

COUNTRY MANOR CATERING

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Individually priced meal items

We have a range of individual menu items that can cater your menu to your tastes, and make your day truly memorable.

All our food is freshly made and packed to easily travel to your home. You may need to heat/cook some of the items ordered depending on your menu selection, but our team makes it very easy for you to do this at home. These items are to be collected and served by you. Please read our terms & conditions.

Soup (minimum 10 guests)

Soup prepared in a wee bucket ready for you to transfer to a pot & heat yourself.

Cream of pumpkin and kumara

Vegetable

Chicken and vegetable

Tomato

Cream of mushroom and bacon

Cream of corn chowder

Cream of broccoli

Pea & Ham

Minestrone

Chicken noodle

Chicken & corn

Cream of cauliflower

Bacon & Corn

Potato & Leek

\$6.00 inc. GST per person

Seafood chowder

\$11.00 inc. GST per person

Freshly Baked Bread Knot

1.00 inc. GST each

Freshly baked bread Vienna loaf

\$3.00 inc. GST each

Freshly baked Ciabatta or Rye loaf

\$4.50 inc. GST each

Meat/Fish

Platter of cold meats (minimum 10 guests)	\$9.00 inc. GST per person
Carvery ham – sliced from the bone;	
Sliced chilled chicken;	
Silverside;	
Hot pork;	
Salami; and	
Accompanying relishes and pickles.	
Side of Stewart Island smoked salmon (feed 20 guests)	\$70.00 inc. GST
½ side of Stewart Island smoked salmon (feed 10 guests)	\$35.00 inc. GST
Whole Cooked Carvery Ham with honey mustard, pineapple sauce or apple sauce (feed 40 guests)	\$170.00 inc. GST
½ Cooked Carvery Ham with honey mustard, pineapple sauce or apple sauce (feed 20 guests)	\$90.00 inc. GST
Roast whole chicken, lightly stuffed, served with cranberry (Minimum of 15 guests)	\$9.50 inc. GST per person
Roast lamb served with mint jelly (minimum of 10 guests)	\$10.50 inc. GST per person
Roast pork served with apple sauce (whole pork legs, please enquire) (minimum 10 guests)	\$9.50 inc. GST per person
Hereford Prime Rib eye beef served with horseradish sauce (minimum 10 guests)	\$11.00 inc. GST per person
Jug of gravy (Minimum of 10 guests)	\$1.00 inc. GST per person

Salad & potato options

All our salads and potatoes are packaged in wee buckets and ready for collection. Just get them home, put them into your own bowl, and it's like you've made it yourself! The potatoes will either require boiling or heating in the oven.

Minimum 10 guests	\$2.00 inc. GST per person
Marinated carrot and tomato salad	
Curried egg salad	
Rice salad (light curry dressing)	
Pasta & tomato salad	
American potato salad	
Kumara and orange salad	
Tossed green garden salad served with mayonnaise and an oil dressing	

Red and green coleslaw
 Broccoli and cashew nut salad
 Mushroom and pepper salad
 Marinated vegetable salad (a delicious marinade)
 Greek salad served with black olives, feta & balsamic dressing

Minimum 20 guests

\$2.00 inc. GST per person

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

Gluten free salad \$2.50 inc. GST per person

Seasonal new potatoes, peeled, with herb and garlic butter on the side

\$3.00 inc. GST per person

Scalloped potatoes (minimum 10 guests)

\$5.80 inc. GST per person

Prepared dishes - Dishes are ready to heat

Lasagne (Beef or Smoked Chicken) (minimum 10 guests) \$7.60 inc. GST per person

Casserole (Beef or Chicken) (minimum 10 guests) \$7.60 inc. GST per person

Cottage pie (minimum 10 guests) \$7.00 inc. GST per person

Vegetable au Gratin (minimum 10 guests) \$5.80 inc. GST per person

Pan roasted vegetables (minimum 10 guests) \$5.80 inc. GST per person

Dessert options

All our desserts are garnished and ready to enjoy. Each will serve 10-12 guests per dessert. Desserts containing cream or custard must be collected on the same day as consumed to guarantee freshness.

Country Manor's pavlova rolls filled with fresh cream
 & berries and topped with fresh fruit & chocolate \$32.00 inc. GST each
 Lemon meringue pie \$32.00 inc. GST each
 Banoffee pie (caramel & banana flavour) \$32.00 inc. GST each
 Classic trifle \$32.00 inc. GST each

New York style baked berry cheesecake	\$45.00 inc. GST each
Traditional cheesecake variety (choice of berry, apricot, passionfruit, lemon, moro, tiramisu, coffee)	\$40.00 inc. GST each
Lemon Tart	\$32.00 inc. GST each
Seasonal fresh fruit salad	\$4.00 inc. GST per person
Country Manor's plum pudding and brandy cream sauce (6 generous servings)	\$20.00 inc. GST each
Handcrafted Ice cream	\$2.50 inc. GST per person
Hazelnut meringue torte	\$45.00 inc. GST each
Peach crumble torte	\$40.00 inc. GST each
Fabulous chocolate gateau layered with chocolate mousse, fresh cream & boysenberry patisserie (to your desired size)	
10 guests and under	\$38.00 inc. GST each
20-30 guests	\$58.00 inc. GST each
30-40 guests	\$78.00 inc. GST each
50 guests	\$85.00 inc. GST each
100 guests	\$155.00 inc. GST each
Sticky date pudding served with butterscotch sauce (minimum of 10 guests)	\$5.50 inc. GST per person
Apple crumble (minimum of 10 guests)	\$4.50 inc. GST per person
Chocolate mudcake served with a berry couli (9inch)	\$45.00 inc. GST each
Red velvet layered cake with cream cheese icing (9inch)	\$45.00 inc. GST each
Carrot cake decorated with cream cheese icing and ornate topping (9inch)	\$48.00 inc. GST each
Custard & fruit flans	\$32.00 inc. GST each
Apple & berry strudel	\$25.00 inc. GST each
Individual mini pavlova garnished with cream & fruit	\$3.50 inc. GST each
Jug of berry couli (minimum of 10 guests)	\$2.50 inc. GST per person
Bite size fabulous treats:	\$2.50 inc. GST per item
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	