

FINGER FOOD MENU


Country
Feasts

FINGER FOOD

SAUSAGE ROLLS	\$3.40	Pork, apple and fennel sausage rolls
BACON WRAPPED KRANSKY'S	\$3.40	Kransky's wrapped in crispy bacon, served with a lemon aioli (GF)
CAJUN CHICKEN WINGS	\$3.40	Spicy Cajun chicken wings (DF)
CHAR GRILLED MEATBALLS	\$3.40	Chargrilled meatballs served with a plum sauce 2 per person (DF)
JALAPENO CHEESE POPPERS	\$3.40	Jalapeno filled with a tasty 3-cheese mix and double crumbed (V)
CRAB CORN EMPANADAS	\$3.40	Crab and corn crispy empanadas served with a green tomato and jalapeno chutney
MINI PIZZA -CHORIZO, FETA, BBQ	\$3.40	Spicy chorizo, feta, capsicum, and chipotle BBQ sauce (GF on request)
MINI PIZZA-PULLED CHICKEN	\$3.40	Pulled chicken with tamarillo and plum chutney (GF on request)
SMOKED BBQ TEXAN CHICKEN NIBBLES	\$3.40	Sticky Texan chicken nibbles coated in a smokey BBQ sauce (GF, DF)
SOUTHERN MAC N CHEESE BITES	\$3.40	Southern Mac n Cheese bites, filled with pasta and gooey cheese 2 per person
TRADITIONAL SAVOURIES	\$3.40	Selection of traditional savouries including some vegetarian 1.5 per person (GF on request)
CORN BACON FRITTER	\$4.10	Corn and bacon fritters served with a garlic aioli
PRAWN CROQUETTE	\$4.10	Croquettes filled with prawn and creamy mashed potato served with seafood sauce
SUSHI	\$4.10	Selection of fresh sushi some vegetarian served with soy sauce 2 per person (GF, DF)
TOPPED FOCACCIA	\$4.10	Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
TOPPED FOCACCIA VEGETARIAN	\$4.10	Focaccia topped with basil pesto, sundried tomatoes, avocado, and grilled brie (V)
CHEESE ROLLS	\$4.10	Creamed corn and cheese rolls (V)
GIANT SAUSAGE ROLL	\$5.40	Giant homemade sausage rolls with tomato chutney
HOMEMADE BACON EGG PIE	\$5.40	Traditional bacon and egg pie in a crispy pastry
PUMPKIN QUICHE	\$5.40	Roast Pumpkin, Asparagus & Feta Self Crusting Quiche (GF V)

SCONES, MUFFINS, AND DANISHES

SAVOURY CHEESE SCONE	\$4.70	Savoury cheese and seeded mustard scones (V)
SCONES JAM CREAM	\$4.70	Traditional scones served with raspberry jam and fresh whipped cream (V)
GLAZED CRANBERRY AND ORANGE SCONES	\$4.70	Cranberry and Oranges scone with a crunchie sugar and orange glaze (V)
CINNAMON SCROLL SCONES	\$4.70	Buttery cinnamon scroll scones (V)
VARIETY OF SWEET & FRUIT MUFFINS	\$4.70	Variety of sweet and fruit flavoured muffins (V) (GF on request)
SAVOURY MUFFINS	\$4.70	Ham, tasty cheese, and tomato relish muffins
SELECTION OF DANISHES	\$4.70	Selection of freshly baked sweet and fruit Danishes (V)

