

PLATED MENU



Country
Feasts

PLATED ENTRÉE (selection of 2 dishes)

\$16.50pp

MOROCCAN LAMB	Seared lamb rump coated in Moroccan spices, served cold on a bed of cos lettuce, cherry tomatoes, slithers of cucumber, pistachios, dried apricots and topped with a tzatziki dressing (GF)
HOISIN PORK BELLY	Braised pork belly in hoisin sauce and Chinese spices, served with a Fresh courgette and orange salad (GF, DF)
SMOKED SALMON	Hot oak roasted smoked salmon, served cold on an apple and fennel slaw, with garlic aioli (GF)

PLATED MAIN (selection of 2 dishes)

\$49.30pp

CHICKEN MIGNON	Chicken mignon stuffed with a creamy garlic parsley butter, and wrapped in smoked bacon on rice pilaf, served with spicy plum sauce (GF)
AGED BEEF RIBEYE	Silver Fern Farms reserve beef ribeye steak cooked medium rare on a potato gratin, served with a Diane sauce (mustard, Worcestershire, cream, and cognac) (GF)
SLOW COOKED LAMB SHANK	Slow cooked sticky lamb shank with caramelised onions on a sage and onion potato mash (GF)
SALMON	Pistachio and pesto crusted King salmon fillet served with crispy polenta chips and a creamy hollandaise sauce (GF)

On the table

BROCCOLI BACON BLUEBERRY SALAD	Sweet maple dressing, cherry tomatoes, poppy seeds and, toasted almonds (GF, DF)
GREEK	Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF, V)
HONEY GLAZED BABY CARROTS	Steamed honey glazed baby carrots (GF, DF, V)

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DESSERT (selection of 2 dishes)

\$14.20 pp

CHOCOLATE MOUSSE

Chocolate trilogy mousse, served with a berry coulis and fresh whipped cream

CITRUS TART

Lemon curd filled sweet pastry case, served with Greek yoghurt

TRADITIONAL PAVLOVA

Traditional light pavlova tower, served with fresh whipped cream and a passionfruit swirl (GF)

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

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 WITH 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)

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)

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THAI SATAY CHICKEN CUPS

Thai satay chicken, on an Asian slaw, served in a crispy cup 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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