



Wedding Pack

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(Including Buffet, Spit Roast, BBQ)

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Country Feasts
668 Springs Rd, Christchurch



Your special day

We pride ourselves in personalised service. With our wealth of experience both here and abroad and simply our love of food, you can be assured of a fantastic day with Country Feasts.

What is included

- Full service from our uniformed staff.
- Cutlery
- Plates
- Serviettes (Linen Napkins extra cost)
- If buffet style, full set up of buffet tables (tables, table clothes, utensils, and equipment if required.)
- If required, any set up of cutlery or plates on tables. Other table set up by arrangement. Arrangements can be made to pick up cutlery early if you like to set up yourself.

We can also provide

- Glassware
- Linen Napkins
- Chillier Trailer
- Tables, Chairs, Table Cloths
- Venues
- Any other service you may require for your wedding

..... Please ask us for quote.

How It works

- We meet with you at a place of your choice.
- Together we can help you select a menu suitable for the occasion.
- We arrive approximately 1 hour before the service of nibbles, unless other arrangements have been made.
- Numbers to be confirmed one week prior to wedding.
- A \$200 deposit and completed booking form is required to confirm booking.
- The account balance paid by the end of the function unless other arrangements have been made.
- Children under 12 years old 1/2 price and under 5 free.



Buffet Style Sample Menus

Buffet Sample Menu \$39.90pp

Mains

Hot Ham on the Bone carved by our Chef served with Cranberry and Mustard
Mustard crusted Beef Sirloin carved by our Chef served with Horseradish Sauce
BBQ Chicken Thigh Cobs
Baked Whole Salmon

Hot Gourmet Potatoes
Cauliflower with Horseradish Cream
Honey glazed Carrots
Beans served with a Sun Dried Tomato Pesto

Country Feasts Summer Salad
Pasta Pesto Salad
Kumara Mandarin and Bacon Salad
Greek Salad
Char-Grilled Vegetable Salad

Fresh Bread Varieties
Condiments and Gravy

Dessert

White Chocolate & Raspberry Cheese Cake
Fresh Fruit Salad
Variety of Profiteroles (Chocolate, Strawberry, Kiwifruit, Vanilla)

Want to make changes? Feel free to mix and match with other menu options.



Buffet Style Sample Menus

Spit Roast Sample Menu \$49.50pp

To Start

Pork Tenderloin, Tamarillo and Plum Chutney filled Tarts
Mini Lamb Burgers topped with a Spicy Tomato Relish
Creamed Blue Cheese, Pear, and Walnut Brochette
Smoked Salmon, Lemon, Dill, & Crème Fraiche Blini
Chicken and Cranberry filled Vol au Vents

Mains

Spit roasted Pork with Crackling served with Apple Sauce (carved by our Chef)
Spit roasted Canterbury Lamb served with Mint jelly (carved by our Chef)
Spit Roasted Chicken served with Cranberry Sauce
Spit Roasted Beef served with Horseradish Sauce

Hot Gourmet Potatoes
Cauliflower Horseradish Cream
Honey glazed Carrots
Beans served with a Sun Dried Tomato Pesto

Country Feasts Summer Salad
Pasta Pesto Salad
Kumara Mandarin and Bacon Salad
Greek Salad
Char-Grilled Vegetable Salad

Fresh Bread Varieties
Condiments and Gravy

Dessert

White Chocolate & Raspberry Cheese Cake
Fresh Fruit Salad
Variety of Profiteroles (Chocolate, Strawberry, Kiwifruit, Vanilla)

Tea and Coffee

Want to make changes? Feel free to mix and match with other menu options.

