

# BUFFET MENU

Country  
Feasts

**DIY**      **\$33.95pp** (Minimum delivery charge \$30)

**Serviced**    **\$39.95pp**

*Your choice of three meats (360g pp), six salads and/or vegetables, seasonal potatoes, variety of freshly baked breads, condiments*

*\* Prices are valid for functions May 2025- May 2026*

## MAINS

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

### CHICKEN

#### TEXAN BBQ CHICKEN

Mix of drum, thigh and breast dry rubbed with Texan spices served with cranberry sauce (GF\*, DF)

#### PAPRIKA CHICKEN

Boneless chicken thighs braised in wine and paprika finished with a sour cream and paprika sauce (GF\*)

#### BUTTER CHICKEN

Indian style mild butter chicken curry served with rice (GF\*)

#### CHICKEN VERONIQUE

Boneless chicken thighs poached in white wine, served in a creamy sauce with green grapes (GF\*)

### PORK

#### MAPLE GLAZED CHAMPAGNE HAM

Champagne ham glazed with maple and marmalade, carved and served with wholegrain mustard (GF\*, DF)

#### SPIT ROAST PORK

Prime rolled roast pork, carved and served with apple sauce (GF\*, DF)

#### HOISIN PORK BELLY

Braised pork belly in hoisin sauce, chilli, and aromatic spices and herbs (DF)

#### STICKY SMOKED BBQ COLA PORK SPARERIBS

Dry rubbed and smoked pork ribs with a cola BBQ sticky sauce (GF\*, DF)

### BEEF

#### SMOKED KENTUCKY BOURBON BEEF BRISKET

Dry rubbed with aromatic spices and smoked for 8 hours, finished in a braising liquid of bourbon, cola, vegetables, and spices (GF DF)

#### MUSTARD CRUSTED ROAST BEEF

Roast beef crusted in mustard, carved and served with a horseradish cream (GF\*, DF)

#### BEEF BOURGUIGNON

Tender pieces of beef, braised in red wine with smokey pancetta, mushrooms and golden shallots (GF\*)

#### SLOW COOKED PORT & VANILLA BEEF CHEEKS

Slow cooked port and vanilla beef cheeks (GF\*, DF)

### LAMB

#### ROSEMARY CRUSTED ROAST LAMB

Rosemary crusted Canterbury roast lamb, carved and served with mint jelly (GF\*, DF)

#### THAI GREEN LAMB CURRY

Thai green lamb curry aromatic and spicy (GF\*, DF)

#### PULLED LAMB SHOULDER

Pulled lamb shoulder in a sticky pomegranate glaze (GF\*, DF)

#### LAMB TAGINE

Persian lamb tagine cooked slow with apricots (GF\*, DF)

## FISH

<b>BAKED WHOLE SALMON</b>	Baked whole salmon served with hollandaise sauce (GF*, DF)
<b>CREAMY COCONUT FISH CURRY</b>	Creamy coconut fish curry (GF*, DF)
<b>SEAFOOD PAELLA</b>	Smokey paprika rice loaded with fresh seafood and herbs (GF*)

## VEGETARIAN AND VEGAN

<b>CHICKPEA CURRY</b>	Aromatic chickpea curry filled with vegetables in a coconut cream (GF*, DF, V, Vegan)
<b>ONE PAN MEXICAN QUINOA</b>	Tomato inspired fiesta of quinoa, cumin, jalapenos and corn (DF, V, Vegan)
<b>RED LENTIL MOUSSAKA</b>	Layered red lentil moussaka with eggplant and tomato (GF*, DF, V, Vegan)
<b>BLACK BEAN CHILI</b>	Black beans made into a warm and spicy chilli (GF*, DF, V, Vegan)
<b>SWEET POTATO CHILI</b>	Sweet potatoes, beans in a Mexican chilli (GF*, DF, V, Vegan)

## PREMIUM MEATS

*Add \$4.00pp per meat*

<b>AGED BEEF RIBEYE</b>	Aged beef ribeye with a mustard crust, carved and served with a horseradish cream (GF*, DF)
<b>LAMB RACKS</b>	Rosemary crusted lamb racks (GF*, DF)
<b>LAMB SHANKS</b>	Slow cooked lamb shanks in a caramelised onion jus (DF)

## VEGETABLES

*Your choice of six salads and/or vegetables*

<b>CAULIFLOWER MORNAY</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 CARROT</b>	Roasted parsnip and carrot with a maple and cumin butter (GF*, V)

## 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)

## 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 chilli 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 CHILLI PRAWNS</b>	Grilled prawns tossed in garlic chilli and lemon (GF*, DF)
<b>HOT WOOD SMOKED SALMON BITES</b>	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF*, DF)
<b>MINI GOURMET SAVOURIES</b>	Mini gourmet savouries and quiches
<b>SALMON CRÈME FRAICHE BLINI</b>	Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini topped with Caviar
<b>TOMATO BOCCONCINI CROSTINI</b>	Heirloom cherry tomatoes, creamy bocconcini cheese, fresh basil, crispy crostini with a drizzle of balsamic glaze (V)
<b>RED BERRY TEA SMOKED VENISON</b>	Red berry tea smoked Venison, served with a redcurrant jelly and chive crème fraiche (GF*)
<b>CRAB ECLAIR</b>	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi
<b>FRIED CHICKEN WAFFLE</b>	Louisiana fried chicken on a sweet waffle with a spicy maple butter



## **ENTREE**

*Additional \$8pp for bread platters and \$16.50pp for antipasto platters*

### **BREAD PLATTERS**

Turkish slippers with dukkah, olive oil, balsamic vinaigrette and whipped butter (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)

# BUFFET MENU

## 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 filling 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 RASPBERRY 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

Filter coffee and a selection of traditional, and herbal teas

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



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## **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.

### **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. Running water and toilets for hand washing facilities.

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