

SPIT ROAST MENU

DIY **\$32.50pp** (*Minimum delivery charge \$30*)
Serviced **\$38.30pp**

Your choice of three meats (360g pp), six salads and/or vegetables, seasonal potatoes, variety of freshly baked breads, condiments

MEATS

Select three meats, additional meats \$5.00pp

MAPLE GLAZED CHAMPAGNE HAM	Maple and marmalade glazed champagne ham carved, and served with whole grain mustard (GF*, DF)
MUSTARD CRUSTED BEEF	Mustard crusted beef carved, and served with horseradish sauce (GF*, DF)
ROSEMARY CRUSTED LAMB	Rosemary crusted lamb carved, and served with mint jelly (GF*, DF)
SPIT ROAST PORK	Prime roast pork carved, and served with apple sauce (GF*, DF)
TEXAN BBQ CHICKEN	Texan BBQ chicken served with cranberry sauce (GF*, DF)

PREMIUM MEATS

Add \$4.00pp per meat

AGED BEEF RIBEYE	Aged beef ribeye roast carved, and served with horseradish sauce (GF*, DF)
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VEGETARIAN AND VEGAN ALTERNATIVES

CHICKPEA CURRY	Aromatic chickpea curry filled with vegetables in a coconut cream (GF*, DF, V, Vegan)
ONE PAN MEXICAN QUINOA	Tomato inspired fiesta of quinoa, cumin, jalapenos and corn (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)

VEGETABLES

Your choice of six salads and/or vegetables

CAULIFLOWER MORNAV	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)

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SALADS

Your choice of six salads and/or vegetables

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 & 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)

SPIT ROAST MENU

Country
Feasts

ADDITIONAL OPTIONS

CANAPES

Additional \$4.00pp 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	Pork belly bites smoked in a Texan rub and finished in a honey BBQ marinade (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 truffle aioli(V)
GARLIC CHILLI PRAWNS	Grilled prawns tossed in garlic chilli and lemon (GF*, DF)
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*)
CRAB ECLAIR	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi
FRIED CHICKEN WAFFLE	Louisiana fried chicken on a sweet waffle with a spicy maple butter

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ENTREE

Additional \$12.80pp for bread platters and \$16.50pp for antipasto platters

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, prosciutto and pastrami, burrata, provolone and blue cheeses, whipped feta, chunky basil pesto, sundried tomato olive chutney, olives sundried tomatoes, Focaccia, toasted ciabatta crostini and grissini bread sticks

DESSERTS

FINGER FOOD DESSERT

Additional \$3.40pp 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

TARTS

Sweet mini tart cases filled with crème patisserie, fruit compote, topped with fresh seasonal fruit

MINI CHEESECAKE ASSORTMENT

Raspberry cheesecake, chocolate cheesecake, caramel cheesecake, and lemon cheesecakes.

TRADITIONAL DESSERTS

Additional \$3.95pp 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)

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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 \$5.50pp per dessert

BANOFFEE PIE (V) 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.

BLUEBERRY AND ALMOND TART (V) 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 filling 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



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Country Feasts

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
Stemless 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	Black – 180x305cm Rectangle	\$25.00 each
Bar Manager	\$40.00 per person per hour	White – 300cm Round	\$25.00 each

TABLE CLOTHS

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.

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