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Buffet Style Sample Menus

BBQ Sample Menu \$54.50pp

To Start

Pork Tenderloin, Tamarillo and Plum Chutney filled Tarts
Mini Lamb Burgers topped with a Spicy Tomato Relish
Creamed Blue Cheese, Pear, and Walnut Brochette
Smoked Salmon, Lemon, Dill, & Crème Fraiche Blini
Chicken and Cranberry filled Vol au Vents

Mains

Baby Beef Fillet Mignons
BBQ Chicken Thigh Cobs
Salmon Fillet
Canterbury Lamb Cutlets

Creamy Pumpkin and Potato Parcels

Country Feasts Summer Salad
Pasta Pesto Salad
Kumara Mandarin and Bacon Salad
Greek Salad
Char-Grilled Vegetable Salad

Fresh Bread Varieties

Dessert

White Chocolate & Raspberry Cheese Cake
Fresh Fruit Salad
Variety of Profiteroles (Chocolate, Strawberry, Kiwifruit, Vanilla)

Tea and Coffee

Want to make changes? Feel free to mix and match with other menu options

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Buffet Style Sample Menus

Gourmet Sample Menu \$59.50pp

To Start

Pork Tenderloin, Tamarillo and Plum Chutney filled Tarts
Mini Lamb Burgers topped with a Spicy Tomato Relish
Creamed Blue Cheese, Pear, and Walnut Brochette
Smoked Salmon , Lemon, Dill, & Crème Fraiche Blini
Chicken and Cranberry filled Vol au Vents

Entrée

Anti Pasto Platters on tables consisting of Smoked Salmon, Raw & Marinated Vegetables, Pickles,
Small Goods, Cheeses and Italian Style Breads.

Mains

Baked Whole Salmon
Hot Pork Loin carved by our Chef with Gravy and Apple Sauce
Canterbury Lamb Leg served with Gravy and Mint Sauce
Poached Chicken Breast Veronique
Hot Gourmet Potatoes
Cauliflower and Horseradish Cream
Honey glazed Carrots
Beans with a Sun Dried Tomato Pesto

Country Feasts Summer Salad
Pasta Pesto Salad
Kumara Mandarin and Bacon Salad
Greek Salad
Char-Grilled Vegetable Salad
Fresh Bread Varieties

Dessert

White Chocolate & Raspberry Cheese Cake
Fresh Fruit Salad
Variety of Profiteroles (Chocolate, Strawberry, Kiwifruit, Vanilla)
Black Forest Gateau

Supper

Tea and Coffee
Cheese Fruit and Cracker Board

Want to make changes? Feel free to mix and match with other menu options

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À la carte Menu

À la carte Menu \$64.50pp

To Start (Included)

- A Selection of Hors d'oeuvres off our Finger Food Menu.

Entrée (Selection of one dish)

- Moroccan Lamb Salad (Lamb Rump rubbed in Moroccan Spiced Oil and Barbequed, 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 Smoked Salmon, Raw & Marinated Vegetables, Pickles, Small Goods, Cheeses and Italian Style 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 Potato Galette 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 Galette
- Rosemary and Thyme Crusted Lamb Rack and Red Wine Jus served with Garlic Mash
- Pork Tournedos with Grilled Mushroom (Flattened Pork Fillet wrapped in Bacon and served with Grilled Mushrooms, garnished with Watercress) and Herbed Gourmet Potatoes

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

Dessert (Selection of two dishes)

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

Supper (included)

- Tea and Coffee
- Cheese Fruit and Cracker Board

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Platters Menu

Platters Menu \$62.50pp

Entree: Is table serviced

Main: 2 Main meats are served on a platter on each table with vegetables & salad

Dessert: Option 1 is served on a platter on each table, option 2 table serviced.

To Start

- A Selection of 5 Hors d'oeuvres off our Finger Food Menu.

Entrée (Selection of one dish)

- Moroccan Lamb Salad (Lamb Rump rubbed in Moroccan spiced Oil and barbequed, 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 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
- Pork Tournedos with grilled Mushroom (Flattened Pork Fillet wrapped in Bacon and served with grilled Mushrooms, garnished with Watercress)
 - Roasted Fillet of Beef served with a Mushroom Sauce
- Rosemary and Thyme Crusted Lamb Rack and Red Wine Jus

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

Dessert

- Dessert Platter including Fruit & Cheese Board, Truffles, and Chocolate Dipped Strawberries

OR

A la 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 Caulis
- Cream Chantilly filled Profiteroles served on a Chocolate Base drizzled with a Raspberry Caulis
 - Pavlova Tower served with Strawberries and a Passion Fruit Swirl

served with Tea and Coffee



Build Your Own Buffet

Build your own buffet main meal includes:

