\$58.90pp

#### SHARED FEAST MAIN ONLY

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

### SHARED FEAST MAIN AND DESSERT \$72.60pp

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

### SHARED FEAST FULL FARE

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

\* Prices valid or functions May 2025- May 2026

## ADD TO THE MENU

CANAPES (Your choice of 5 canapes) \$16.00pp

ENTREE				
	-SEAFOOD PLATTERS	\$19.00pp		
	-ANTI PASTO PLATTERS	\$16.60pp		
	-BREAD PLATTERS	\$8.00pp		

 TEA COFFEE
 \$3.00pp

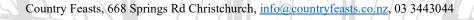
 Filter coffee and a selection of traditional, and herbal teas

## SHARED FEAST MAIN (Selection of two dishes)

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

### On your tables (Alternative options available)

HONEY GLAZED BABY CARROTS	Steamed honey glazed baby carrots (GF*, DF, V)
BROCCOLI BACON BLUEBERRY	Sweet maple dressing, cherry tomatoes, poppy seeds and toasted almonds (GF*, DF)
GREEK	Fresh cucumber, cherry tomatoes, capsicum, red onion and olives topped with feta (GF*, V)





\$107.00pp

## **CANAPES**



Country Feasts, 668 Springs Rd Christchurch, info@countryfeasts.co.nz, 03 3443044

# <u>ENTRÉE</u>

BREAD PLATTERS	Turkish slipper, dukkha, olive oil, balsamic vinaigrette and a 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 and grissini bread sticks
SEAFOOD PLATTER	Seasonal seafood, including hot & cold smoked salmon mussels, crab and corn empanadas, prawn twisters, sauces and dips

Country

### **DESSERTS**

## 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	Dark chocolate pots filled with berry mousse and 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 SQUARES	Mini creamy custard squares set between flaky pastry with a sweet icing
RED VELVET CHOCOLATE BOMBS	Red velvet bombs coasted in dark chocolate with a raspberry sprinkle

## **OPTIONAL HIRE CHARGES**

Please note included in the per head price of a serviced event is, wait staff, plates and cutlery and any equipment we need to prepare and serve food. Full equipment hire list available on request.

### GLASSWARE

Flutes	\$0.75 each
White Wine	\$0.75 each
Red Wine	\$0.75 each
Water Glass	\$0.75 each
Stemless Tumbler	\$0.75 each
Pilsner Glass	\$0.75 each
Pint Glass	\$0.75 each
Jugs	\$4.00 each
STAFF	
Bar staff	\$32.00 per person per hour
Bar Manager	\$37.00 per person per hour

### BEVERAGES

Full beverage list available on request. All-inclusive packages

from \$23.50pp

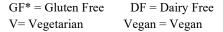
(Includes house wines, premium beers, sparkling wine, soft drinks, juices, glassware, and bartenders)

#### Cash bar

(Pay for what you use option. All costs are covered including, glassware and bartender with spend of \$500.00)

Country Feasts, 668 Springs Rd Christchurch, info@countryfeasts.co.nz, 03 3443044

# **Dietary Options**





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 are 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 <u>SEVEN</u> 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.

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

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