

**Serviced Only \$39.95pp**

*Your choice of three meats (360g pp), six salads and/or vegetables, seasonal potatoes, variety of freshly baked breads, condiments  
\*Prices valid for functions May 2025- May 2026*

## **MEATS**

*Select three mains, additional meats \$5.00pp*

<b>CHICKEN COBS</b>	Texan BBQ chicken cobs (GF*, DF)
<b>CHICKEN KEBABS</b>	Chicken and bacon kebabs (GF*, DF)
<b>PORK SPARERIBS</b>	Cola glazed BBQ pork spareribs (GF*, DF)
<b>PORK BELLY</b>	Smokey BBQ honey pork belly burnt ends (GF*, DF)
<b>BEEF PATTIES</b>	Quarter pound beef patties (DF)
<b>SAUSAGES</b>	Selection of premium sausages including minted lamb and Cumberland (GF*, DF)
<b>LAMB KEBABS</b>	Mint and honey marinated lamb kebabs (GF*, DF)
<b>LAMB STEAKS</b>	Greek style lamb steaks served with a mint yoghurt dressing (GF*)
<b>BEEF MIGNONS</b>	80g beef fillet wrapped in bacon (GF*, DF)
<b>PULLED PORK</b>	Smoked BBQ pulled pork (GF*, DF)
<b>BEEF PORTERHOUSE</b>	100g Beef Porterhouse minute steaks (GF*, DF)
<b>VENISON</b>	100g Sous Vide Venison steaks (GF*, DF)

## **SEAFOOD**

<b>SEAFOOD KEBABS</b>	Fresh prawns, scallops, and mussels in a citrus herb marinade (GF*, DF)
<b>TIGER PRAWNS</b>	Chilli and Garlic Tiger prawns (GF*)

## **VEGETARIAN**

<b>PORTOBELLO MUSHROOMS</b>	Creamy blue cheese stuffed portobello mushrooms (GF*)
<b>BETROOT PATTIES</b>	Beetroot and black bean burger patties (GF*, DF, V, Vegan)

## **PREMIUM MEATS**

*Add \$4.00pp per main*

<b>BEEF RIBEYE</b>	150g prime beef ribeye steaks (GF*, DF)
<b>HOT SMOKED SALMON</b>	Hot smoked salmon fillets (GF*, DF)

## SALADS

*Your choice of six salads and/or vegetables*

<b>ASIAN NOODLE</b>	Lime infused dressing, topped with toasted cashew nuts (DF)
<b>BROCCOLI BACON BLUEBERRY</b>	Sweet maple dressing, cherry tomatoes, poppy seeds and toasted almonds (GF*, DF)
<b>CAESAR</b>	Fresh cos lettuce, eggs, crispy bacon, croutons topped with parmesan cheese
<b>CHAR GRILLED VEGETABLE</b>	Seasonal vegetables grilled with sundried tomatoes, tossed in a balsamic vinaigrette (GF*, DF, V)
<b>CRUNCHY COLESLAW</b>	Coleslaw with an Asian infused sesame dressing and topped with toasted crunchy noodles and seeds (DF, V)
<b>CURRIED EGG</b>	Sliced eggs with a creamy mayonnaise, turmeric & curry dressing (GF*, DF, V)
<b>GREEK</b>	Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF*, V)
<b>KUMARA</b>	In a creamy curry dressing with toasted seeds, raisins and juicy mandarins (GF*, V)
<b>MIXED LETTUCE</b>	Fresh lettuce with cherry tomatoes, capsicum, and cucumber (GF*, DF, V, Vegan)
<b>PASTA PESTO</b>	Spirals of pasta coated in a parmesan basil pesto, with sundried tomatoes, olives and topped with feta (V)
<b>PASTA SEAFOOD</b>	Spirals of pasta, selection of fresh seafood in a creamy dressing topped with capers (DF)
<b>POTATO CHORIZO</b>	Gourmet potatoes with spicy chorizo, dressed in a tangy red wine vinaigrette and fresh herbs (GF*, DF)
<b>PUMPKIN SPINACH</b>	Roasted pumpkin in a lemon honey dressing, tossed with cranberries and toasted pumpkin seeds layered with fresh baby spinach (GF*, DF, V)
<b>TEX MEX CORN SALSA</b>	Corn kernels with kidney beans, red onion, jalapenos in a zingy Mexican infused dressing (GF*, DF, V, Vegan)
<b>THAI RED RICE</b>	Red rice with jalapenos, oranges, coriander in a Thai infused mango dressing, topped with toasted peanuts (GF*, DF, V)
<b>TRADITIONAL POTATO</b>	Gourmet potatoes in a creamy dressing with wholegrain mustard, red onions, and gherkins (GF*, V)
<b>ZESTY BEETROOT</b>	Juicy beetroot and carrot, with currants and toasted seeds, fresh mint, and a pomegranate molasses dressing (GF*, DF, V, Vegan)
<b>QUINOA KALE</b>	Quinoa and kale salad with fresh pineapple dressed with an Asian fusion vinaigrette (GF*, DF, V, Vegan)

## VEGETABLES

*Your choice of six salads and/or vegetables*

<b>CAULIFLOWER MORNAVY</b>	Traditional Cauliflower Mornay (V)
<b>ROAST KUMARA</b>	Crispy roast Kumara (GF*, DF, V, Vegan)
<b>CORN COB</b>	Chargrilled Corn on the Cob with Sweet Chilli Sauce (GF*, DF, V)
<b>HONEY GLAZED BABY CARROTS</b>	Steamed honey glazed baby carrots (GF*, DF, V)
<b>MISO SESAME STIR FRY BEANS</b>	Miso & sesame stir fry beans, bean sprouts & snow peas (DF, V, Vegan)
<b>PEAS</b>	Steamed green Peas (GF*, DF, V, Vegan)
<b>MAPLE CUMIN BUTTER ROASTED PARSNIP &amp; CARROT</b>	Roasted parsnip and carrot with a maple and cumin butter (GF*, V)

