

COUNTRY MANOR CATERING

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BBQ Menu – Pick up option

BBQ Option 1: Minimum guest number 20. All food is freshly prepared in our kitchen, plattered/bowled and ready to go on your food service table. Meat to be cooked by you on your own BBQ. Potatoes to be boiled by you.

\$36.00 inc. GST per person

You may wish to add a platter from our fabulous platter selection for starters.

All crockery & cutlery provided. Linen tablecloths and linen napkins available to hire at a small cost (\$7.50 inc. GST per tablecloth & \$0.70 inc. GST per linen napkin).

- Fabulous Marinated Chicken thighs
- Barbecue Steak (A choice of either marinated, peppered or plain)
- Meat Patties
- Onion Rings
- Mushroom slices
- Baskets of freshly baked breads
- New potatoes tossed in a light herb & garlic butter (seasonal or petite Nadine gourmet potatoes)

Plus a choice of 4 salads from the following:

- Tossed green garden salad
- Curried egg salad
- Marinated vegetable salad (a delicious marinade)
- Rice salad (light curry dressing)
- Kumara and orange salad
- Marinated bean salad
- Marinated carrot salad
- American Potato salad
- Mushroom & pepper salad
- Pasta & tomato salad
- Greek salad served with black olives, feta & balsamic dressing
- Broccoli & cashew nut salad

- Thai salad served with crunchy noodles and a coriander and lime dressing
- Char grilled vegetable salad with a garlic aioli dressing
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Kumara, chorizo & chickpea salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad

Dessert selection A choice of 3 desserts from the following:

- Traditional pavlova rolls filled with fruit & berries and topped with fresh fruit and chocolate
- Traditional homemade style cheesecake (a choice of 2 flavours: berry, lemon, apricot, passionfruit, moro, tiramisu, coffee)
- New York style baked berry cheesecake
- Lemon tart
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with freshly whipped cream (warm)
- Maple, pear & walnut cake served with freshly whipped cream (warm)
- Trifle supreme
- Hazelnuts chocolate layered meringue torte
- Chocolate mudcake served with a berry couli and whipped cream
- Red velvet layered cake with cream cheese icing
- Carrot cake decorated with cream cheese icing and ornate topping
- Chocolate mousse gateau
- Banoffee pie (caramel & banana flavour)
- Peach crumble torte
- Custard & fruit flans
- Apple & blueberry strudel served with whipped cream (warm)
- Apple & custard strudel served with whipped cream (warm)
- Fresh chunky fruit salad
- Individual mini pavlova garnished with cream & fruit
- Bite size fabulous treats (we allow 2 items in total per guests)
 - Individual vanilla & chocolate cupcakes topped with a piped rose
 - Mini piece of chocolate brownie served with a ramekin filled with berry couli
 - Petite pecan pies
 - Petite chocolate cream puff
 - Petite chocolate caramel tart
 - Petite lamington filled with fresh cream

Addition

- A fabulous Seafood Extravaganza
\$12.50 inc. GST per person
Sides of Stewart Island Smoked Salmon
Marinated Mussels
Shrimp
King prawns
Seafood dressing
- Country Manor Hereford Prime Ribeye beef
\$8.00 inc. GST per person
- To substitute the Barbecue steak for the Country Manor Hereford Prime Ribeye beef
\$5.50 inc. GST per person
- To remove the desserts selection from the Barbecue menu, please take off \$4.50 inc GST per person
- Pre-cooked sausages \$1.50 inc. GST each

Please read our terms & conditions.