

## BUFFET OPTIONS

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

**MAIN ONLY** **\$46.90pp**  
*(Your choice of 4 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread and bread rolls and condiments)*

**MAIN AND DESSERT** **\$57.70pp**  
*(Your choice of 4 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread and bread rolls, condiments, 3 traditional desserts or finger food dessert platters)*

**BUFFET FULL FARE** **\$95.00pp**  
*(Your choice 5 canapes, 1 platter, 5 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread, and bread rolls, 4 traditional desserts or finger food dessert platters, and supper of cheese, fruit, and cracker board, tea and coffee)*

### ADD TO THE MENU

CANAPES *(Your choice of 5 canapes)* **\$14.90pp**

GRAZING TABLE **\$19.90pp**

ANTI PASTO PLATTERS **\$16.50pp**

BREAD PLATTERS **\$12.80pp**

PREMIUM MEATS **\$4.00pp**

TEA AND COFFEE **\$3.00pp**

FRUIT AND CHEESE BOARD **\$4.70pp**

WEDDING CAKE **\$9.50pp**

*(Your wedding cake served with coulis and cream)*

**Please see full menus for your choices.**



**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>	Pork belly bites smoked in a Texan rub and finished in a honey BBQ marinade (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 truffle aioli(V)
<b>GARLIC CHILLI PRAWNS</b>	Grilled prawns tossed in garlic chilli and lemon (GF*, DF)
<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*)
<b>CRAB ECLAIR</b>	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi
<b>FRIED CHICKEN WAFFLE</b>	Louisiana fried chicken on a sweet waffle with a spicy maple butter

**ENTREE****BREAD PLATTERS**

Freshly baked garlic bread, Turkish slippers and pretzel bread, sourdough rye, with dukkah, olive oil, sundried tomato pesto and hummus (V)

**ANTIPASTO PLATTERS**

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, Foccacia, toasted ciabatta crostinis and grissini bread sticks

**GRAZING TABLE**

Consisting of a selection of local cheeses, cured meats, seafood, pickles and relish, freshly baked artesian breads, bark crisps, crackers, seasonal and pickled vegetables, seasonal fruit

**MAINS****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 spare 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 (GF 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**

<b>ROSEMARY CRUSTED ROAST LAMB</b>	Rosemary crusted Canterbury roast lamb, carved and served with mint jelly (GF*, DF)
<b>THAI GREEN LAMB CURRY</b>	Thai green lamb curry aromatic and spicy (GF*, DF)
<b>PULLED LAMB SHOULDER</b>	Pulled lamb shoulder in a sticky pomegranate glaze (GF*, DF)
<b>LAMB TAGINE</b>	Persian lamb tagine cooked slow with apricots (GF*, DF)

**FISH**

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

**VEGETERIAN AND VEGAN**

<b>CHICKPEA CURRY</b>	Aromatic chickpea curry filled with vegetables in a coconut cream (GF*, DF, V, Vegan)
<b>ONE PAN MEXICAN QUINOA</b>	Tomato inspired fiesta of quinoa, cumin, jalapenos and corn (DF, V, Vegan)
<b>RED LENTIL MOUSSAKA</b>	Layered red lentil moussaka with eggplant and tomato (GF*, DF, V, Vegan)
<b>BLACK BEAN CHILI</b>	Black beans made into a warm and spicy chili (GF*, DF, V, Vegan)
<b>SWEET POTATO CHILI</b>	Sweet potatoes, beans in a Mexican chili (GF*, DF, V, Vegan)

**PREMIUM MEATS**

<b>AGED BEEF RIBEYE</b>	Aged beef ribeye with a mustard crust, carved and served with a horseradish cream (GF*, DF)
<b>LAMB RACKS</b>	Rosemary crusted lamb racks (GF*, DF)
<b>LAMB SHANKS</b>	Slow cooked lamb shanks in a caramelised onion jus (DF)



**SALADS**

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



**VEGETABLES**

<b>CAULIFLOWER MORNAY</b>	Traditional cauliflower mornay (V)
<b>ROAST KUMARA</b>	Crispy roast kumara (GF*, DF, V, Vegan)
<b>CORN COB</b>	Chargrilled corn on the cob with sweet chilli sauce (GF*, DF, V)
<b>HONEY GLAZED BABY CARROTS</b>	Steamed honey glazed baby carrots (GF*, DF, V)
<b>MISO SESAME STIR FRY BEANS</b>	Miso & sesame stir fry beans, bean sprouts & snow peas (DF, V, Vegan)
<b>PEAS EDAMAME</b>	Steamed green peas and edamame beans (GF*, DF, V, Vegan)
<b>MAPLE CUMIN BUTTER ROASTED PARSNIP CARROT</b>	Roasted parsnip and carrot with a maple and cumin butter (GF*, V)