## ADDITIONAL OPTIONS

### CANAPES

*Additional \$4.00pp for every canape selected*

<b>BABY ANGUS BURGERS</b>	Soft baby burger buns with angus patties, tomato olive chutney and creamy mayonnaise topped with a cherry tomato (DF)
<b>CHICKEN CRANBERRY VOL AU VENTS</b>	Vol au vents with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs
<b>SMOKEY BBQ PORK BELLY BURNT ENDS</b>	Pork belly bites smoked in a Texan rub and finished in a honey BBQ marinade (GF*, DF)
<b>TANDOORI LAMB ROTI</b>	Tandoori lamb on a buttery flaky roti, served with yogurt and fresh coriander
<b>TANDOORI PUMPKIN SPINACH ROTI</b>	Pumpkin and spinach curry on a buttery flaky roti, served with yogurt and fresh coriander (V)
<b>CORN FRITTERS MEDITERRANEAN</b>	Bite size corn fritters topped with Mediterranean vegetables and tomato chili jam (V)
<b>DUCK PARFAIT WAFFLE CONE</b>	Duck parfait in a crispy waffle cone with cherry compote
<b>POLENTA CAKE WITH DUKKHA CRUSTED LAMB</b>	Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF*)
<b>MUSHROOM ARANCINI BITES</b>	Mushroom and parmesan filled arancini bites served with a truffle aioli(V)
<b>GARLIC CHILI PRAWNS</b>	Grilled prawns tossed in garlic chili and lemon (GF*, DF)
<b>HOT WOOD SMOKED SALMON BITES</b>	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF*, DF)

# BBQ MENU

## MINI GOURMET SAVOURIES

Selection of mini gourmet savouries and quiches

### SALMON CRÈME FRAICHE BLINI

Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini topped with caviar

### TOMATO BOCCONCINI CROSTINI

Heirloom cherry tomato, creamy bocconcini cheese, fresh basil, crostini, with a drizzle of balsamic glaze (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

## ENTREE

*Additional \$8.00pp for bread platters and \$16.50pp for antipasto platters*

### BREAD PLATTERS

Turkish Slippers, whipped butter, dukkha, olive oil and balsamic vinaigrette (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's 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*

<b>APPLE STRUDEL</b>	Warm crispy pastry filled with sweet apples, served with fresh whipped cream (V)
<b>CARROT CAKE</b>	Carrot cake filled with nuts seeds and spices, topped with a sweet cream cheese icing, and chopped walnuts (V)
<b>FRUIT AND CHEESE</b>	Platters of fresh seasonal fruit and local cheeses, served with a selection of crackers (V)
<b>CHOCOLATE SELF SAUCING PUDDING</b>	Decadent warm chocolate self-saucing pudding, served with fresh whipped cream (V)
<b>FRESH FRUIT SALAD</b>	Fresh fruit salad in juice (GF, DF, V, Vegan)
<b>ICE CREAM</b>	Creamy vanilla ice cream a great accompaniment to most desserts (GF, V)
<b>PAVLOVA ROULADE</b>	Raspberry, white chocolate and cream filled pavlova roulade (GF, V)
<b>RHUBARB APPLE CRUMBLE</b>	Tart rhubarb and sweet apple crumble served with fresh whipped cream (V)
<b>SORBET</b>	Berry burst sorbet (GF, DF, V, Vegan)
<b>TRADITIONAL PAVLOVA</b>	A kiwi classic topped with fresh cream, seasonal fruit, and passionfruit curd

## CAKES AND TARTS

*Additional \$5.50pp per dessert*

<b>BANOFFEE PIE (V)</b>	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.
<b>BLUEBERRY AND ALMOND TART (V)</b>	A sweet pastry tart shell filled with fresh blueberries, almond cream and topped with more blueberries, finished with a light dusting of icing sugar
<b>CHOCOLATE GANACHE MUDCAKE (V)</b>	A very moist rich dark chocolate cake covered in dark chocolate.
<b>LEMON MERUNGE PIE (V)</b>	Zesty citrus filing in a sweet pastry shell topped with a thick layer of toasted meringue
<b>BLACK FOREST GATEAU (V)</b>	Layers of cream and cherry filling between three layers of chocolate sponge. Decorated with chocolate shavings and red cherries on cream rosettes.
<b>WHITE CHOCOLATE AND RSPBERRY CHEESECAKE (V)</b>	Creamy white chocolate cheesecake filling on a vanilla biscuit base, swirled with a red raspberry filling
<b>TRIPLE CHUNK CHOCOLATE CHEESECAKE (V)</b>	Milk chocolate cheesecake with white chocolate chunks on top of a chocolate brownie base topped off with a swirled chocolate finish.
<b>LEMON &amp; LIME CHEESECAKE (GF)</b>	Baked lemon cheesecake bursting with a lime fruit filling with shredded coconut on top and a gluten free biscuit base.
<b>CHOCOLATE BERRY CHEESECAKE (GF, DF, V, Vegan)</b>	A chocolate cake, topped with a indulgent chocolate vegan cheesecake finished with a boysenberry topping.
<b>SNICKERS SLICE (DF, V, Vegan)</b>	Gluten & Dairy Free, Vegan Slice with gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer.

## TEA AND COFFEE

*\$3.00pp- Only available with serviced option, cups and saucers included*

## 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
Bar Manager	\$40.00 per person per hour

## **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. Prices valid for functions May 2025- May 2026

### 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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