



Our passionate team at Country Feasts will work hard to meet your specific needs making your special occasion one to remember. We are committed to using the freshest produce tailored to your instructions in menus designed for you.

Ala carte Menu

\$56.70pp including GST

To Start (Included)

- A Selection of Pre Dinner Nibbles Off Our Finger Food Menu.

Entrée (Selection of One Dish)

- Moroccan Lamb Salad (Lamb Rump Rubbed in Moroccan Spiced Oil and Barbequed, Sliced and Presented on a bed of Lettuce)
- Poached Chicken Breast Veronique in a Creamy White Wine Sauce with Grapes on Saffron Rice
- Cold Marinated Salmon Fillet on a Bed of Frilly Lettuce served with a Garlic Aioli.
- Anti Pasto Platters on tables consisting of Raw and marinated vegetables, pickles, small goods cheeses and Italian breads

Main (Selection of Two Dishes)

- Char-grilled Pepper and Spinach Stuffed Chicken Breast Wrapped in Bacon served with Rice Pilaff and Plum Sauce
- Mustard Crusted Sirloin and Horseradish Cream served with Lyonnaise Potato and Red Wine Jus
- Loin of Pork Stuffed with Dates served with a Tart Apple Glaze and Herbed Gourmet Potatoes

Premium Cuts of Meat (additional \$2.50pp)

- Roasted Fillet of Beef served with a Mushroom Sauce and Potato Gillette
- Lamb Rump on a Bed of Cous Cous Served with a Tomato Coriander Salsa
- Tuna Mignon served with a Green Peppercorn Sauce (Tuna steak wrapped in streaky bacon) and New Season Potatoes

Platters of seasonal vegetables and bowls of green salad on the table

Dessert (Selection of Two Dishes)

- Rich Chocolate Mousse served with a Mandarin Cauli and Whipped Cream
- Tropical Fruit Baskets served with French Vanilla Ice Cream
- Tiramisu Served with a Kahlua Chocolate Sauce
- Cream Chantilly filled Profiteroles Served on a Chocolate Base Drizzled with a Raspberry Cauli
- Pavlova Tower Served with Strawberries and a Passion Fruit Swirl

Supper (included)

- Tea and Coffee
- Cheese Fruit and Cracker Board