Meats or Mains, Gourmet Potatoes, Vegetables, Salads, Condiments, Bread

Main and Meats

Spit Roast Meats

- Pork & Apple Sauce
- Lamb leg & Mint Jelly
- Beef & Horse Radish Sauce
- Ham & Whole Grain Mustard
- Chicken & Cranberry

Premium Spit Meats

- Pork Loin & Apple Sauce
- Beef Sirloin & Horseradish Sauce
- Venison & Red Current Jelly

Vegetarian

- Vegetable Kebab
- Mild Vegetable Curry
- Creamy Pumpkin & Potato Parcels
- Cocktail Salmon Kebabs

Premium Bbq Meats

- Prime Beef Fillet Steak
- Lamb Cutlets

Bbq Meats

- Beef Porterhouse Minute Steak
- Prime Beef Marinated Rump Steak
- Baby Beef Fillet Mignons
- Honeyed Pork Spare Ribs
- Minted Lamb Kebabs
- Selection of Beef and Gourmet Sausages
- BBQ Chicken Cobs
- Chorizo and Potato Kebabs
- Satay Chicken Kebabs
- 1/4 Pound Beef Patties
- BBq Pork Steaks
- Sweet Chilli Chicken Tenderloins

Fish

- Whole Baked Salmon
- Lemon and Garlic Tarakihi
- Garlic Prawn Kebabs
- Cocktail Salmon Kebabs

Buffet Mains

- Roast Pork and Crackling
- Mustard Crusted Sirloin
- New Zealand Leg Lamb
- Hot or Cold Ham on the Bone
- Hot BBQ Stuffed Chicken
- Selection of Cold Meat Platters
 - BBQ Chicken Cobs
 - Satay Chicken Kebabs
 - Minted Lamb Kebabs
 - Hungarian Beef Goulash
 - Poached Chicken Breast Veronique
- Buttered Chicken and Rice

Buffet Premium Mains

- Apple Gazed Pork Loin
- Prime Beef Rib Eye Roast
- Rosemary Crusted Lamb Racks
- Roast Turkey & Red Currant Jelly

Vegetables

Suggestion of 3 Vegetables

- Honey Glazed Baby Carrots
- Minted Peas
- Cauliflower and Creamy Horseradish Sauce,
 - Hollandaise, or Cheese Sauce)
- Green Beans and Tomato Pesto
- Seasoned Garlic Courgettes
- Char Grilled Vegetables
- Corn Cob and Chilli Butter
- Asparagus and Hollandaise Sauce (In Season Only)

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Build Your Own Buffet

Salads

Suggestion of 5 Salads

- Tossed Lettuce
(Variety of lettuce leaves & selection of Fresh Veggies)
- Carrot, Raisin & Apricot Coleslaw
(Served with a yogurt Dressing)
- Crunchie Coleslaw
(with Fried Egg Noodles with a Sweet Chili Dressing)
- Traditional Coleslaw
(Classic Coleslaw with mayonnaise Dressing)
- Traditional Potato Salad
(Gourmet Potatoes, Red Onion, Gherkins, Mayo & Mustard Dressing)
- Kumara Salad
(With Kumara, Mandarin & Bacon)
- Pasta and Seafood
(Pasta Spirals, Selection of Seafood, Capers, Seafood Dressing)
- Baby Spinach, Brie, Bacon Salad
(served with a Balsamic Dressing)
- Char Grilled Vegetable Salad
(including Red Onions, Peppers, Sun Dried Tomatoes, Courgettes, Aubergine)
- Brown Rice Salad
(Capsicum, Red Onion, Spring Onion, Sultanas, Cashew Nuts)
- Spicy Sweet Corn Salad
(served with a Chili Coriander Dressing)
- Couscous Salad
(served with Olives, Courgettes, Coriander, Peanuts)
- Baby Beetroot Salad
- Potato and Spicy Sausage Salad
(Gourmet Potatoes, Spicy Sausage, Onion, Tarragon, with a Vinaigrette)
- Chick Pea Salad
(with Basil, Spring Onions & Cherry Tomatoes)
- Greek Salad
(Feta, Olives, Cucumber, Cherry Tomatoes, Red Onion)
- Asian Noodle Salad
(Egg Noodle Salad with a Mild Sweet Chili Dressing)
- Tandoori Rice Salad
(Mild Indian Style Rice Salad with Nuts Raisins and Dried Apricots)
- Curried Egg
(Classic Kiwi Egg Salad)
- Pasta and Pesto
(includes Basil Pesto, Cherry Tomatoes, Feta & Olives)
- Mixed Bean Salad
(in a Tangy Spicy Dressing)

