

# FINGER FOOD MENU



Country  
Feasts

## FINGER FOOD

<b>SAUSAGE ROLLS</b>	\$3.40	Pork, apple and fennel sausage rolls
<b>BACON WRAPPED KRANSKY'S</b>	\$3.40	Kransky's wrapped in crispy bacon, served with a lemon aioli (GF)
<b>CAJUN CHICKEN WINGS</b>	\$3.40	Spicy Cajun chicken wings (DF)
<b>CHAR GRILLED MEATBALLS</b>	\$3.40	Chargrilled meatballs served with a plum sauce 2 per person (DF)
<b>JALAPENO CHEESE POPPERS</b>	\$3.40	Jalapeño filled with a tasty 3-cheese mix and double crumbed (V)
<b>CRAB CORN EMPANADAS</b>	\$3.40	Crab and corn crispy empanadas served with a green tomato and jalapeno chutney
<b>MINI PIZZA -CHORIZO, FETA, BBQ</b>	\$3.40	Spicy chorizo, feta, capsicum, and chipotle BBQ sauce (GF on request)
<b>MINI PIZZA-PULLED CHICKEN</b>	\$3.40	Pulled chicken with tamarillo and plum chutney (GF on request)
<b>SMOKED BBQ TEXAN CHICKEN NIBBLES</b>	\$3.40	Sticky Texan chicken nibbles coated in a smokey BBQ sauce (GF, DF)
<b>SOUTHERN MAC N CHEESE BITES</b>	\$3.40	Southern Mac n Cheese bites, filled with pasta and gooey cheese 2 per person
<b>TRADITIONAL SAVOURIES</b>	\$3.40	Selection of traditional savouries including some vegetarian 1.5 per person (GF on request)
<b>CORN BACON FRITTER</b>	\$4.10	Corn and bacon fritters served with a garlic aioli
<b>PRAWN CROQUETTE</b>	\$4.10	Croquettes filled with prawn and creamy mashed potato served with seafood sauce
<b>SUSHI</b>	\$4.10	Selection of fresh sushi some vegetarian served with soy sauce 2 per person (GF, DF)
<b>TOPPED FOCACCIA</b>	\$4.10	Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
<b>TOPPED FOCACCIA VEGETARIAN</b>	\$4.10	Focaccia topped with basil pesto, sundried tomatoes, avocado, and grilled brie (V)
<b>CHEESE ROLLS</b>	\$4.10	Creamed corn and cheese rolls (V)
<b>GIANT SAUSAGE ROLL</b>	\$5.40	Giant homemade sausage rolls with tomato chutney
<b>HOMEMADE BACON EGG PIE</b>	\$5.40	Traditional bacon and egg pie in a crispy pastry
<b>PUMPKIN QUICHE</b>	\$5.40	Roast Pumpkin, Asparagus & Feta Self Crusting Quiche (GF V)

## SCONES, MUFFINS, AND DANISHES

<b>SAVOURY CHEESE SCONE</b>	\$4.70	Savoury cheese and seeded mustard scones (V)
<b>SCONES JAM CREAM</b>	\$4.70	Traditional scones served with raspberry jam and fresh whipped cream (V)
<b>GLAZED CRANBERRY AND ORANGE SCONES</b>	\$4.70	Cranberry and Oranges scone with a crunchie sugar and orange glaze (V)
<b>CINNAMON SCROLL SCONES</b>	\$4.70	Buttery cinnamon scroll scones (V)
<b>VARIETY OF SWEET &amp; FRUIT MUFFINS</b>	\$4.70	Variety of sweet and fruit flavoured muffins (V) (GF on request)
<b>SAVOURY MUFFINS</b>	\$4.70	Ham, tasty cheese, and tomato relish muffins
<b>SELECTION OF DANISHES</b>	\$4.70	Selection of freshly baked sweet and fruit Danishes (V)

