

BUFFET OPTIONS

Country Feasts, what is included in our service?

- Tailored one on one consultations with your appointed sales representative
- Full service from our professional and friendly staff
- Crockery, cutlery, and serviettes
- Set up and pack down of buffet tables

What can we add on for you?

- Bar packages
- Glassware
- Linen

We are renowned for our generous portions, there will be plenty for your guests with no compromise on quality or presentation. Our meats are provided by a leading butcher, fresh produce is grown and sourced locally, and lovingly put together daily in our kitchen.

See our [terms and conditions](#) for more information *prices valid for functions May 2025-May 2026

MAIN ONLY **\$49.95pp**
(Your choice of 4 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread and bread rolls and condiments)

MAIN AND DESSERT **\$61.74pp**
(Your choice of 4 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread and bread rolls, condiments, 3 traditional desserts or finger food dessert platters)

BUFFET FULL FARE **\$98.00pp**
(Your choice 5 canapes, 1 platter, 5 mains, 7 salads and/or vegetables, seasonal potatoes, freshly baked bread, and bread rolls, 4 traditional desserts or finger food dessert platters, and supper of cheese, fruit, and cracker board, tea and coffee)

ADD TO THE MENU

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

GRAZING TABLE **\$19.90pp**

ANTI PASTO PLATTERS **\$16.50pp**

BREAD PLATTERS **\$8.00pp**

PREMIUM MEATS **\$4.00pp**

TEA AND COFFEE **\$3.00pp**

FRUIT AND CHEESE BOARD **\$4.70pp**

WEDDING CAKE **\$9.50pp**

(Your wedding cake served with coulis and cream)

Please see full menus for your choices.



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	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 VEGETABLES	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	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, crostini, bocconcini cheese and fresh basil on picks with a drizzle of balsamic glaze (V)
RED BERRY TEA SMOKED VENISON SPOONS	Red berry tea smoked Venison, served with a redcurrant jelly and chive crème fraiche (GF*)
CRAB ECLAIR	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi and black sesame seeds
FRIED CHICKEN WAFFLE	Louisiana fried chicken on a sweet waffle with a spicy maple butter



ENTREE

BREAD PLATTERS

Turkish slipper with whipped butter, dukkha, olive oil and balsamic vinagrette (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

GRAZING TABLE

Consisting of a selection of local cheeses, cured meats, seafood, pickles and relish, freshly baked artesian breads, bark crisps, crackers, seasonal and pickled vegetables, seasonal fruit

MAINS

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*)

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, chili, and aromatic spices and herbs (DF)

STICKY SMOKED BBQ COLA PORK SPARERIBS

Dry rubbed and smoked pork spare 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

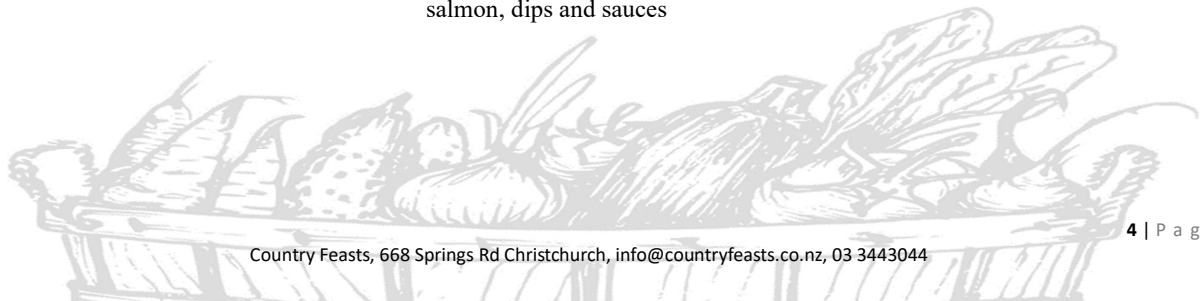
BAKED WHOLE SALMON	Baked whole salmon served with hollandaise sauce (GF*, DF)
CREAMY COCONUT FISH CURRY	Creamy coconut fish curry (GF*, DF)
SEAFOOD PAELLA	Smokey paprika rice loaded with fresh seafood and herbs (GF*)