**DESSERTS**

<b>APPLE STRUDEL</b>	Warm crispy pastry filled with sweet apples, served with fresh whipped cream (V)
<b>CARROT CAKE</b>	Carrot cake filled with nuts seeds and spices, topped with a sweet cream cheese icing, and chopped walnuts (V)
<b>FRUIT AND CHEESE</b>	Platters of fresh seasonal fruit and local cheeses, served with a selection of crackers (V)
<b>CHOCOLATE SELF SAUCING PUDDING</b>	Decadent warm chocolate self-saucing pudding, served with fresh whipped cream (V)
<b>FRESH FRUIT SALAD</b>	Fresh fruit salad in juice (GF*, DF, V, Vegan)
<b>ICE CREAM</b>	Creamy vanilla ice cream a great accompaniment to most desserts (GF*, V)
<b>PAVLOVA ROULADE</b>	Raspberry, white chocolate and cream filled pavlova roulade (GF*, V)
<b>RHUBARB APPLE CRUMBLE</b>	Tart rhubarb and sweet apple crumble served with fresh whipped cream (V)
<b>SORBET</b>	Berry burst sorbet (GF*, DF, V, Vegan)
<b>TRADITIONAL PAVLOVA</b>	A kiwi classic topped with fresh cream, seasonal fruit, and passionfruit curd
<b>BANOFFEE PIE (V)</b>	A layer of banana filling over a delicious caramel base in a sweet pastry shell, topped with cream and finished with a drizzle of chocolate.
<b>BLUEBERRY AND ALMOND TART (V)</b>	A sweet pastry tart shell filled with fresh blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar
<b>CHOCOLATE GANACHE MUDCAKE (V)</b>	A very moist rich dark chocolate cake covered in dark chocolate.
<b>LEMON MERUNGE PIE (V)</b>	Zesty citrus filing in a sweet pastry shell topped with a thick layer of toasted meringue

<b>RED VELVET GATEAU (V)</b>	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
<b>WHITE CHOCOLATE AND RSPBERRY CHEESECAKE (V)</b>	Creamy white chocolate cheesecake filling on a vanilla biscuit base, swirled with a red raspberry filling
<b>TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)</b>	Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base topped off with a swirled chocolate finish.
<b>LEMON &amp; LIME CHEESECAKE (GF*)</b>	Baked lemon cheesecake bursting with a lime fruit filling with shredded coconut on top and a gluten free biscuit base.
<b>CHOCOLATE BERRY CHEESECAKE (GF*, DF, V, Vegan)</b>	A chocolate cake, topped with a indulgent chocolate vegan cheesecake finished with a boysenberry topping.
<b>SNICKERS SLICE (DF, V, Vegan)</b>	Gluten & Dairy Free, Vegan Slice with gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer.

## **FINGER FOOD DESSERT PLATTER**

<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 CUSTARD SQUARES</b>	Mini creamy custard squares set between flaky pastry with a sweet icing
<b>RED VELVET CHOCOLATE BOMBS</b>	Bite size red velvet bombs coated in dark chocolate with a raspberry sprinkle



**Main Only Sample Menu (Buffet Style) \$46.90pp**

**Mains**

Rosemary Crusted Canterbury Lamb Served with Mint Jelly (carved by our staff) **GF DF**  
Mustard Crusted Roast Beef Served with Horseradish Cream (carved by our staff) **GF DF**  
Hoisin Pork Belly **GF DF**  
Texan BBQ Flavoured Chicken Served with Cranberry Sauce **GF DF**

Seasonal Potatoes **GF V**  
Cauliflower with Mornay **V**  
Honey Glazed Carrots **GF DF V**

Mixed Lettuce Salad **GF DF V**  
Pesto Pasta Salad **V**  
Curry Kumara Salad **GF DF V**  
Broccoli Blueberry Bacon Salad **GF DF**  
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**  
Condiments

**Optional Dessert Additional \$9.50pp**

Your Wedding Cake Served with Berry Coulis and Whipped Cream  
(We will cut and plate your wedding cake and serve to your guests at their table)

**Sample Menu (Buffet Style) \$74.60pp**

**Canapes (Handed around pre dinner)**

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**  
Mushroom Arancini Bites Served with a Chilli Mayo **V**  
Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**  
Fried Chicken Waffle  
Chicken and Cranberry Filled Vol au Vents

**Mains**

Maple Glazed Champagne Ham (carved by our staff) **GF DF**  
Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF DF**  
Whole Baked Salmon **GF DF**  
Smoked Kentucky Bourbon Beef Brisket **DF**

Seasonal Potatoes **GF V**  
Cauliflower with Mornay Sauce **V**  
Honey Glazed Carrots **GF DF V**

Mixed Lettuce Salad **GF DF V**  
Pesto Pasta Salad **V**  
Curry Kumara Salad **GF DF V**  
Broccoli Blueberry Bacon Salad **GF DF**  
Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**  
Condiments

**Dessert**

Chocolate Mud Ganache Cake  
Fresh Fruit Salad **GF DF**  
Raspberry and White Chocolate Pavlova Roulade  
Or

**Finger Food Dessert Platters**

Macaroons **GF**, Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Mini Custard Squares, Red Velvet Chocolate Bombs, Baby Filled Donuts (chocolate hazelnut, red fruits, apple, caramel)



**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>
Stemless Tumblers	<b>\$0.75 each</b>
Pint Glass	<b>\$0.75 each</b>
Jugs	<b>\$4.00 each</b>

**STAFF**

Bar staff	<b>\$37.00 per person per hour</b>
Bar Manager	<b>\$40.00 per person per hour</b>

**TABLE CLOTHS**

Black – 180x305cm Rectangle	<b>\$25.00 each</b>
White – 300cm Round	<b>\$25.00 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 \$22.00pp**  
(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, and bartenders)

### Cash bar

(Our cash bar option includes bar set up, glassware, bar manager. All costs are covered including, glassware and bartender with spend of **\$600.00**)

### 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

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. Running water and toilets for hand washing facilities.

For full terms and conditions visit our web site [www.countryfeasts.co.nz](http://www.countryfeasts.co.nz)

