

BUFFET MENU



Country
Feasts

DIY **\$32.50pp** (*Minimum delivery charge \$30*)

Serviced **\$38.30pp**

*Your choice of three meats (360g pp), six salads and/or vegetables, gourmet potatoes, variety of freshly baked breads, condiments
Additional meats \$3.00pp each meat*

MAINS

Select three mains, additional meats \$3.00pp

CHICKEN

TEXAN BBQ CHICKEN

Mix of drum, thigh and breast dry rubbed with Texan spices served with cranberry sauce (GF*, DF)

PAPRIKA CHICKEN

Boneless chicken thighs braised in wine and paprika finished with a sour cream and paprika sauce (GF*)

BUTTER CHICKEN

Indian style mild butter chicken curry served with rice (GF*)

CHICKEN VERONIQUE

Boneless chicken thighs poached in white wine, served in a creamy sauce with green grapes (GF*)

PORK

MAPLE GLAZED CHAMPAGNE HAM

Champagne ham glazed with maple and marmalade, carved and served with wholegrain mustard (GF*, DF)

SPIT ROAST PORK

Prime rolled roast pork, carved and served with apple sauce (GF*, DF)

HOISIN PORK BELLY

Braised pork belly in hoisin sauce, chili, and aromatic spices and herbs (DF)

STICKY SMOKED BBQ COLA PORK SPARERIBS

Dry rubbed and smoked pork ribs with a cola BBQ sticky sauce (GF*, DF)

BEEF

SMOKED KENTUCKY BOURBON BEEF BRISKET

Dry rubbed with aromatic spices and smoked for 8 hours, finished in a braising liquid of bourbon, cola, vegetables, and spices (DF)

MUSTARD CRUSTED ROAST BEEF

Roast beef crusted in mustard, carved and served with a horseradish cream (GF*, DF)

BEEF BOURGUIGNON

Tender pieces of beef, braised in red wine with smokey pancetta, mushrooms and golden shallots (GF*)

SLOW COOKED PORT & VANILLA BEEF CHEEKS

Slow cooked port and vanilla beef cheeks (GF*, DF)

LAMB

ROSEMARY CRUSTED ROAST LAMB

Rosemary crusted Canterbury roast lamb, carved and served with mint jelly (GF*, DF)

THAI GREEN LAMB CURRY

Thai green lamb curry aromatic and spicy (GF*, DF)

PULLED LAMB SHOULDER

Pulled lamb shoulder in a sticky pomegranate glaze (GF*, DF)

LAMB TAGINE

Persian lamb tagine cooked slow with apricots (GF*, DF)

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FISH

BAKED WHOLE SALMON	Baked whole salmon served with hollandaise sauce (GF*, DF)
LEMON CAPER ELEPHANT FISH	Roasted elephant fish with a crispy lemon caper crumb
CREAMY COCONUT FISH CURRY	Creamy coconut fish curry (GF*, DF)
SEAFOOD PAELLA	Smokey paprika rice loaded with fresh seafood and herbs (GF*)

VEGETARIAN AND VEGAN

CHICKPEA CURRY	Aromatic chickpea curry filled with vegetables in a coconut cream (GF*, DF, V, Vegan)
ONE PAN MEXICAN QUINOA	One pan Mexican quinoa (DF, V, Vegan)
RED LENTIL MOUSSAKA	Layered red lentil moussaka with eggplant and tomato (GF*, DF, V, Vegan)
BLACK BEAN CHILI	Black beans made into a warm and spicy chili (GF*, DF, V, Vegan)
SWEET POTATO CHILI	Sweet potatoes, beans in a Mexican chili (GF*, DF, V, Vegan)

PREMIUM MEATS

Add \$3.00pp per meat

AGED BEEF RIBEYE	Aged beef ribeye with a mustard crust, carved and served with a horseradish cream (GF*, DF)
LAMB RACKS	Rosemary crusted lamb racks (GF*, DF)
LAMB SHANKS	Slow cooked lamb shanks in a caramelised onion jus (DF)
SEAFOOD PLATTER	Smoked salmon, scallops, prawns, crab and mussels served with seafood sauce (GF*, DF)

SALADS

Your choice of six salads and/or vegetables

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ASIAN NOODLE	Lime infused dressing, topped with toasted cashew nuts (DF)
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)
CRUNCHY 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*, V)
MIXED LETTUCE	Fresh lettuce with cherry tomatoes, capsicum, and cucumber (GF*, DF, V, Vegan)
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, Vegan)
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)
ZESTY BEETROOT	Juicy beetroot and carrot, with currants and toasted seeds, fresh mint, and a pomegranate molasses dressing (GF*, DF, V, Vegan)
QUINOA KALE	Quinoa and kale salad with fresh pineapple dressed with an Asian fusion vinaigrette (GF*, DF, V, Vegan)