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## SANDWICH BAR

<b>CLUB SANDWICHES</b>	\$3.40	Club sandwiches with a variety of fillings including vegetarian 1.5 per person (GF on request)
<b>STUFFED BAGUETTE</b>	\$4.10	Baguette stuffed with a sundried tomato, gherkin, herb cream cheese (V)
<b>MINI CROISSANT, CHICKEN</b>	\$5.40	Mini croissant filled with mixed lettuce, chicken, cranberry, and brie
<b>MINI CROISSANT, SALMON</b>	\$5.40	Mini croissant filled with cold smoked salmon, rocket and camembert
<b>OPEN SALMON BAGEL</b>	\$5.40	Open bagel with a horseradish and chive cream and cold smoked salmon
<b>CHICKEN FAJITAS</b>	\$5.40	Soft taco shell served chicken fajitas, salsa, and sour cream
<b>BEEF SLIDER</b>	\$5.40	Beef burger served with Swiss cheese, gherkin, and relish
<b>HAM SALAD CIABATTA BAP</b>	\$7.20	Ham and salad filled ciabatta bap (GF on request)
<b>ROAST CHICKEN PRETZEL BAP</b>	\$7.20	Roast chicken and beetroot relish filled pretzel bap
<b>ROAST BEEF TURKISH SLIPPER</b>	\$7.20	Roast beef and onion marmalade filled Turkish slipper
<b>SOUTHERN FRIED CHICKEN ROLL</b>	\$7.20	Southern fried chicken served with peri peri mayo in a brioche bun (GF on request)
<b>MAPLE GLAZED HAM BAP</b>	\$11.20	Hot maple glazed champagne ham, coleslaw, and cranberry filled bap (GF on request)
<b>SMOKED PULLED PORK BURGER</b>	\$11.20	Smoked and pulled pork burgers with a BBQ sauce (GF on request)

## PLATTERS AND SALAD BOXES

<b>SALAD BOX, THAI BEEF</b>	\$5.40	Thai beef noodle, filled with capsicum, and spinach (DF)
<b>SALAD BOX, VEGETARIAN</b>	\$5.40	Char-grilled capsicum, eggplant, courgette, and sundried tomato combo (GF, DF, V, Vegan)
<b>SALMON POKE BOWL</b>	\$7.20	Smoked Salmon Poke Bowl including quinoa/rice base and selection of fresh vegetables (GF, DF)
<b>FRUIT PLATTER</b>	\$3.40	Fresh seasonal fruit platter (V, DF, GF)
<b>FRUIT AND CHEESE PLATTER</b>	\$4.70	Selection of local cheeses and fresh seasonal fruits. Served with a range of crackers (V)
<b>ANTI PASTO PLATTER</b>	\$16.50	Consisting of Danish Salami, Hot Smoked Salmon, Spanish Chorizo, Prosciutto, NZ Kahurangi Blue and Creamy Brie Cheese, Pickles and Relish Accompanied with Pretzels, Focaccia Bread and Bark Crisps
<b>PLOUGHMAN'S PLATTER</b>	\$16.50	Consisting of a Selection of Deli Meats, Local Cheeses, Pickles, Relishes, and Fresh Italian Breads