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SANDWICH BAR

CLUB SANDWICHES	\$3.40	Club sandwiches with a variety of fillings including vegetarian 1.5 per person (GF on request)
STUFFED BAGUETTE	\$4.10	Baguette stuffed with a sundried tomato, gherkin, herb cream cheese (V)
MINI CROISSANT, CHICKEN	\$5.40	Mini croissant filled with mixed lettuce, chicken, cranberry, and brie
MINI CROISSANT, SALMON	\$5.40	Mini croissant filled with cold smoked salmon, rocket and camembert
OPEN SALMON BAGEL	\$5.40	Open bagel with a horseradish and chive cream and cold smoked salmon
CHICKEN FAJITAS	\$5.40	Soft taco shell served chicken fajitas, salsa, and sour cream
BEEF SLIDER	\$5.40	Beef burger served with Swiss cheese, gherkin, and relish
HAM SALAD CIABATTA BAP	\$7.20	Ham and salad filled ciabatta bap (GF on request)
ROAST CHICKEN PRETZEL BAP	\$7.20	Roast chicken and beetroot relish filled pretzel bap
ROAST BEEF TURKISH SLIPPER	\$7.20	Roast beef and onion marmalade filled Turkish slipper
SOUTHERN FRIED CHICKEN ROLL	\$7.20	Southern fried chicken served with peri peri mayo in a brioche bun (GF on request)
MAPLE GLAZED HAM BAP	\$11.20	Hot maple glazed champagne ham, coleslaw, and cranberry filled bap (GF on request)
SMOKED PULLED PORK BURGER	\$11.20	Smoked and pulled pork burgers with a BBQ sauce (GF on request)

PLATTERS AND SALAD BOXES

SALAD BOX, THAI BEEF	\$5.40	Thai beef noodle, filled with capsicum, and spinach (DF)
SALAD BOX, VEGETARIAN	\$5.40	Char-grilled capsicum, eggplant, courgette, and sundried tomato combo (GF, DF, V, Vegan)
SALMON POKE BOWL	\$7.20	Smoked salmon poke bowl including quinoa/rice base and selection of fresh vegetables (GF, DF)
FRUIT PLATTER	\$3.40	Fresh seasonal fruit platter (V, DF, GF)
FRUIT AND CHEESE PLATTER	\$4.70	Selection of local cheeses and fresh seasonal fruits. Served with a range of crackers (V)
ANTI PASTO PLATTER (per platter) (caters for 10 to 15 guests)	\$132	Selection of cured meats including, Italian salami, prosciutto and pastrami, burrata, blue cheeses, whipped feta, chunky basil pesto, sundried tomato olive chutney, olives sundried tomatoes, focaccia, toasted ciabatta crostinis and grissini bread sticks
PLOUGHMAN'S PLATTER (per platter) (caters for 10 to 15 guests)	\$115	Consisting of a Selection of Deli Meats, Local Cheeses, Pickles, Relishes, and Fresh Italian Breads
SEAFOOD PLATTERS (per platter) (caters for 10 to 15 guests)	\$160	Seasonal seafood, including hot & cold smoked salmon, mussels, prawns, sauces and dips

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CANAPES

BABY ANGUS BURGERS	\$3.80	Soft baby burger buns with angus patties, tomato olive chutney and creamy mayonnaise topped with a cherry tomato (DF)
CHICKEN CRANBERRY VOL AU VENTS	\$3.80	Vol au vents with a poached creamy chicken filling, topped with cranberry sauce and fresh herbs
SMOKEY BBQ PORK BELLY BURNT ENDS	\$3.80	Pork belly bites smoked in a Texan rub and finished in a honey BBQ marinade (GF*, DF)
TANDOORI LAMB ROTI	\$3.80	Tandoori lamb on a buttery flaky roti, served with yoghurt and fresh coriander
TANDOORI PUMPKIN ROTI	\$3.80	Pumpkin and spinach curry on a buttery flaky roti, served with yogurt and fresh coriander (V)
CORN FRITTERS	\$3.80	Bite size corn fritters topped with Mediterranean vegetables and tomato chilli jam (V)
MEDITERRANEAN VEG MINI		
DUCK PARFAIT WAFFLE CONE	\$3.80	Duck parfait in a crispy waffle cone with cherry compote
DUKKHA CRUSTED LAMB	\$3.80	Polenta cake with parmesan cheese, topped with a seared, dukkha crusted lamb backstrap, topped with tzatziki (GF)
MUSHROOM ARANCINI BITES	\$3.80	Mushroom and parmesan filled arancini bites served with a truffle aioli(V)
GARLIC CHILLI PRAWNS	\$3.80	Grilled prawns tossed in garlic chilli and lemon (GF, DF)
HOT WOOD SMOKED SALMON BITES	\$3.80	Hot wood smoked salmon, lemon olive oil, topped with micro greens (GF, DF)
MINI GOURMET SAVOURIES	\$3.80	Mini gourmet savouries
SALMON CRÈME FRAICHE BLINI	\$3.80	Cold smoked salmon layered on a crème fraiche and lemon sauce on a soft blini topped with caviar
TOMATO BROCCONCINI CROSTINI	\$3.80	Heirloom cherry tomatoes, creamy bocconcini cheese, fresh basil, crispy crostini with a drizzle of balsamic glaze(V)
RED BERRY TEA SMOKED VENISON	\$3.80	Red berry tea smoked Venison, chive crème fraiche and redcurrant jelly(GF)
CRAB ECLAIR	\$3.80	Creamy crab mayonnaise with hints of ginger in a crisp choux pastry, topped with wasabi
FRIED CHICKEN WAFFLE	\$3.80	Louisiana fried chicken on a sweet waffle with a spicy maple butter

