

Specials



Country
Feasts

Spit Roasted Meat Rolls!

\$11.20 per person
1 Meat (150g pp)

From:

**Mustard Crusted Beef
and Horseradish Cream*

**Succulent Roast Pork
and Apple Sauce*

**Maple Glazed Ham and
Mustard*

1 Large Bap
Ranch Coleslaw

All prices include GST

Winter Special

(This special expires 30th September 2025)
DIY 31.60 (Minimum delivery charge \$30.00)
Fully Serviced \$36.60

Main

Texan BBQ Spit Roasted Chicken (GF* DF)

Braised Hoisin Pork Belly (DF)

Mustard Crusted Spit Roasted Beef (GF* DF)

Seasonal Potatoes (GF*)

Fresh Bread Varieties

Condiments

Pasta Pesto Salad (V)

Traditional Coleslaw (GF* V)

Cauliflower Mornay (GF* V)

Chargrilled Corn on the Cob with Sweet Chilli Sauce (GF* DF V)

Honey Glazed Baby Carrots (GF* DF V)

Peas (GF* DF V Vegan)

Breakfast Rolls!

\$10.20 per person

**Smokey Streaky Bacon*

**Scrambled Egg*

**1 Large Bap*

**Condiments*

Dessert

Option 1: Buffet Dessert (additional \$7.50pp)

Rhubarb & Apple Crumble with Ice Cream

OR

Chocolate Self Saucing Pudding with Ice Cream

Or

Option 2: Dessert Platters (additional \$11.20)

Mini Cheese cake selection

Macaroons (GF*)

Mini Custard Squares

Baby Pavlovas

Berry Mousse Filled Chocolate Pots (GF*)

Baby Donuts (Chocolate Hazelnut, Red Fruits, Apple, Caramel)

Try our Texan backyard BBQ and experience the flavours of wood smoked slow cooked BBQ. All our meats are provided by our leading local butcher. Salads are made using fresh locally sourced produce.

Specials



Spit Roast Special

(This special expires 30th September 2024)
DIY \$31.60 (Minimum delivery charge \$30.00)
Fully Serviced \$36.60

Main

Texan BBQ Chicken served with Cranberry Sauce (**GF* DF**)
Carvery: Maple & Marmalade Glazed Champagne Ham served with Whole Grain Mustard (**GF* DF**)
Carvery: Mustard Crusted Roast Beef served with Horseradish Cream (**GF* DF**)

Fresh Bread Varieties
Seasonal Potatoes (**GF* V**)
Condiments

Asian Noodle (Linguine noodles, cashew nuts, with a lime infused dressing) (**DF V**)
Broccoli Bacon & Blueberry (Almonds. Cherry tomatoes, poppy seeds with a maple dressing) (**GF* DF**)
Crunchy Coleslaw (Served with crispy noodles & a variety of seeds) (**DF V**)

Roasted Parsnip & Carrot with Maple & Cumin Butter (**GF* V**)
Peas (**GF* DF Vegan**)
Chargrilled Corn on the Cob with Sweet Chilli Sauce (**GF* DF V**)

Dessert

(Additional \$7.50pp)

Chocolate Self Saucing Pudding
Fresh Fruit Salad **GF DF Vegan**
Cream



Christmas Menu Special

(This special expires 24th December 2024)
DIY \$34.20 (Minimum delivery charge \$30.00)

Specials

Fully Serviced \$39.20



Main

Seasoned Roast Chicken with Sage Onion Stuffing & Cranberry Sauce
Maple and Marmalade Glazed Champagne Ham (GF* DF)

Canterbury Lamb Leg & Mint Jelly (GF* DF)

Seasonal Potatoes (GF* V)
Fresh Bread Varieties
Condiments

Honey Glazed Carrots (GF* DF V)

Mixed Lettuce Salad (GF* DF V Vegan)
Broccoli Blueberry Bacon Salad (GF* DF)
Pasta Pesto Salad
Kumara Salad (GF* V)
Zesty Beetroot Salad (GF* DF V Vegan)

Entree (additional \$16.50pp)

Anti Pasto Platters Consisting of a 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

Dessert

Option 1: Dessert Platters (additional \$11.20pp)

Christmas Mince Pies
Berry Mousse filled Chocolate Pots (GF*)
Mini Custard Squares
Baby Pavlovas (GF*)
Mini Cheesecake varieties

Or

Option 2: Traditional Dessert (additional \$11.20pp)

Christmas Pudding and Brandy Sauce
Fresh Fruit Salad (GF* DF V Vegan)
Traditional Pavlova (GF* V)

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

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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.

For full terms and conditions visit our web site www.countryfeasts.co.nz

