

## FRENCH PLATTERS

Country Feasts, what is included in our service?

- Tailored one on one consultations with your appointed sales representative
- Full service from our professional and friendly staff
- Crockery, cutlery, and serviettes
- Set up and pack down of buffet tables

What can we add on for you?

- Bar packages
- Glassware
- Linen

We are renowned for our generous portions, there will be plenty for your guests with no compromise on quality or presentation. Our meats are provided by a leading butcher, fresh produce is grown and sourced locally, and lovingly put together daily in our kitchen.

*See our terms and conditions for more information*

**PLATTERS MAIN ONLY \$49.00pp**  
*(Your choice of 2 mains. 1 vegetable and 2 salads served on table to share)*

**PLATTERS MAIN AND DESSERT \$63.20pp**  
*(Your choice of 2 mains, 1 vegetable, 2 salads and finger food dessert platters served on table to share)*

**GOURMET PLATTERS \$99.70pp**  
*(Your choice of 5 canapes handed around pre dinner; 2 entrees individually serviced, 2 main dishes, 1 vegetable, 2 salads served on platters to share, finger food desserts served on platters to share, and supper of a cheese, fruit and cracker board, tea and coffee)*

### ADD TO THE MENU

CANAPES *(Your choice of 5 canapes)* **\$13.40pp**

GRAZING TABLE **\$19.00pp**

ANTI PASTO PLATTERS **\$15.60pp**

BREAD PLATTERS **\$12.80pp**

PLATED ENTREE *(Your choice of 2)* **\$16.50pp**

## CANAPES

<b>BABY ANGUS BURGERS</b>	Soft baby burger buns with angus patties, tomato olive chutney and creamy mayonnaise topped with a cherry tomato (DF)
<b>FALAFEL STICKS</b>	Falafel sticks served with an olive tapenade (GF, DF, V, Vegan)
<b>CHICKEN CRANBERRY VOL AU VENTS</b>	Vol au vents with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs
<b>SMOKEY BBQ PORK BELLY BURNT ENDS</b>	Smokey honey BBQ pork belly burnt ends (GF, DF)
<b>TANDOORI LAMB ROTI</b>	Tandoori lamb on a buttery flaky roti, served with yogurt and fresh coriander
<b>TANDOORI PUMPKIN SPINACH ROTI</b>	Pumpkin and spinach curry on a buttery flaky roti, served with yogurt and fresh coriander (V)
<b>CORN FRITTERS MEDITERRANEAN</b>	Bite size corn fritters topped with Mediterranean vegetables and tomato chilli jam (V)
<b>BLUE CHEESE AND PEAR TART</b>	Creamy blue cheese tart topped with sweet pear slices (V)
<b>CONFIT DUCK WAFFLE CONE</b>	Creamy confit duck in a crispy waffle cone with cherry compote
<b>POLENTA CAKE WITH DUKKHA CRUSTED LAMB</b>	Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF)
<b>MUSHROOM ARANCINI BITES</b>	Mushroom and parmesan filled arancini bites served with a chilli mayonnaise (V)
<b>GARLIC CHILLI PRAWNS</b>	Grilled prawns tossed in garlic chilli and lemon (GF, DF)
<b>PESTO PRAWN WAFFLE CONE</b>	Grilled prawn and pesto puree in a crispy waffle cone
<b>HOT WOOD SMOKED SALMON BITES</b>	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF, DF)
<b>KUMARA ROSTI</b>	Bite size kumara rosti topped with lemon aioli and crispy fried Spanish chorizo
<b>THAI SATAY CHICKEN CUPS</b>	Thai satay chicken, on an Asian slaw in a crispy cup, topped with toasted peanuts and fresh coriander (DF)
<b>MINI GOURMET SAVOURIES</b>	Mini gourmet savouries and quiches
<b>SALMON CRÈME FRAICHE BLINI</b>	Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini
<b>TOMATO BOCCONCINI CROSTINI</b>	Fresh sliced tomato, creamy bocconcini cheese and basil on a crispy garlic crostini (V)
<b>RED BERRY TEA SMOKED VENISON</b>	Red berry tea smoked Venison, served with a redcurrant jelly (GF)

## ENTRÉE

<b>BREAD PLATTERS</b>	Freshly baked garlic bread, Turkish slippers and pretzel bread, bark crisps, served with dips and pickles (V)
<b>ANTIPASTO PLATTERS</b>	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

## **FRENCH PLATTERS MAIN** (Selection of two dishes)

<b>CHICKEN MIGNON</b>	Chicken mignon stuffed with a creamy garlic parsley butter, and wrapped in smoked bacon on rice pilaf, served with spicy plum sauce (GF)
<b>BEEF RIB RACK</b>	Beef rib rack served back on the bone, with gratin potatoes and a creamy green peppercorn sauce (GF)
<b>SPIT ROAST LAMB LEG</b>	Rosemary crusted lamb leg, sliced and served with a sage onion mash, and mint jelly (GF)
<b>SALMON</b>	Pecan wood smoked salmon side served with an apple, fennel and cranberry slaw (GF, DF)

## **On your tables** (Alternative options available)

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

## **DESSERTS**

### **FINGER FOOD DESSERT PLATTERS**

*A mixture of the below served to your table*

<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>MACARONS</b>	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel
<b>MINI CHEESECAKES</b>	Bite size cheesecakes, in a selection of fruit and berry flavours
<b>POFITEROLES</b>	Choux pastry filled with whipped cream and dipped in chocolate, flavours include milk chocolate, white chocolate, and salted caramel

## **SUPPER \$6.60pp**

Fruit and Cheese Board  
Tea and Coffee

## OPTIONAL HIRE CHARGES

*(Please note included in the per head price of a serviced job is, wait staff, plates and cutlery and any equipment we need to prepare and serve food. The below are extra above what is provided)*

### GLASSWARE

Flutes	<b>\$0.75 each</b>
White Wine	<b>\$0.75 each</b>
Red Wine	<b>\$0.75 each</b>
Tumblers	<b>\$0.75 each</b>
Hi Ball	<b>\$0.75 each</b>
Jugs	<b>\$3.00 each</b>

### STAFF

Bar staff	<b>\$32.00 per person per hour</b>
Bar Manager	<b>\$37.00 per person per hour</b>

### EQUIPMENT

1.8m Trestle	<b>\$18.00 each</b>
(other sizes available on request)	
Utensils	<b>\$1.00 each</b>

### BEVERAGES

*Full beverage list available on request.*

### NON-ALCOHOLIC

Selection of non- alcoholic Including orange juice, mineral water, and soft drinks

### ALCOHOLIC

All-inclusive packages **from \$23.50pp**  
(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, and bartenders)

Cash bar

(Pay for what you use option. All costs are covered including, glassware and bartender with spend of **\$500.00**)





## Dietary Options

GF = Gluten Free

DF = Dairy Free

V = Vegetarian

Vegan = Vegan

Vegetarian or Vegan 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.

## DIY Option

All crockery and serving dishes are disposable for your convenience. (You will need your own serving utensils). Choice of meats whole or sliced.

## 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)

