

# SHARED FEAST MENU



Country  
Feasts

## SHARED FEAST MAIN ONLY \$58.90pp

*(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 \$107.00pp

*(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 for 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)

## CANAPES

### **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 with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs

### **VOL AU VENTS**

### **SMOKEY BBQ PORK BELLY BURNT ENDS**

Smokey honey BBQ pork belly burnt ends (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 chilli 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 CHILLI PRAWNS**

Grilled prawns tossed in garlic chilli and lemon (GF\*, DF)

### **HOT WOOD SMOKED SALMON BITES**

Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF\*, DF)

### **MINI GOURMET SAVOURIES**

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, crispy crostini with a drizzle of balsamic glaze (V)

### **RED BERRY TEA SMOKED VENISON**

Red berry tea smoked Venison, served with a chive creme fraiche and a redcurrant jelly (GF\*)

### **CRAB ECLAIR**

Creamy Asian fusion 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



# SHARED FEAST MENU



## ENTRÉE

### 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

## 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 coated 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	<b>\$0.75 each</b>
White Wine	<b>\$0.75 each</b>
Red Wine	<b>\$0.75 each</b>
Water Glass	<b>\$0.75 each</b>
Stemless Tumbler	<b>\$0.75 each</b>
Pilsner Glass	<b>\$0.75 each</b>
Pint Glass	<b>\$0.75 each</b>
Jugs	<b>\$4.00 each</b>

### STAFF

Bar staff	<b>\$32.00 per person per hour</b>
Bar Manager	<b>\$37.00 per person per hour</b>

### 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**)

# SHARED FEAST MENU



## 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 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 **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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