Hors d'oeuvres Additional

Suggestion of 5 Hors d'oeuvres

- Grilled Pesto Prawns & Saffron Aioli Filled Tarts
- Pork Tenderloin, Tamarillo and Plum Chutney Filled Tarts
- Smk Salmon, Cream Cheese, Dill and Caper Filled Filoettes
- Mediterranean Vegetable and Citrus Yogurts Dressing Filled Filoettes
 - Mushroom and Herb Brochette
 - Creamed Blue Cheese, Pear, and Walnut Brochette
- Pastrami and Béarnaise Topped Blini
- Smoked Salmon, Lemon, Dill, & Crème Fraiche Blini
- Tomato and Basil Crostini
- Mini Lamb Burgers Topped with a Spicy Tomato Relish
- Mini Gourmet Savouries and Quiches
- Char-Grilled Malay Satay Flavoured Cocktail Chicken Kebabs served with a Satay Sauce
- Chicken and Cranberry Filled Vol u Vents
Smoked Mussel Vol u Vents
- Sushi Varieties Served with Soy and Wasabi
- Escargots (snails served in their shells with garlic herb butter)
- Garlic & Chilli BBQ Prawns
- Zucchini and Corn Fritters with Cream Cheese

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Build Your Own Buffet

Desserts

Suggestion of 3 Desserts

- Fresh Fruit Salad
- Meringues Stack
 - Tiramisu Slice
- Profiterole Tower
 - Carrot Cake
- Apple/Blueberry Strudel
- Cheese & Fruit Platter
- Traditional Pavlova
 - Ice Cream
 - Sorbet
- Chocolate Eclairs
- Passionfruit Meringue Gateau
- White Chocolate & Raspberry Cheese Cake
 - Cookies and Cream Cheese Cake
 - Lemon Meringue Pie
 - Black Forest Gateau
 - Hummingbird Gateau
 - Mousse n Mud Cake
- Berry Brulee Cheesecake
- Dutch Apple Crumble
- Brandy Snaps
- Lemon & White Chocolate Tartlets
 - Fudge and Slice selection
- Chocolate Dripped Strawberries (Seasonal)
 - Variety of Filled Tarts
- Mini Cheese Cake Selection
- Chocolate Mousse filled Filo Pots
- Home made mini Cup Cakes
 - Variety of Profiteroles (Chocolate, Strawberry, Kiwi-fruit, Vanilla)

Supper

- Fruit and Cheese Platter
 - Tea and Coffee
- Hand Made Truffles
- Chicken Nibbles
- Savouries
- Cocktail Sandwiches
- Mini Pizzas
- Mini Wraps

Finger Food Wedding

Cocktail Party Picks \$2.75 per Item

- Grilled Pesto Prawns & Saffron Aioli Filled Tarts
- Pork Tenderloin, Tamarillo and Plum Chutney Filled Tarts
- Smk Salmon, Cream Cheese, Dill and Caper Filled Filoettes
- Mediterranean Vegetable and Citrus Yogurts Dressing Filled Filoettes
 - Mushroom and Herb Brochette
- Creamed Blue Cheese, Pear, and Walnut Brochette
 - Pastrami and Béarnaise Topped Blini
- Smoked Salmon, Lemon, Dill, & Crème Fraiche Blini
 - Tomato and Basil Crostini
- Mini Lamb Burgers Topped with a Spicy Tomato Relish
 - Mini Gourmet Savouries and Quiches
- Char- Grilled Malay Satay Flavoured Cocktail Chicken Kebabs served with a Satay Sauce
 - Chicken and Cranberry Filled Vol u Vents
 - Smoked Mussel Vol u Vents
- Sushi Varieties Served with Soy and Wasabi
- Escargots (snails served in their shells with garlic herb butter)
 - Garlic & Chilli BBQ Prawns
- Zucchini and Corn Fritters with Cream Cheese