GRAZING TABLE

GRAZING TABLE	\$19.90pp	Consisting of a selection of local cheeses, cured meats, seafood, pickles and relish, freshly baked artesian breads, bark crisps, seasonal and pickled vegetables, seasonal fruit, olives and sundried tomatoes
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SWEETS

BABY FILLED DONUTS	\$3.40	Baby donuts filled with chocolate hazelnut, red fruits, apple, and caramel
FUDGE AND SLICE	\$3.40	Selection of fudge and slices (GF available)
MACARONS	\$3.40	Full of colour and flavour a selection of macarons, including, raspberry, blueberry, vanilla, chocolate, lemon, and salted caramel (GF)
MINI CUSTARD SQUARES	\$3.40	Mini creamy custard squares set between flaky pastry with a sweet icing
MINI LAMINGTONS	\$3.40	Mini chocolate and strawberry lamingtons, filled with fresh whipped cream
MACADAMIA & WHITE CHOC COOKIES	\$3.40	Macadamia and white chocolate cookies
CHOCOLATE POTS	\$3.40	Berry mousse filled chocolate pots
APPLE SLICE	\$4.70	Sweet and juicy apples in a short pastry crust
RASPBERRY AND WHITE CHOCOLATE BROWNIE	\$4.70	Brownie with sweet white chocolate and tart raspberries
CARROT CAKE	\$4.70	Traditional carrot cake with spices and a cream cheese icing topped with chopped walnuts
SNICKERS SLICE	\$4.70	Vegan slice with a gooey caramel, crunchy peanuts and topped with a dairy free chocolate layer. (GF, Vegan)
DATE AND HONEY LOAF	\$4.70	Sweet and stick filled with dates (GF)
CUPCAKES	\$4.70	Raspberry or blueberry vegan cupcakes (Vegan)
BANOFFEE SLICE	\$4.70	Golden caramel, topped off with a banana-flavoured icing and a sprinkle of choc flakes (GF)
LEMON & COCONUT SLICE	\$4.70	A moist layer of lemon coconut filling over a pastry base. Topped with a smooth lemon butter icing dusted with coconut.
RED VELVET CAKE	\$4.70	Chocolate with topped with vanilla frosting and coated in creamy white choc flakes.

FULL BEVERAGE PACKAGE AND HIRE OPTIONS AVAILABLE ON REQUEST

Dietary Options

GF = Gluten Free DF = Dairy Free V = Vegetarian Vegan = Vegan
Vegetarian main meals available on request
We can cater for any dietary requirements. Please discuss with us

Prices

All prices include GST. All orders under \$300.00 will incur a surcharge. Price 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 \$30 per staff member per hour (for the time spent at the venue with a minimum of 3 hours). Suggested 0-30 people 1 staff member, 30-100 people 2 staff members, thereafter 1 staff member per 100 people.

