

BBQ MENU

Country
Feasts

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

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

SEAFOOD

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

VEGETARIAN

PORTOBELLO MUSHROOMS	Creamy blue cheese stuffed portobello mushrooms (GF*)
BEETROOT PATTIES	Beetroot and black bean burger patties (GF*, DF, V, Vegan)

PREMIUM MEATS

Add \$4.00pp per main

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

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)

VEGETABLES

Your choice of six salads and/or vegetables

CAULIFLOWER MORNAY	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)

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)
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 chili jam (V)
DUCK PARFAIT WAFFLE CONE	Duck parfait 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 CHILI PRAWNS	Grilled prawns tossed in garlic chili and lemon (GF*, DF)
HOT WOOD SMOKED SALMON BITES	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF*, DF)

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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

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)
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 filing in a sweet pastry shell topped with a thick layer of toasted meringue
BLACK FOREST GATEAU (V)	Layers of cream and cherry filling between three layers of chocolate sponge. Decorated with chocolate shavings and red cherries on cream rosettes.
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

\$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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