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## CANAPES

<b>BABY ANGUS BURGERS</b>	\$3.80	Soft baby burger buns with angus patties, tomato olive chutney and creamy mayonnaise topped with a cherry tomato (DF)
<b>FALAFEL STICKS</b>	\$3.80	Falafel sticks served with an olive tapenade (GF, DF, V, Vegan)
<b>CHICKEN CRANBERRY VOL AU VENTS</b>	\$3.80	Vol au vents with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs
<b>SMOKEY BBQ PORK BELLY BURNT ENDS</b>	\$3.80	Pork belly bites smoked in a Texan rub and finished in a honey BBQ marinade (GF*, DF)
<b>TANDOORI LAMB ROTI</b>	\$3.80	Tandoori lamb on a buttery flaky roti, served with yoghurt and fresh coriander
<b>TANDOORI PUMPKIN ROTI</b>	\$3.80	Pumpkin and spinach curry on a buttery flaky roti, served with yogurt and fresh coriander (V)
<b>CORN FRITTERS MEDITERRANEAN VEG MINI</b>	\$3.80	Bite size corn fritters topped with Mediterranean vegetables and tomato chilli jam (V)
<b>BLUE CHEESE AND PEAR TART</b>	\$3.80	Creamy blue cheese tart topped with sweet pear slices (V)
<b>DUCK CONFIT WAFFLE CONE</b>	\$3.80	Creamy confit duck in a crispy waffle cone with cherry compote
<b>DUKKHA CRUSTED LAMB</b>	\$3.80	Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF)
<b>MUSHROOM ARANCINI BITES</b>	\$3.80	Mushroom and parmesan filled arancini bites served with a truffle aioli(V)
<b>GARLIC CHILLI PRAWNS</b>	\$3.80	Grilled prawns tossed in garlic chilli and lemon (GF, DF)
<b>THAI SATAY CHICKEN CUPS</b>	\$3.80	Thai satay chicken, on an Asian slaw in a crispy cup, topped with toasted peanuts and fresh coriander (DF)
<b>HOT WOOD SMOKED SALMON BITES</b>	\$3.80	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF, DF)
<b>KUMARA ROSTI</b>	\$3.80	Bite size kumara rosti topped with lemon aioli and crispy fried Spanish chorizo
<b>MINI GOURMET SAVOURIES</b>	\$3.80	Mini gourmet savouries
<b>SALMON CRÈME FRAICHE BLINI</b>	\$3.80	Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini
<b>TOMATO BROCCONCINI CROSTINI</b>	\$3.80	Fresh sliced tomato, creamy bocconcini cheese and basil on a crispy garlic crostini (V)
<b>RED BERRY TEA SMOKED VENISON</b>	\$3.80	Red berry tea smoked Venison, with creamy aioli and redcurrant jelly(GF)
<b>CRAB ECLAIR</b>	\$3.80	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi
<b>FRIED CHICKEN WAFFLE</b>	\$3.80	Louisiana fried chicken on a sweet waffle with a spicy maple butter

## GRAZING TABLE

<b>GRAZING TABLE</b>	\$19.90	Consisting of a selection of local cheeses, cured meats, seafood, pickles and relish, freshly baked artesian breads, bark crisps, seasonal and pickled vegetables, seasonal fruit, olives and sundried tomatoes
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## SWEETS

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<b>BABY FILLED DONUTS</b>	\$3.40	Baby donuts filled with chocolate hazelnut, red fruits, apple, and caramel
<b>FUDGE AND SLICE</b>	\$3.40	Selection of fudge and slices (GF available)
<b>MACARONS</b>	\$3.40	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel (GF)
<b>MINI CUSTARD SQUARES</b>	\$3.40	Mini creamy custard squares set between flaky pastry with a sweet icing
<b>MINI LAMINGTONS</b>	\$3.40	Mini chocolate and strawberry lamingtons, filled with fresh whipped cream
<b>MACADAMIA &amp; WHITE CHOC COOKIES</b>	\$3.40	Macadamia and White Chocolate Cookies
<b>CHOCOLATE BOMBS</b>	\$3.40	Red velvet chocolate bombs
<b>APPLE SLICE</b>	\$4.70	Sweet and juicy apples in a short pastry crust
<b>RASPBERRY AND WHITE CHOCOLATE BROWNIE</b>	\$4.70	Brownie with sweet white chocolate and tart raspberries
<b>CARROT CAKE</b>	\$4.70	Traditional carrot cake with spices and a cream cheese icing topped with chopped walnuts
<b>SNICKERS SLICE</b>	\$4.70	Vegan slice with a gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer. (GF, Vegan)
<b>DATE AND HONEY LOAF</b>	\$4.70	Sweet and stick filled with dates (GF)
<b>CUPCAKES</b>	\$4.70	Raspberry or blueberry vegan cupcakes (Vegan)
<b>BANOFFEE SLICE</b>	\$4.70	Golden caramel, topped off with a banana-flavoured icing and a sprinkle of choc flakes (GF)
<b>LEMON &amp; COCONUT SLICE</b>	\$4.70	A moist layer of lemon coconut filling over a pastry base. Topped with a smooth lemon butter icing dusted with coconut.
<b>RED VELVET CAKE</b>	\$4.70	Chocolate with topped with vanilla frosting and coated in creamy white choc flakes.