VEGETABLES

CAULIFLOWER MORNAY	Traditional Cauliflower Mornay (V)
ROAST KUMARA	Crispy roast Kumara (GF*, DF, V, Vegan)
CORN COB	Chargrilled Corn on the Cob with Sweet Chilli Sauce (GF*, DF, V)
HONEY GLAZED BABY CARROTS	Steamed honey glazed baby carrots (GF*, DF, V)
MISO SESAME STIR FRY BEANS	Miso & sesame stir fry beans, bean sprouts & snow peas (DF, V, Vegan)
PEAS	Steamed green Peas (GF*, DF, V, Vegan)
MAPLE CUMIN BUTTER ROASTED PARSNIP CARROT	Roasted parsnip and carrot with a maple and cumin butter (GF*, V)

ADDITIONAL OPTIONS

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ENTREE

Additional \$12.90pp for bread platters and \$16.60pp for antipasto platters

BREAD PLATTERS

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

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

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)

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 yogurt and fresh coriander

TANDOORI PUMPKIN SPINACH ROTI

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

CORN FRITTERS MEDITERRANEAN

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)

CONFIT DUCK WAFFLE CONE

Creamy confit duck in a crispy waffle cone with cherry compote

POLENTA CAKE WITH 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)

PESTO PRAWN WAFFLE CONE

Grilled prawn and pesto puree in a crispy waffle cone

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

THAI SATAY CHICKEN CUPS

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

MINI GOURMET SAVOURIES

Mini gourmet savouries and quiches

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)

RED BERRY TEA SMOKED VENISON

Red berry tea smoked Venison served with a redcurrant jelly (GF)

DESSERTS

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Country
Feasts

FINGER FOOD DESSERT

Additional \$3.00pp per dessert

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)
FUDGE AND SLICE	Selection of mini fudge and slices (GF available)
MACARONS	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel
MINI CUSTARD SQUARES	Mini creamy custard squares set between flaky pastry with a sweet icing
MINI LAMINGTONS	Mini chocolate and strawberry lamingtons, filled with fresh whipped cream
MINI CHEESECAKES	Bite size cheesecakes, in a selection of fruit and berry flavours
TARTS	Sweet mini tart cases filled with crème patisserie, fruit compote, topped with fresh seasonal fruit
POFITEROLES	Choux pastry filled with whipped cream and dipped in chocolate, flavours include milk chocolate, white chocolate, and salted caramel

TRADITIONAL DESSERTS

Additional \$3.80pp per dessert

APPLE STRUDEL	Warm crispy pastry filled with sweet apples, served with fresh whipped cream (V)
CARROT CAKE	Carrot cake filled with nuts seeds and spices, topped with a sweet cream cheese icing, and chopped walnuts (V)
FRUIT AND CHEESE	Platters of fresh seasonal fruit and local cheeses, served with a selection of crackers (V)
CHOCOLATE SELF SAUCING PUDDING	Decadent warm chocolate self-saucing pudding, served with fresh whipped cream (V)
FRESH FRUIT SALAD	Fresh fruit salad in juice (GF, DF, V, Vegan)
ICE CREAM	Creamy vanilla ice cream a great accompaniment to most desserts (GF, V)
PAVLOVA ROULADE	Raspberry, white chocolate and cream filled pavlova roulade (GF, V)
PROFITEROLE TOWER	Cream filled choux pastry constructed as a tower with milk chocolate
RHUBARB APPLE CRUMBLE	Tart rhubarb and sweet apple crumble served with fresh whipped cream (V)
SORBET	Berry burst sorbet (GF, DF, V, Vegan)
TRADITIONAL PAVLOVA	A kiwi classic topped with fresh cream, seasonal fruit, and passionfruit curd

CAKES AND TARTS

Additional \$5.00pp per dessert

BANOFFEE PIE (V)	A layer of banana filling over a delicious caramel base in a sweet pastry shell,
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BUFFET MENU



BLUEBERRY AND ALMOND TART (V)	topped with cream and finished with a drizzle of chocolate. A sweet pastry tart shell filled with fresh blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar
CHOCOLATE GANACHE MUDCAKE (V)	A very moist rich dark chocolate cake covered in dark chocolate.
LEMON MERUNGE PIE (V)	Zesty citrus filing in a sweet pastry shell topped with a thick layer of toasted meringue
RED VELVET GATEAU (V)	Layered cake of red velvet and vanilla flavoured, white chocolate cream cheese with a semi naked "crumb coat" on the sides and topped with red velvet crumbs
WHITE CHOCOLATE AND RSPBERRY CHEESECAKE (V)	Creamy white chocolate cheesecake filling on a vanilla biscuit base, swirled with a red raspberry filling
TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)	Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base topped off with a swirled chocolate finish.
LEMON & LIME CHEESECAKE (GF)	Baked lemon cheesecake bursting with a lime fruit filling with shredded coconut on top and a gluten free biscuit base.
CHOCOLATE BERRY CHEESECAKE (GF, DF, V, Vegan)	A chocolate cake, topped with a indulgent chocolate vegan cheesecake finished with a boysenberry topping.
SNICKERS SLICE (DF, V, Vegan)	Gluten & Dairy Free, Vegan Slice with gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer.

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 meal 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.

DIY Option

The meal arrives at your door ready to serve. Meat is provided whole (sliced on request).

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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