

FRENCH PLATTERS MENU


Country
Feasts

ALL PLATTER SERVICE TO YOUR TABLE

ENTREE \$16.50pp

Select 1 option

BREAD PLATTERS

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

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

MAIN \$49.00pp

Select two dishes

CHICKEN MARBELLA

Mediterranean chicken Marbella, poached in white wine, fresh herbs, and prunes, served on a zesty Israeliian cous cous salad with olives and cherry tomatoes (DF)

BEEF RIB RACK

Beef rib rack served back on the bone, with gratin potatoes and a creamy green peppercorn sauce (GF)

SALMON

Pecan wood smoked salmon side served with an apple, fennel and cranberry slaw (GF, DF)

LAMB LEG

Rosemary crusted lamb leg, sliced and served with a sage onion mash, and mint jelly (GF)

Accompaniments

HONEY GLAZED BABY CARROTS

Baby carrots steamed with a honey glaze (GF, DF, V)

BROCCOLI BACON BLUEBERRY SALAD

Sweet maple dressing, cherry tomatoes, poppy seeds and, toasted almonds (GF, DF)

GREEK SALAD

Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF, V)



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FINGER FOOD DESSERT PLATTERS \$15.20pp

BABY FILLED DONUTS	Baby donuts filled with chocolate hazelnut, red fruits, apple, and caramel
BABY PAVLOVAS	Bite size pavlovas topped with fresh whipped cream, seasonal fruit and passionfruit curd (GF)
BERRY MOUSSE CHOCOLATE POTS	Dark chocolate pots filled with berry mousse and topped with freeze dried raspberries (GF)
MACARONS	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel
MINI CHEESECAKES	Bite size cheesecakes, in fruit and berry flavours
POFITEROLES	Choux pastry filled with whipped cream and dipped in chocolate flavours include milk chocolate, White chocolate strawberry, and Salted caramel

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)
BABY FALAFEL BURGERS	Soft baby burger buns with herb falafel patties, creamy mayonnaise and beetroot relish (DF, V)
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 buttery flaky roti, served with yogurt and fresh coriander
TANDOORI PUMPKIN ROTI	Pumpkin and spinach curry on buttery flaky roti, served with yogurt and fresh coriander (V)
CORN FRITTERS MEDITERRANEAN VEGETABLES CHILLI JAM	Bite size corn fritters topped with Mediterranean vegetables and tomato chilli jam (GF, DF, V, Vegan)
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 DUKKHA CRUSTED LAMB	Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF)
ARANCINI BITES	Mushroom and parmesan filled arancini bites served with a chili mayonnaise (V)
GARLIC CHILLI PRAWNS	Grilled prawns tossed in garlic chilli and lemon (GF, DF)

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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 (GF)
THAY SATAY CHICKEN CUPS	Thai satay chicken, on an Asian slaw, served in a crispy cup and with toasted peanuts, and fresh coriander (DF)
MINI GOURMET SAVOURIES	Mini gourmet savouries and quiches (some V)
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)
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 AVAILABLE 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 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.

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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