



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.

Platters Menu

\$55.00pp including GST

Entree: is table serviced, Main: 2 Main meats are served on a platter on each table with vegetables and salad,
Dessert: Option 1 is served with tea and coffee, option 2 table serviced.

To Start (Included)

- A Selection of 5 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.
- Antipasto Platters Featuring of Raw and Marinated Vegetables, Pickles, Small Goods, Italian Breads and Dips

Main (Selection of Two Dishes)

- Char-grilled Pepper and Spinach Stuffed Chicken Breast Wrapped in Bacon and Plum Sauce
- Loin of Pork Stuffed with Dates served with a Tart Apple Glaze
- Roasted Fillet of Beef served with a Mushroom Sauce
- Lamb Rump with a Tomato Coriander Salsa
- Tuna Mignon served with a Green Peppercorn Sauce (Tuna steak wrapped in streaky bacon)

Platters of New Potatoes, Seasonal Vegetables and Bowls of Fresh Green Salad

Dessert

- Selection of Chocolate and Vanilla Rose Cup Cakes, Fruit and Cheese Board all Served with Tea and Coffee

OR

Al a carte (Selection of Two Dishes)

- Chocolate Trilogy Mousse served with Whipped Cream
- Tropical Fruit Baskets served with French Vanilla Ice Cream
- Espresso Baileys Cheesecake Served with a Mandarin Cauli
- Cream Chantilly filled Profiteroles Served on a Chocolate Base Drizzled with a Raspberry Cauli
- Pavlova Tower Served with Strawberries and a Passion Fruit Swirl

Served with Tea and Coffee