

# FINGER FOOD MENU



Country  
Feasts

## LARGE BITES

*\$3.20 per item*

<b>BACON WRAPPED KRANSKY'S</b>	Kransky's wrapped in crispy bacon, served with a lemon aioli (GF)
<b>CAJUN CHICKEN WINGS</b>	Spicy Cajun chicken wings (DF)
<b>CHAR GILLED MEATBALLS</b>	Chargrilled meatballs served with a plum sauce 2 per person (DF)
<b>CHICKEN LEEK MINI PASTIES</b>	Creamy chicken and leek mini pasties
<b>CHINESE PORK DUMPLINGS</b>	Chinese pork dumplings served with oriental dip 2 per person (DF)
<b>CLUB SANDWICHES</b>	Club sandwiches with a variety of fillings including vegetarian 1.5 per person (GF on request)
<b>CRAB CORN EMPANADAS</b>	Crab and corn crispy empanadas served with a green tomato and jalapeno chutney
<b>MINI PIZZA -CHORIZO, FETA, BBQ</b>	Spicy chorizo, feta, capsicum, and chipotle BBQ sauce (GF on request)
<b>MINI PIZZA-PULLED CHICKEN</b>	Pulled chicken with tamarillo and plum chutney (GF on request)
<b>SMOKED BBQ TEXAN CHICKEN NIBBLES</b>	Sticky Texan chicken nibbles coated in a smokey BBQ sauce (GF, DF)
<b>SOUTHERN MAC N CHEESE BITES</b>	Southern Mac n Cheese bites, filled with pasta and gooey cheese 2 per person
<b>TRADITIONAL SAVOURIES</b>	Selection of traditional savouries including some vegetarian 1.5 per person (GF on request)

*\$3.90 per item*

<b>SAVOURY CHEESE SCONE</b>	Savoury cheese and seeded mustard scones (V)
<b>CORN BACON FRITTER</b>	Corn and bacon fritters served with a garlic aioli
<b>HAWAIIAN PIZZA PINWHEEL SCROLL</b>	Cheese, pineapple, and ham pinwheel scrolls
<b>PERI PERI CHICKEN BRUSCHETTA</b>	Crispy bruschetta topped with peri peri chicken (DF, GF on request)
<b>PRAWN CROQUETTE</b>	Croquettes filled with prawn and creamy mashed potato served with seafood sauce
<b>SALMON QUICHE</b>	Crustless salmon quiche topped with capers (GF, DF)
<b>STUFFED BAGUETTE</b>	Baguette stuffed with a sundried tomato, gherkin, herb cream cheese (V)
<b>SUSHI</b>	Selection of fresh sushi some vegetarian served with soy sauce (GF, DF)
<b>TOPPED FOCACCIA</b>	Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
<b>TOPPED FOCACCIA VEGETARIAN</b>	Focaccia topped with basil pesto, sundried tomatoes, avocado, and grilled brie (V)
<b>CHEESE ROLLS</b>	Creamed corn and cheese rolls (V)

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### *\$5.10 per item*

<b>GIANT SAUSAGE ROLL</b>	Giant homemade sausage rolls with tomato chutney
<b>HOMEMADE BACON EGG PIE</b>	Traditional bacon and egg pie in a crispy pastry
<b>MINI CROISSANT, CHICKEN</b>	Mini croissant filled with fresh lettuce, chicken, cranberry, and brie
<b>MINI CROISSANT, BACON EGG</b>	Brekkie croissant filled with crispy bacon and scrambled eggs
<b>MINI CROISSANT, SALMON</b>	Mini croissant filled with cold smoked salmon, rocket and camembert
<b>OPEN SALMON BAGEL</b>	Open bagel with a horseradish and chive cream and cold smoked salmon
<b>SALAD BOX, THAI BEEF</b>	Thai beef noodle, filled with capsicum, and spinach (DF)
<b>SALAD BOX, VEGETARIAN</b>	Char-grilled capsicum, eggplant, courgette, and sundried tomato combo (GF, DF, V, Vegan)
<b>SLIDER, PULLED PORK</b>	Memphis pulled pork shoulder with smokey BBQ sauce and slaw (DF)
<b>SLIDER, CHICKEN</b>	Pulled chicken and chilli mayonnaise (DF)
<b>SILVERBEET FLAN</b>	Silver beet, cottage cheese, and chive flan (V)
<b>MELT, TUNA</b>	Tuna melt on crispy baguette (GF on request)
<b>MELT, CHICKEN</b>	Chicken, camembert and avocado melt on crispy baguette (GF on request)