VEGETERIAN AND VEGAN

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

PREMIUM MEATS

AGED BEEF RIBEYE	Aged beef ribeye with a mustard crust, carved and served with a horseradish cream (GF*, DF)
LAMB RACKS	Rosemary crusted lamb racks (GF*, DF)
LAMB SHANKS	Slow cooked lamb shanks in a caramelised onion jus (DF)
SEAFOOD PLATTER	Seasonal seafood, including mussels, prawns, shrimp, crab, hot and cold smoked salmon, dips and sauces



SALADS

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 and 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*, DF, 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 & kale salad, fresh pineapple with Asian vinaigrette (GF*, DF, V, Vegan)



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 EDAMAME	Steamed green peas and edamame beans (GF*, DF, V, Vegan)
MAPLE CUMIN BUTTER ROASTED PARSNIP CARROT	Roasted parsnip and carrot with a maple and cumin butter (GF*, V)

DESSERTS

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
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.

FINGER FOOD DESSERT PLATTER**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

MINI CHEESECAKE ASSORTMENT

Raspberry cheesecake, chocolate cheesecake, caramel cheesecake, and lemon cheesecakes.



Main Only Sample Menu (Buffet Style) \$49.95pp**Mains**

Rosemary Crusted Canterbury Lamb Served with Mint Jelly (carved by our staff) **GF DF**
Mustard Crusted Roast Beef Served with Horseradish Cream (carved by our staff) **GF DF**

Hoisin Pork Belly **GF DF**

Texan BBQ Flavoured Chicken Served with Cranberry Sauce **GF DF**

Seasonal Potatoes **GF V**

Cauliflower with Mornay **V**

Honey Glazed Carrots **GF DF V**

Mixed Lettuce Salad **GF DF V**

Pesto Pasta Salad **V**

Curry Kumara Salad **GF DF V**

Broccoli Blueberry Bacon Salad **GF DF**

Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**

Condiments

Optional Dessert Additional \$9.50pp

Your Wedding Cake Served with Berry Coulis and Whipped Cream
(We will cut and plate your wedding cake and serve to your guests at their table)

Sample Menu (Buffet Style) \$74.60pp**Canapes (Handed around pre dinner)**

Baby Angus Beef Burgers Served with Tomato Olive Chutney **DF**

Mushroom Arancini Bites Served with a Chilli Mayo **V**

Hot Wood Smoked Salmon Bites Topped with Micro Greens **GF DF**

Fried Chicken Waffle

Chicken and Cranberry Filled Vol au Vents

Mains

Maple Glazed Champagne Ham (carved by our staff) **GF DF**

Rosemary Crusted Canterbury Lamb served with Mint Jelly (carved by our staff) **GF DF**

Whole Baked Salmon **GF DF**

Smoked Kentucky Bourbon Beef Brisket **DF**

Seasonal Potatoes **GF V**

Cauliflower with Mornay Sauce **V**

Honey Glazed Carrots **GF DF V**

Mixed Lettuce Salad **GF DF V**

Pesto Pasta Salad **V**

Curry Kumara Salad **GF DF V**

Broccoli Blueberry Bacon Salad **GF DF**

Zesty Beetroot Salad **GF DF V**

Fresh Bread Varieties **DF V**

Condiments

Dessert

Chocolate Mud Ganache Cake

Fresh Fruit Salad **GF DF**

Raspberry and White Chocolate Pavlova Roulade

Or

Finger Food Dessert Platters

Macaroons **GF**, Berry Mousse Filled Chocolate Pots **GF**, Baby Pavlovas **GF**, Mini Custard Squares, Mini Cheesecake Assortment, Baby Filled Donuts (chocolate hazelnut, red fruits, apple, caramel)

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 each
White Wine	\$0.75 each
Red Wine	\$0.75 each
Tumblers	\$0.75 each
Stemless Tumblers	\$0.75 each
Pint Glass	\$0.75 each
Jugs	\$4.00 each

STAFF

Bar staff	\$37.00 per person per hour
Bar Manager	\$40.00 per person per hour



BEVERAGES

Full beverage list available on request.

WEDDING PACK

Country
Feasts

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 from 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.

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

