potatoes, variety of freshly baked breads, and condiments*

*Select three meats, additional meats \$3.00pp*

## **MEATS**

<b>CHICKEN COBS</b>	Texan BBQ chicken cobs (GF, DF)
<b>CHICKEN KEBABS</b>	Chicken and bacon kebabs (GF, DF)
<b>PORK SPARERIBS</b>	Cola glazed BBQ pork spareribs (GF, DF)
<b>PORK BELLY</b>	Smokey BBQ honey pork belly burnt ends (GF, DF)
<b>BEEF PATTIES</b>	Quarter pound beef patties (DF)
<b>SAUSAGES</b>	Selection of premium sausages including minted lamb and cumberland (GF, DF)
<b>LAMB KEBABS</b>	Mint and honey marinated lamb kebabs (GF, DF)
<b>LAMB STEAKS</b>	Greek style lamb steaks served with a mint yoghurt dressing (GF)
<b>BEEF MIGNONS</b>	80g beef fillet wrapped in bacon (GF, DF)
<b>PULLED PORK</b>	Smoked BBQ pulled pork (GF, DF)
<b>BEEF PORTERHOUSE</b>	100g Beef Porterhouse minute steaks (GF, DF)
<b>VENISON</b>	100g Sous Vide Venison steaks (GF, DF)

## **SEAFOOD**

<b>SEAFOOD KEBABS</b>	Fresh prawns, scallops, and mussels in a citrus herb marinade (GF, DF)
<b>TIGER PRAWNS</b>	Chilli and Garlic Tiger prawns (GF)

## **VEGETERIAN**

<b>PORTOBELLO MUSHROOMS</b>	Creamy blue cheese stuffed portobello mushrooms (GF)
<b>BEETROOT PATTIES</b>	Beetroot and black bean burger patties (GF, DF, V, Vegan)

## **PREMIUM MEATS**

*Add \$3.00pp per main*

<b>BEEF RIBEYE</b>	150g prime beef ribeye steaks (GF, DF)
<b>HOT SMOKED SALMON</b>	Hot smoked salmon fillets (GF, DF)

# BBQ MENU



Country  
Feasts

## SALADS

*Your choice of six salads and/or vegetables*

<b>ASIAN NOODLE</b>	Lime infused dressing, topped with toasted cashew nuts (DF)
<b>BROCCOLI BACON BLUEBERRY</b>	Sweet maple dressing, cherry tomatoes, poppy seeds and toasted almonds (GF, DF)
<b>CAESAR</b>	Fresh cos lettuce, eggs, crispy bacon, croutons topped with parmesan cheese
<b>CHAR GRILLED VEGETABLE</b>	Seasonal vegetables grilled with sundried tomatoes, tossed in a balsamic vinaigrette (GF, DF, V)
<b>CRUNCHY COLESLAW</b>	Coleslaw with an Asian infused sesame dressing and topped with toasted crunchy noodles and seeds (DF, V)
<b>CURRIED EGG</b>	Sliced eggs with a creamy mayonnaise, turmeric and curry dressing (GF, DF, V)
<b>GREEK</b>	Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF, V)
<b>KUMARA</b>	In a creamy curry dressing with toasted seeds, raisins and juicy mandarins (GF, DF, V)
<b>MIXED LETTUCE</b>	Fresh lettuce with cherry tomatoes, capsicum, and cucumber (GF, DF, V, Vegan)
<b>PASTA PESTO</b>	Spirals of pasta coated in a parmesan basil pesto, with sundried tomatoes, olives and topped with feta (V)
<b>PASTA SEAFOOD</b>	Spirals of pasta, selection of fresh seafood in a creamy dressing topped with capers (DF)
<b>POTATO CHORIZO</b>	Gourmet potatoes with spicy chorizo, dressed in a tangy red wine vinaigrette and fresh herbs (GF, DF)
<b>PUMPKIN SPINACH</b>	Roasted pumpkin in a lemon honey dressing, tossed with cranberries and toasted pumpkin seeds layered with fresh baby spinach (GF, DF, V)
<b>TEX MEX CORN SALSA</b>	Corn kernels with kidney beans, red onion, jalapenos in a zingy Mexican infused dressing (GF, DF, V, Vegan)
<b>THAI RED RICE</b>	Red rice with jalapenos, oranges, coriander in a Thai infused mango dressing, topped with toasted peanuts (GF, DF, V)
<b>TRADITIONAL POTATO</b>	Gourmet potatoes in a creamy dressing with wholegrain mustard, red onions, and gherkins (GF, V)
<b>ZESTY BEETROOT</b>	Juicy beetroot and carrot, with currants and toasted seeds, fresh mint, and a pomegranate molasses dressing (GF, DF, V, Vegan)
<b>QUINOA KALE</b>	Quinoa and kale salad with fresh pineapple dressed with an Asian fusion vinaigrette (GF, DF, V, Vegan)

