

Specials



Spit Roasted Meat Rolls!

\$12.00 per person
1 Meat (150g pp)

From:

**Mustard Crusted Beef and Horseradish Cream*

**Succulent Roast Pork and Apple Sauce*

**Maple Glazed Ham and Mustard*

1 Large Bap
Ranch Coleslaw

Spit Roast Special

(This special expires 30th April 2025)
DIY \$31.60pp Fully Serviced \$36.60pp

Main

Texan BBQ Spit Roasted Chicken (GF* DF)
Maple Glazed Hot Ham (GF* DF)
Mustard Crusted Spit Roasted Beef (GF* DF)

Seasonal Potatoes (GF*, V)
Fresh Bread Varieties
Condiments

Greek Salad (GF* V)
Mixed Lettuce Salad (GF* DF V Vegan)
Broccoli Blueberry Bacon Salad (GF* DF)

Crunchy Coleslaw
Pasta Pesto Salad
Zesty Beetroot Salad (GF* DF V Vegan)

Breakfast Rolls!

\$10.90 per person

**Smokey Streaky Bacon*

**Scrambled Egg*

** 1 Large Bap*

**Condiments*

Dessert

Option 1: Buffet Dessert (additional \$7.50pp)

Traditional Pavlova (GF* V)
Fresh Fruit Salad (GF* DF V Vegan)

Or

Option 2: Dessert Platters (additional \$11.30pp)

Mini Custard Squares
Macaroons (GF*)
Red Velvet Chocolate Bombs
Baby Pavlovas
Berry Mousse Filled Chocolate Pots (GF*)
Baby Donuts (Chocolate Hazelnut, Red Fruits, Apple, Caramel)

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Christmas Menu Special

(This special expires 24th December 2024)

DIY \$35.10pp Fully Serviced \$40.10pp

Main

Seasoned Roast Chicken with Sage Onion Stuffing & Cranberry Sauce
Maple and Marmalade Gazed Champagne Ham & Wholegrain Mustard (GF* DF)
Canterbury Lamb Leg & Mint Jelly (GF* DF)

Seasonal Potatoes (GF* V)

Fresh Bread Varieties

Condiments

Honey Glazed Carrots (GF* DF V)

Mixed Lettuce Salad (GF* DF V Vegan)

Broccoli Blueberry Bacon Salad (GF* DF)

Pasta Pesto Salad

Kumara Salad (GF* V)

Zesty Beetroot Salad (GF* DF V Vegan)

Entree (additional \$17.75pp)

Anti Pasti Platters Consisting Selection of cured meats including, Italian salami, procuttio and pastrami, burrata, provolone and blue cheeses, whipped feta, chunky basil pesto, sundried tomato olive chutney, olives sundried tomatoes, Focaccia, toasted ciabatta crostini's and grissini bread sticks

Dessert

Option 1: Dessert Platters (additional \$11.30pp)

Christmas Mince Pies

Berry Mousse filled Chocolate Pots (GF*)

Mini Custard Squares

Baby Pavlovas (GF*)

Red Velvet Chocolate Bombs

Or

Option 2: Traditional Dessert (additional \$12.00pp)

Christmas Pudding and Brandy Sauce

Fresh Fruit Salad (GF* DF V Vegan)

Traditional Pavlova (GF* V)

Try our Texan backyard BBQ and experience the flavours of wood smoked slow cooked BBQ. All our meats are provided by our leading local butcher. Salads are

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made using fresh locally sourced produce.



Texan Backyard BBQ

(This special expires 30th April 2025)

DIY \$33.90pp Fully Serviced \$38.90pp

Main

Smoked Braised Bourbon Beef Brisket (**DF**)

Texan BBQ Chicken (**GF* DF**)

St Lous Style Spare Ribs (**GF* DF**)

Mac N Cheese

Fresh Bread Varieties

Condiments

Buffalo Butter Corn on the Cob (**GF* V**)

Southern Style BBQ Beans (**DF**)

Texas Slaw (**GF* V**)

Potato Salad (**GF* V**)

Dessert

(Additional \$9.20pp)

Pecan Pie

Chocolate Brownie

Cream

Dietary Options

GF* = Gluten Free DF = Dairy Free

V = Vegetarian Vegan = Vegan

GF*- We are a gluten light kitchen, as we work in a small space we cannot guarantee there is no cross contamination of gluten
Vegetarian main meals available on request

We can cater for any dietary requirements, full dietary menus available on request. 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

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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