DIY Option

Minimum delivery charge of \$30.00 All food will arrive cold unless organised to be heated.

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.

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


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SET MENUS

Morning Tea 1 \$8.10pp

- Club sandwiches 1.5pp (some V)
- Freshly baked scones, raspberry jam, and whipped cream

Afternoon Tea 1 \$6.80pp

- Club sandwiches 1.5pp (some V)
- Fudges and Slices

Packed Lunch \$19.30pp

- Ham and salad filled ciabatta bap
- Homemade bacon and egg pie
- Carrot cake
- Fresh fruit (GF, DF, V, Vegan)

Funeral Catering \$10.20pp

- Club sandwiches 1.5pp (some V)
- Traditional savouries 1.5pp (some V)
- Variety of slices and mini cream cakes

American Fare \$17.80pp

- Southern mac and cheese bites
- Smokey bbq pork belly burnt ends
- Smoked bbq Texan chicken nibbles
- Southern fried chicken rolls

Board Lunch \$21.50pp

- Mushroom arancini bites (V)
- Corn and bacon fritters served with garlic aioli
- Open cold smoked salmon bagel with horseradish and chive cream
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Fruit and cheese platter served with crackers (some GF)

Cocktail Party \$22.80pp

- Baby angus beef burgers
- Duck parfait waffle cone
- Mushroom arancini bites served with truffle aioli (V)
- Smoked BBQ honey pork belly burnt ends (GF, DF)
- Cold smoked salmon blini with lemon zest crème fraiche
- Crostini with fresh tomatoes and bocconcini (V)

Seminar Catering \$32.70pp

Morning Tea

- Club sandwiches (some)
- Freshly baked scones served with raspberry jam and freshly whipped cream

Lunch

- Roast beef and onion marmalade filled Turkish slipper
- Selection of sushi served with soy sauce and wasabi 2pp (some V)
- Individual Thai beef noodle salad boxes
- Fresh seasonal fruit platter (GF, DF, V, Vegan)

Afternoon Tea

- Apple slice

Morning Tea 2 \$10.10pp

- Mini croissant filled with chicken cranberry and brie
- Variety of sweet and fruit flavoured muffins

Afternoon Tea 2 \$8.10pp

- Glazed cranberry and orange scones
- Pork, apple and fennel sausage rolls

Party Time Menu \$13.60pp

- Cajun chicken wings (DF)
- Club sandwiches 1.5pp (some V)
- Mini pizzas filled with chorizo, feta & BBQ chipotle
- Traditional savouries 1.5pp (some V)

After Match Feed \$14.60pp

- Smoked BBQ pulled pork burgers with ranch slaw and Swiss cheese
- Traditional savouries 1.5pp (some V)

Mexican Fare \$12.70pp

- Jalapeno cheese poppers
- Crab and corn empanadas
- Chicken fajitas

Working Lunch \$20.90pp

- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Chicken fajitas
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Focaccia topped with basil pesto, avocado, sundried tomato, and brie (V)
- White chocolate and raspberry brownie

Asian Theme Finger Food \$17.10pp

- Tandoori lamb on a buttery flaky roti, served with yoghurt and fresh coriander
- Savoury éclair filled with a Asian fusion crab mayonnaise
- Individual Thai beef noodle salad boxes (DF)
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)

Finger Food Feast \$31.40pp

- Mushroom and parmesan filled arancini bites served with a Truffle Aioli (V)
- Tomato bocconcini crostini
- Crab and corn empanadas served with a green tomato and jalapeno chutney
- Smokey BBQ Texan chicken nibbles (GF, DF)
- Beef burger slider
- Focaccia topped with tamarillo chutney, grilled haloumi, prosciutto, and salsa verde
- Selection of sushi served with soy sauce and wasabi 2pp (GF, DF, some V)
- Mini custard squares