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Finger Food Wedding

Party Picks \$2.10 per Item

- Tasty Meatballs and Dipping Sauce
- Mini Pizza Fingers with Gourmet Toppings
 - Prawn Sandwich
- Chinese Honey Marinated Chicken Nibbles
 - Club Sandwiches
 - Traditional Savouries
 - Mini Wraps Selection

Party Picks \$2.75 per Item

- Sweet Chilli Chicken Tenders Served with Dipping Sauce
 - Mini Smoked Salmon & Cream Cheese Filled Crepes
 - Bacon and Egg Tartlets
- Vietnamese Fresh Spring Rolls (Filled with Chinese Roast Pork)
- Yorkshire Puddings filled with Roast Beef & Horseradish Cream
 - BBQ Spare Ribs
 - Gourmet Savouries
- Sushi Varieties Served with Soy and Wasabi

Party Picks \$3.50 per Item

- Cocktail Salmon Kebabs served with a Garlic Aoli
 - Smoked Salmon Crepe cakes
- Quesadilla (tortillas filled with beans, chilli, cheese chunky salsa)
- Baby Hamburgers with Sun Dried Tomato & Olive Chutney
 - Beef Fillet Mignon Bites served with a Béarnaise Sauce
 - Mediterranean Vegetable Tarts

Party Picks \$4.30 per Item

- Selection of Fresh Breads, Ham, and Fruit Chutney
- Filled Fresh Bread Rolls (With Hot Beef Sirloin and Mustard or Hot Pork Crackling and Apple Sauce or Hot Lamb Leg and Mint Jelly)
- Moroccan Lamb Cutlets & Yoghurt Mint Dressing

Sweet Picks \$2.10 per Item

- Varieties of Fudges and Slices
 - Mini Cheese Cakes
 - Boysenberry Cigars
 - Variety of Filled Tarts
- Variety of profiteroles (Chocolate, Strawberry, kiwifruit, Vanilla)
- Chocolate Dipped Strawberries

Sweet Picks \$2.75 per Item

- Raspberry and Frangipani Slice
 - Home made Truffles
- Selection of Hand Made Baby Cup Cakes
 - Mini Danishes
- Chocolate and Walnut Brownie

Sweet Picks \$4.30 per Item

- Fruit and Cheese Platter
- Variety of Cup Cakes
- Tarts (Custard, Citrus, Lemon & White Chocolate)

Set Menu's

Includes waitress service for up to 3 hours

Set Menu 1 \$24.20 Per Person

- Pastrami and Béarnaise topped Blini
- Club Sandwiches (selection of club and ribbon)
- Beef Mignon Bites served with a Béarnaise Sauce
 - Sushi Varieties served with Soy and Wasabi
- Creamed Blue Cheese, Pear, and Walnut Brochette
- Pork Tenderloin, Tamarillo and Plum Chutney Filled Tarts
 - Garlic & Chilli BBQ Prawns
- Yorkshire Puddings filled with Roast Beef and Horseradish Cream
 - Mini Cheese Cakes

Set Menu 2 \$23.00 Per Person

- Grilled Pesto Prawns & Saffron Aioli filled Tarts
 - Club Sandwiches (selection of club and ribbon)
- Moroccan Lamb Cutlet served with Yoghurt Mint Dressing
 - Sushi Varieties served with Soy and Wasabi
- Smoked Salmon, Lemon, Dill, & Crème Fraiche Blini
- Char- Grilled Malay Satay flavoured Cocktail Chicken Kebabs served with a Satay Sauce
- Selection of Fresh Breads, Ham, and Fruit Chutney
- Platter of Chocolate Dipped Strawberries and Truffles

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