## **BURGERS, HOT MEAT SANDWICHES, BAPS**

### *\$6.90 per item*

<b>CHAR GRILLED VEG TORPEDO ROLL</b>	Char grilled vegetable and hummus filled torpedo rolls (V)
<b>HAM SALAD CIABATTA BAP</b>	Ham and salad filled ciabatta bap
<b>ROAST CHICKEN PRETZEL BAP</b>	Roast chicken and beetroot relish filled pretzel bap
<b>ROAST BEEF CROISSANT</b>	Roast beef and onion marmalade filled croissant

### *\$10.70 per item*

<b>MAPLE GLAZED HAM BAP</b>	Hot maple glazed champagne ham, coleslaw, and cranberry filled bap
<b>RUEBEN SANDWICH</b>	Hot Rye beef, Swiss cheese, gherkin, and sauerkraut sandwich
<b>SMOKED PULLED PORK BURGER</b>	Smoked and pulled pork burgers with a BBQ sauce
<b>TEXAN BBQ CHICKEN BAP</b>	Texan BBQ chicken, ranch slaw, and tomato chilli mayonnaise filled pretzel bap

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## PLATTERS

*\$15.70 per person*

### ANTI PASTO PLATTER

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

### PLOUGHMAN'S PLATTER

Consisting of a Selection of Deli Meats, Local Cheeses, Pickles, Relishes, and Fresh Italian Breads

## GRAZING TABLE

*\$19.00 per person*

### GRAZING TABLE

Consisting of a selection of local cheeses, cured meats, seafood, pickles and relish, freshly baked artesian breads, bark crisps, seasonal and pickled vegetables, seasonal fruit, olives and sundried tomatoes

## CANAPES

*\$3.60 per item*

### 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 yoghurt and fresh coriander

### TANDOORI PUMPKIN ROTI

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

### CORN FRITTERS MEDITERRANEAN VEG MINI

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)

### DUCK CONFIT WAFFLE CONE

Creamy confit duck in a crispy waffle cone with cherry compote

### 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)

### THAI SATAY CHICKEN CUPS

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

### 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

### MINI GOURMET SAVOURIES

Mini gourmet savouries

### SALMON CRÈME FRAICHE BLINI

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

### TOMATO BROCCONCINI 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, with creamy aioli and redcurrant jelly (GF)

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### DESSERTS

*\$3.20 per item*

<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 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>CRÈME PATISSERIE FRUIT FILLED MINI 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 and salted caramel
<b>MACADAMIA &amp; WHITE CHOC COOKIES</b>	Macadamia and White Chocolate Cookies
<b>PETIT FOURS</b>	Bite size lemon meringue tarts, red velvet chocolate bombs, and carrot cake with a cream cheese icing
<b>FRUIT PLATTER</b>	Fresh seasonal fruit platter

*\$4.50 per item*

<b>APPLE SLICE</b>	Sweet and juicy apples in a short pastry crust
<b>RASPBERRY AND WHITE CHOCOLATE BROWNIE</b>	Brownie with sweet white chocolate and tart raspberries
<b>CARROT CAKE</b>	Traditional carrot cake with spices and a cream cheese icing topped with chopped walnuts
<b>SNICKERS SLICE</b>	Vegan slice with a gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer. (GF, Vegan)
<b>CINNAMON SCROLL SCONES</b>	Buttery cinnamon scroll scones
<b>DATE AND HONEY LOAF</b>	Sweet and stick filled with dates (GF)
<b>SCONES JAM CREAM</b>	Traditional scones served with raspberry jam and fresh whipped cream
<b>SELECTION OF DANISHES</b>	Selection of freshly baked Danishes
<b>VARIETY OF SWEET &amp; FRUIT MUFFINS</b>	Variety of sweet and fruit flavoured muffins
<b>CUPCAKES</b>	Raspberry or blueberry vegan cupcakes (Vegan)
<b>ZESTY LEMON AND COCONUT SLICE</b>	Zesty lemon and coconut slice
<b>FRUIT AND CHEESE PLATTER</b>	Selection of local cheeses and fresh seasonal fruits. Served with a range of crackers

*\$5.60 per item*

<b>RASPBERRY DONUT</b>	Sweet white chocolate and raspberry filled donut
<b>ORANGE AND ALMOND CAKE</b>	Zesty orange and almond cake (GF, DF, Vegan)
<b>RASPBERRY FRIAND</b>	Tangy raspberry friand (GF)