## VEGETABLES

<b>CAULIFLOWER MORNAY</b>	Traditional Cauliflower Mornay (V)
<b>ROAST KUMARA</b>	Crispy roast Kumara (GF, DF, V, Vegan)
<b>CORN COB</b>	Chargrilled Corn on the Cob with Sweet Chilli Sauce (GF, DF, V)
<b>HONEY GLAZED BABY CARROTS</b>	Steamed honey glazed baby carrots (GF, DF, V)
<b>MISO SESAME STIR FRY BEANS</b>	Miso & sesame stir fry beans, bean sprouts & snow peas (DF, V, Vegan)
<b>PEAS</b>	Steamed green Peas (GF, DF, V, Vegan)
<b>MAPLE CUMIN BUTTER ROASTED PARSNIP CARROT</b>	Roasted parsnip and carrot with a maple and cumin butter (GF, V)

# BBQ MENU



Country  
Feasts

## ADDITIONAL OPTIONS

### ENTREE

*Additional \$12.90pp for bread platters and \$16.60pp for antipasto platters*

#### **BREAD PLATTERS**

Freshly baked garlic bread, Turkish slippers and pretzel bread, bark crisps, served with dips and pickles (V)

#### **ANTIPASTO PLATTERS**

Platters of Danish salami, hot smoked salmon, Spanish chorizo, prosciutto, New Zealand Kakurangi blue and creamy brie cheese, pickles, dips, and relish accompanied with pretzels, focaccia bread and bark crisps

### CANAPES

*Additional \$3.00pp for every canape selected*

#### **BABY ANGUS BURGERS**

Soft baby burger buns with angus patties, tomato olive chutney and creamy mayonnaise topped with a cherry tomato (DF)

#### **FALAFEL STICKS**

Falafel sticks served with an olive tapenade (GF, DF, V, Vegan)

#### **CHICKEN CRANBERRY VOL AU VENTS**

Vol au vents with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs

#### **SMOKEY BBQ PORK BELLY BURNT ENDS**

Smokey honey BBQ pork belly burnt ends (GF, DF)

#### **TANDOORI LAMB ROTI**

Tandoori lamb on a buttery flaky roti, served with yogurt and fresh coriander

#### **TANDOORI PUMPKIN SPINACH ROTI**

Pumpkin and spinach curry on a buttery flaky roti, served with yogurt and fresh coriander (V)

#### **CORN FRITTERS MEDITERRANEAN**

Bite size corn fritters topped with Mediterranean vegetables and tomato chilli jam (V)

#### **BLUE CHEESE AND PEAR TART**

Creamy blue cheese tart topped with sweet pear slices (V)

#### **CONFIT DUCK WAFFLE CONE**

Creamy confit duck in a crispy waffle cone with cherry compote

#### **POLENTA CAKE WITH DUKKHA CRUSTED LAMB**

Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF)

#### **MUSHROOM ARANCINI BITES**

Mushroom and parmesan filled arancini bites served with a chilli mayonnaise (V)

#### **GARLIC CHILLI PRAWNS**

Grilled prawns tossed in garlic chilli and lemon (GF, DF)

#### **PESTO PRAWN WAFFLE CONE**

Grilled prawn and pesto puree in a crispy waffle cone

#### **HOT WOOD SMOKED SALMON BITES**

Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF, DF)

#### **KUMARA ROSTI**

Bite size kumara rosti topped with lemon aioli and crispy fried Spanish chorizo

#### **THAI SATAY CHICKEN CUPS**

Thai satay chicken, on an Asian slaw in a crispy cup, topped with toasted peanuts and fresh coriander (DF)

#### **MINI GOURMET SAVOURIES**

Mini gourmet savouries and quiches

#### **SALMON CRÈME FRAICHE BLINI**

Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini

#### **TOMATO BOCCONCINI CROSTINI**

Fresh sliced tomato, creamy bocconcini cheese and basil on a crispy garlic crostini (V)

#### **RED BERRY TEA SMOKED VENISON**

Red berry tea smoked Venison served with a redcurrant jelly (GF)

