

SHARED FEAST

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

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 in our kitchen.

SHARED FEAST MAIN ONLY **\$55.00pp**

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

SHARED FEAST MAIN AND DESSERT **\$67.80pp**

(Your choice of 2 mains, 1 vegetable, 2 salads and finger food dessert platters served on table to share)

FULL FARE **\$100.00pp**

(Your choice of 5 canapes handed around pre dinner, 1 platter, 2 main dishes, 1 vegetable, 2 salads served on platters to share on your table, finger food desserts served on platters to share, and supper of a cheese, fruit and cracker board, tea and coffee)

ADD TO THE MENU

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

ENTREE

-SEAFOOD PLATTERS **\$19.90pp**

-ANTI PASTO PLATTERS **\$16.50pp**

-BREAD PLATTERS **\$12.90pp**

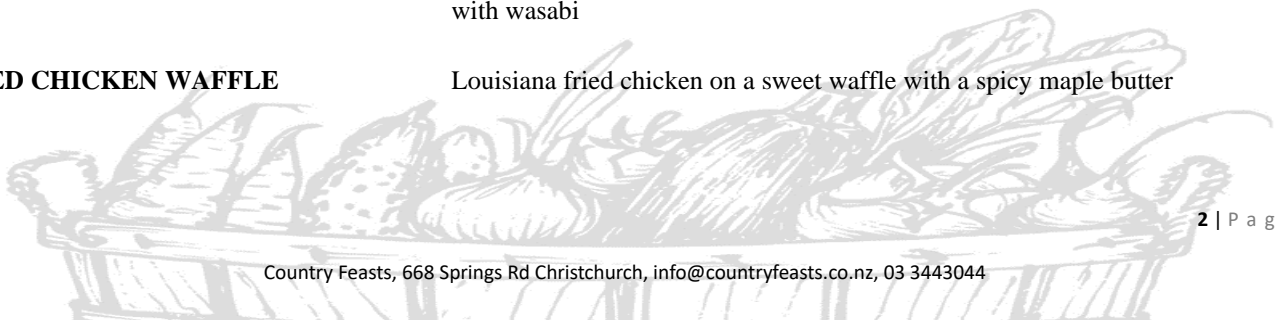
TEA AND COFFEE **\$3.00pp**

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



CANAPES

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



ENTRÉE

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

SEAFOOD PLATTERS

Seasonal seafood, including hot & cold smoked salmon mussels, crab and corn empandas, prawn twisters, sauces and dips

MAINS

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 RIB RACK

Beef rib rack served back on the bone, with gratin potatoes and a creamy green peppercorn sauce (GF*)

SPIT ROAST LAMB LEG

Rosemary crusted lamb leg, sliced and served with a sage onion mash, and mint jelly (GF*)

SALMON

Pecan wood smoked salmon side served with an apple, fennel and cranberry slaw (GF*, DF)

HANGI

Smoked pork belly on a bed of watercress, stuffing and red wine jus, served with roast potatoes

SALADS & VEGETABLES (Alternative options available)

HONEY GLAZED BABY CARROTS

Steamed honey glazed baby carrots (GF*, DF, V)

BROCCOLI BACON BLUEBERRY

Maple dressing, cherry tomatoes, poppy seeds & toasted almonds (GF*, DF)

GREEK

Cucumber, cherry tomatoes, capsicum, red onion & olives topped with feta (GF*, V)

FINGER FOOD DESSERT PLATTERS

A mixture of the below served to your table

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

Chocolate pots filled with berry mousse topped with freeze dried raspberries (GF*)

MACARONS

Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel

MINI CUSTARD SQAURES

Bite size creamy custard squares set between flaky pastry with a sweet icing

MINI CHEESECAKE ASSORTMENT

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

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.

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