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## SET MENUS

### Morning Tea 1 \$7.70pp

- Club Sandwiches 1.5pp (some V)
- Freshly baked scones, raspberry jam, and whipped cream

### Afternoon Tea 1 \$7.70pp

- Club sandwiches 1.5pp (some V)
- Selection of Danishes

### Packed Lunch \$18.60pp

- Ham and salad filled ciabatta bap
- Homemade bacon and egg pie
- Carrot cake
- Fresh fruit (GF, DF, V, Vegan)

### Funeral Catering \$9.60pp

- Club sandwiches 1.5pp (some V)
- Traditional savouries 1.5pp (some V)
- Variety of slices and mini cream cakes

### Board Lunch \$20.30pp

- Chicken leek mini pastries
- Corn and bacon fritters served with garlic aioli
- Open cold smoked salmon bagel with horseradish and chive cream
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Fruit and cheese platter served with crackers (some GF)

### Cocktail Party \$21.60pp

- Dukkha crusted lamb backstrap on a polenta cake topped with tzatziki (GF)
- Thai satay chicken cups
- Mushroom arancini bites served with chilli mayonnaise (V)
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Cold smoked salmon blini with lemon zest crème fraiche
- Crostini topped with fresh tomatoes and bocconcini (V)

### Seminar Catering \$31.30pp

#### Morning Tea

- Club sandwiches (some)
- Freshly baked scones served with raspberry jam and freshly whipped cream

#### Lunch

- Roast beef and onion marmalade filled croissant
- Selection of sushi served with soy sauce and wasabi 2pp (some V)
- Individual Thai beef noodle salad boxes
- Fresh seasonal fruit platter (GF, DF, V, Vegan)

#### Afternoon Tea

- Apple slice

#### Tea and Coffee

- Filter coffee and traditional, and herbal teas \$3.00pp- Only available with serviced option, cups and saucers included

### Morning Tea 2 \$9.60pp

- Mini croissant filled with chicken cranberry and brie
- Variety of sweet and fruit flavoured muffins

### Afternoon Tea 2 \$7.10pp

- Hawaiian pizza pinwheel scrolls
- Fudges and slices

### Party Time Menu \$12.80pp

- Cajun chicken wings (DF)
- Club sandwiches 1.5pp (some V)
- Mini pizzas filled with chorizo, feta & BBQ chipotle
- Traditional savouries 1.5pp (some V)

### After Match Feed \$13.90pp

- Smoked BBQ pulled pork burgers with ranch slaw and Swiss cheese
- Traditional savouries 1.5pp (some V)

### Working Lunch \$19.90pp

- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Giant sausage rolls with tomato chutney
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Focaccia topped with basil pesto, avocado, sundried tomato, and brie (V)
- White chocolate and raspberry brownie

### Asian Theme Finger Food \$15.80pp

- Tandoori lamb on a buttery flaky roti, served with yoghurt and fresh coriander
- Chinese pork pot sticker dumplings served with an oriental dip (DF)
- Individual Thai beef noodle salad boxes (DF)
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)

### Finger Food Feast \$29.70pp

- Mushroom and parmesan filled arancini bites served with a chilli mayonnaise (V)
- Thai satay chicken, on an Asian slaw in a crispy cup, topped with toasted peanuts and fresh coriander (DF)
- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Pulled Pork Slider
- Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)
- Petit Fours including lemon meringue tarts, mini carrot cakes with cream cheese icing, and red velvet chocolate coated cake bombs

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## **Grazing Lunch \$20.50pp**

Anti-pasto platter consisting of Danish salami, hot smoked salmon, Spanish chorizo, prosciutto, New Zealand Kahurangi blue, creamy brie cheese, pickles and relish accompanied by pretzel bread, focaccia, and bark crisps Sausage and egg plat

## **FULL BEVERAGE PACKAGE AND 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. All orders under \$300.00 will incur a surcharge.

### **Serviced Option**

All crockery, cutlery, serving dishes and paper dinner serviettes are provided. This option includes full wait staff service \$30 per staff member per hour (for the time spent at the venue with a minimum of 3 hours). Suggested 0-30 people 1 staff member, 30-100 people 2 staff members, thereafter 1 staff member per 100 people.

### **DIY Option**

Minimum delivery charge of \$30.00 All food will arrive cold unless organised to be heated.

### **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.

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