

STATIONS MENU

Serviced \$73.20pp including GST

Your choice of any three stations and the salad bar. Additional \$8.60pp for more stations

SALAD BAR

Choose five salads from our menu

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

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ZESTY BEETROOT

Juicy beetroot and carrot, with currants and toasted seeds, fresh mint, and a pomegranate molasses dressing (GF, DF, V, VG)

QUINOA KALE

Quinoa and kale salad with fresh pineapple dressed with an Asian Fusion vinaigrette (GF, DF, V, Vegan)

SOUP STATION

SEAFOOD CHOWDER

Fresh selection of seafood in a creamy soup base with fresh herbs (GF)

CREAMY PUMPKIN

Classic hearty pumpkin soup (GF, V)

BREAD

Freshly baked breads (GF on request)

GRAZING TABLE

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Selection of cheeses, cured meats, fresh seafood, antipasto, seasonal fruit, crudité's, artisan breads, bark crisps, pickles, and chutneys

SPIT ROAST CAVERY

Choose two spit roast meats from our menu

MAPLE GLAZED CHAMPAGNE HAM

Champagne ham with a maple and marmalade glaze served with wholegrain mustard (GF, DF)

MUSTARD CRUSTED BEEF

Mustard crusted beef served with horseradish sauce (GF, DF)

ROSEMARY CRUSTED LAMB

Rosemary crusted lamb served with mint jelly (GF, DF)

SPIT ROAST PORK

Prime roast pork with crackling served with apple sauce (GF, DF)

TEXAN BBQ CHICKEN

Texas BBQ chicken served with cranberry sauce (GF, DF)

Premium meats please enquire

PORK LOIN

Fig and pistachio stuffed pork loin (GF, DF)

AGED BEEF RIBEYE

Aged beef ribeye roast (GF, DF)

BREAD

Variety of freshly baked breads

INTERNATIONAL STATION

MEXICAN

Fill your own fajitas

INDIAN

Butter chicken, rice, and Naan

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BBQ SHACK

Choose three items from our BBQ menu

CHICKEN COBS	Texan BBQ chicken cobs (GF, DF)
CHICKEN BACON KEBABS	Chicken and bacon kebabs (GF, DF)
PORK SPARERIBS	Cola glazed BBQ pork spareribs (GF, DF)
PORK BELLY	Smokey BBQ honey pork belly burnt ends (GF, DF)
BEEF PATTIES	Quarter pound beef patties (DF)
SAUSAGES	Selection of premium sausages, traditional beef, minted lamb, and bratwurst (GF, DF)
MINT HONEY MARINATED LAMB KEBABS	Mint and honey marinated lamb kebabs (GF, DF)
BBQ LAMB STEAKS	Greek style lamb steaks served with a mint yoghurt dressing (GF)
BEEF MIGNONS	80g beef fillet wrapped in bacon (GF, DF)
PULLED PORK	Smoked BBQ pulled pork (GF, DF)
BEEF PORTERHOUSE	100g Beef Porterhouse minute steaks (GF, DF)
VENISON	100g Sous Vide Venison steaks (GF, DF)
SEAFOOD KEBABS	Fresh prawns, scallops, and mussels in a citrus herb marinade (GF, DF)
TIGER PRAWNS	Chilli and Garlic Tiger prawns (GF)
BLUE CHEESE STUFFED PORTOBELLO MUSHROOMS	Creamy blue cheese stuffed portobello mushrooms (GF)
BEETROOT BEAN PATTIES	Beetroot and black bean burger patties (GF, DF, V, VG)
<i>Premium meats please enquire</i>	
AGED BEEF RIBEYE STEAK	150g prime beef ribeye steaks (GF, DF)
SALMON	Hot smoked salmon fillets (GF, DF)



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DESSERT

SWEET TREATS

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)

FRUIT AND CHEESE

Selection of fresh fruit and cheese served with crackers

TEA AND COFFEE

Filter coffee and a selection of teas

Dietary Options

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

VG = 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

All crockery, cutlery, serving dishes and paper dinner serviettes are provided. This option includes full wait staff service.

Confirmation

The number of guests, final menu, timeline, and any additional info 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.

Bar Service

Enquire about our bar service including, bar staff, bar managers, glassware, and drinks. If required, we have a mobile liquor license.

For full terms and conditions visit our web site www.countryfeasts.co.nz