## **FULL BEVERAGE PACKAGE AND 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. All orders under \$300.00 will incur a surcharge.

### **Serviced Option**

All crockery, cutlery, serving dishes and paper dinner serviettes are provided. This option includes full wait staff service \$30 per staff member per hour (for the time spent at the venue with a minimum of 3 hours). Suggested 0-30 people 1 staff member, 30-100 people 2 staff members, thereafter 1 staff member per 100 people.

### **DIY Option**

Minimum delivery charge of \$30.00 All food will arrive cold unless organised to be heated.

### **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)

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## SET MENUS

### Morning Tea 1 \$8.10pp

- Club Sandwiches 1.5pp (some V)
- Freshly baked scones, raspberry jam, and whipped cream

### Afternoon Tea 1 \$6.80pp

- Club sandwiches 1.5pp (some V)
- Fudges and Slices

### Packed Lunch \$19.30pp

- Ham and salad filled ciabatta bap
- Homemade bacon and egg pie
- Carrot cake
- Fresh fruit (GF, DF, V, Vegan)

### Funeral Catering \$10.20pp

- Club sandwiches 1.5pp (some V)
- Traditional savouries 1.5pp (some V)
- Variety of slices and mini cream cakes

### American Fare \$17.80pp

- Southern mac and cheese bites
- Smokey bbq pork belly burnt ends
- Smoked bbq Texan chicken nibbles
- Southern fried chicken rolls

### Board Lunch \$21.50pp

- Mushroom arancini bites (V)
- Corn and bacon fritters served with garlic aioli
- Open cold smoked salmon bagel with horseradish and chive cream
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Fruit and cheese platter served with crackers (some GF)

### Cocktail Party \$22.80pp

- Baby angus beef burgers
- Thai satay chicken cups
- Mushroom arancini bites served with chilli mayonnaise (V)
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Cold smoked salmon blini with lemon zest crème fraiche
- Crostini topped with fresh tomatoes and bocconcini (V)

### Seminar Catering \$32.70pp

#### Morning Tea

- Club sandwiches (some)
- Freshly baked scones served with raspberry jam and freshly whipped cream

#### Lunch

- Roast beef and onion marmalade filled Turkish slipper
- Selection of sushi served with soy sauce and wasabi 2pp (some V)
- Individual Thai beef noodle salad boxes
- Fresh seasonal fruit platter (GF, DF, V, Vegan)

#### Afternoon Tea

- Apple slice

### Morning Tea 2 \$10.10pp

- Mini croissant filled with chicken cranberry and brie
- Variety of sweet and fruit flavoured muffins

### Afternoon Tea 2 \$8.10pp

- Glazed cranberry and orange scones
- Pork, apple and fennel sausage rolls

### Party Time Menu \$13.60pp

- Cajun chicken wings (DF)
- Club sandwiches 1.5pp (some V)
- Mini pizzas filled with chorizo, feta & BBQ chipotle
- Traditional savouries 1.5pp (some V)

### After Match Feed \$14.60pp

- Smoked BBQ pulled pork burgers with ranch slaw and Swiss cheese
- Traditional savouries 1.5pp (some V)

### Mexican Fare \$12.70pp

- Jalapeno cheese poppers
- Crab and corn empanadas
- Chicken fajitas

### Working Lunch \$20.90pp

- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Chicken fajitas
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Focaccia topped with basil pesto, avocado, sundried tomato, and brie (V)

- White chocolate and raspberry brownie

### Asian Theme Finger Food \$17.10pp

- Tandoori lamb on a buttery flaky roti, served with yoghurt and fresh coriander
- Thai satay chicken cup
- Individual Thai beef noodle salad boxes (DF)
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)

### Finger Food Feast \$31.40pp

- Mushroom and parmesan filled arancini bites served with a chilli mayonnaise (V)
- Thai satay chicken, on an Asian slaw in a crispy cup, topped with toasted peanuts and fresh coriander (DF)
- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Beef burger slider
- Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)
- Red velvet chocolate coated cake bombs