

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

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



PLATED ENTRÉE

MOROCCAN LAMB	Seared 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*)
HOISIN PORK BELLY	Braised pork belly in hoisin sauce and Chinese spices, served with a fresh courgette and orange salad (GF*, DF)
SMOKED SALMON	Hot oak roasted smoked salmon, served cold on an apple and fennel slaw, with garlic aioli (GF*, DF)
CAPRESE SALAD	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

CHICKEN MIGNON	Chicken mignon stuffed with a creamy garlic parsley butter, and wrapped in smoked bacon on rice pilaf, served with spicy plum sauce (GF*)
BEEF RIBEYE	Silver Fern Farms reserve beef ribeye steak on a potato gratin, served with a Diane sauce (mustard, worcestershire sauce, cream, and cognac) (GF*)
LAMB NOISETTE	Lamb noisette with a creamy tarragon sauce, served on kumara mash (GF*)
SALMON	Baked salmon on a soba noodle salad with a ginger and sesame dressing (DF)

SALADS & VEGETABLES (Alternative options available)

HONEY GLAZED BABY CARROTS	Steamed honey glazed baby carrots (GF*, DF, V)
BROCCOLI BACON BLUEBERRY	Sweet maple dressing, cherry tomatoes, poppy seeds and toasted almonds (GF*, DF)
GREEK	Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF*, V)

DESSERTS

TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)	Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base, served with a berry coulis and fresh whipped cream
CITRUS TART (V)	Lemon curd filled sweet pastry case, served with Greek yoghurt
TRADITIONAL PAVLOVA (V)	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	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. 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