## DESSERTS

### **FINGER FOOD DESSERT**

*Additional \$3.00pp per dessert*

<b>BABY FILLED DONUTS</b>	Baby donuts filled with chocolate hazelnut, red fruits, apple, and caramel
<b>BABY PAVLOVAS</b>	Bite size pavlovas topped with fresh whipped cream, seasonal fruit and passionfruit curd (GF)
<b>BERRY MOUSSE CHOCOLATE POTS</b>	Dark chocolate pots filled with berry mousse and topped with freeze dried raspberries (GF)
<b>FUDGE AND SLICE</b>	Selection of mini fudge and slices (GF available)
<b>MACARONS</b>	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel
<b>MINI CUSTARD SQUARES</b>	Mini creamy custard squares set between flaky pastry with a sweet icing
<b>MINI LAMINGTONS</b>	Mini chocolate and strawberry lamingtons, filled with fresh whipped cream
<b>MINI CHEESECAKES</b>	Bite size cheesecakes, in a selection of fruit and berry flavours
<b>TARTS</b>	Sweet mini tart cases filled with crème patisserie, fruit compote, topped with fresh seasonal fruit
<b>POFITEROLES</b>	Choux pastry filled with whipped cream and dipped in chocolate, flavours include milk chocolate, white chocolate, and salted caramel

### **TRADITIONAL DESSERTS**

*Additional \$3.80pp per dessert*

<b>APPLE STRUDEL</b>	Warm crispy pastry filled with sweet apples, served with fresh whipped cream (V)
<b>CARROT CAKE</b>	Carrot cake filled with nuts seeds and spices, topped with a sweet cream cheese icing, and chopped walnuts (V)
<b>FRUIT AND CHEESE</b>	Platters of fresh seasonal fruit and local cheeses, served with a selection of crackers (V)
<b>CHOCOLATE SELF SAUCING PUDDING</b>	Decadent warm chocolate self-saucing pudding, served with fresh whipped cream (V)
<b>FRESH FRUIT SALAD</b>	Fresh fruit salad in juice (GF, DF, V, Vegan)
<b>ICE CREAM</b>	Creamy vanilla ice cream a great accompaniment to most desserts (GF, V)
<b>PAVLOVA ROULADE</b>	Raspberry, white chocolate and cream filled pavlova roulade (GF, V)
<b>PROFITEROLE TOWER</b>	Cream filled choux pastry constructed as a tower with milk chocolate
<b>RHUBARB APPLE CRUMBLE</b>	Tart rhubarb and sweet apple crumble served with fresh whipped cream (V)
<b>SORBET</b>	Berry burst sorbet (GF, DF, V, Vegan)
<b>TRADITIONAL PAVLOVA</b>	A kiwi classic topped with fresh cream, seasonal fruit, and passionfruit curd

# BBQ MENU



Country  
Feasts

## CAKES AND TARTS

*Additional \$5.00pp per dessert*

### BANOFFEE PIE (V)

A layer of banana filling over a delicious caramel base in a sweet pastry shell, topped with cream and finished with a drizzle of chocolate.

### BLUEBERRY AND ALMOND TART (V)

A sweet pastry tart shell filled with fresh blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar

### CHOCOLATE GANACHE MUDCAKE (V)

A very moist rich dark chocolate cake covered in dark chocolate.

### LEMON MERUNGE PIE (V)

Zesty citrus filing in a sweet pastry shell topped with a thick layer of toasted meringue

### RED VELVET GATEAU (V)

Layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with red velvet crumbs  
Creamy white chocolate cheesecake filling on a vanilla biscuit base, swirled with a red raspberry filling

### WHITE CHOCOLATE AND RSPBERRY CHEESECAKE (V) TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)

Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base topped off with a swirled chocolate finish.

### LEMON & LIME CHEESECAKE (GF)

Baked lemon cheesecake bursting with a lime fruit filling with shredded coconut on top and a gluten free biscuit base.

### CHOCOLATE BERRY CHEESECAKE (GF, DF, V, Vegan)

A chocolate cake, topped with a indulgent chocolate vegan cheesecake finished with a boysenberry topping.

### SNICKERS SLICE (DF, V, Vegan)

Gluten & Dairy Free, Vegan Slice with gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer.

## TEA AND COFFEE

Filter coffee and a selection of traditional, and herbal teas

*\$3.00pp- Only available with serviced option, cups and saucers included*

## FULL BEVERAGE AND EQUIPMENT HIRE OPTIONS AVAILIABLE ON REQUEST

### Dietary Options

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

Vegan = Vegan

Vegetarian main meals available on request

We can cater for any dietary requirements. Please discuss with us

### 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 BBQ is cooked on site unless you prefer us to cook at our kitchen. All crockery, cutlery, serving dishes and paper dinner serviettes are provided. This option includes full wait staff service.

### DIY Option

The meats arrive at your door prepared ready for you to cook. Alternatively, if you prefer, we can BBQ the meat at our kitchen ready for you to serve. There is a minimum delivery charge of \$30.00

### Confirmation

The number of guests, menu, timeline, and any additional information needed are required no later than seven 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.

For full terms and conditions visit our web site [www.countryfeasts.co.nz](http://www.countryfeasts.co.nz)