

## PLATED MENU

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.*

### **PLATED MAIN ONLY** **\$55.00pp**

*(Your choice of 2 mains. 1 vegetable and 2 salads served on table to share)*

### **PLATED MAIN AND DESSERT** **\$67.80pp**

*(Your choice of 2 mains. 1 vegetable and 2 salads served on table to share. Your choice of 2 plated dessert)*

### **PLATED FULL FARE** **\$105.00pp**

*(Your choice of 5 canapes handed around pre dinner, 2 entrees, 2 main dishes, 1 vegetable and 2 salads served on table to share, 2 desserts, and supper of a 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**

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

TEA AND COFFEE **\$3.00pp**

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

## CANAPES

## WEDDING PACK



Country Feasts

<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

**PLATED ENTRÉE**

<b>MOROCCAN LAMB</b>	Searred lamb backstrap coated in Moroccan spices, served warm on a bed of cos lettuce, cherry tomatoes, slithers of cucumber, pistachios, dried apricots and topped with a tzatziki dressing, served with pita crisps (GF*)
<b>HOISIN PORK BELLY</b>	Braised pork belly in hoisin sauce and Chinese spices, served with a fresh courgette and orange salad (GF*, DF)
<b>SMOKED SALMON</b>	Hot oak roasted smoked salmon, served cold on an apple and fennel slaw, with garlic aioli (GF*, DF)
<b>CAPRESE SALAD</b>	Fresh and light caprese salad, tri coloured cherry tomatoes, bocconcini cheese, basil, drizzled with olive oil, balsamic glaze and served with garlic oil crostinis (V)

**PLATED MAIN**

<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 RIBEYE</b>	Silver Fern Farms reserve beef ribeye steak on a potato gratin, served with a Diane sauce (mustard, worcestershire sauce, cream, and cognac) (GF*)
<b>LAMB NOISETTE</b>	Lamb noisette with a creamy tarragon sauce, served on kumara mash (GF*)
<b>SALMON</b>	Baked salmon on a soba noodle salad with a ginger and sesame dressing (DF)

**SALADS & VEGETABLES (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**

<b>TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)</b>	Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base, served with a berry coulis and fresh whipped cream
<b>CITRUS TART (V)</b>	Lemon curd filled sweet pastry case, served with Greek yoghurt
<b>TRADITIONAL PAVLOVA (V)</b>	Traditional light pavlova tower, served with fresh whipped cream and a passionfruit swirl (GF)



## 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	\$0.75	White Wine	\$0.75
Red Wine	\$0.75	Tumbles	\$0.75
Steamless Tumblers	\$0.75	Pilsner	\$0.75
Pilsner	\$0.75	Pint Glass	\$0.75
Jugs	\$4.00		

### **STAFF**

Bar staff	\$37.00 per person per hour
Bar Manager	\$40.00 per person per hour

### **TABLE CLOTHS**

Black – 180x305cm Rectangle	\$25.00 each
White – 300cm Round	\$25.00 each

## **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. 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, 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)