



(03)2368226  
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## Wedding Menu

### Buffet Menu 1 \$53 per person

#### Cocktail food

- Your choice of 4 items from our cocktail selection

#### Main meal

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter
- Choice of 4 salads from our selection

#### Dessert selection

- Choice of 3 desserts from our selection
- Ice cream

or

- Cheese breads & spreads

### Buffet Menu 2 \$58 per person

#### Cocktail food

- Your choice of 4 items from our cocktail selection

#### Main meal

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter
- Roasted vegetables medley or steamed vegetables
- Choice of 3 salads from our selection

#### Dessert selection

- Choice of 3 desserts from our selection
- Ice cream

Or

- Cheese breads & spreads

## **Cocktail food selection**

- Canapé topped with Smoked Salmon
- Canapé topped with smoked chicken & red pepper jelly
- Canapé topped with rare beef and horseradish
- Pinwheel sandwiches
- Petite club sandwiches
- Mini chicken & seafood rolls
- Camembert cheese wrapped in ham topped with a grape
- Mini corn fritters
- Filo tarts with sundried tomato & cream cheese
- Prawn kebabs served with sweet chili sauce
- Krankies (mini sausage wrapped in puff pastry) served with tomato relish
- Prawn twisters served with sweet chili sauce
- Mini vegetable filo rolls served with sweet chili
- Samosas served with a yogurt dressing
- Mini bread cases filled with seafood or mushroom creamy sauce

## **Meat Selection**

- Roast Lamb
- Roast pork
- Stuffed roast chicken
- Ham
- Roast beef

## **Salad Selection**

- Tossed green garden salad served with mayo & french dressing
- Rice salad
- Kumara & orange salad
- Marinated carrot salad
- Potato salad
- Mushroom & pepper salad (seasonal)
- Pasta & tomato salad
- Greek salad served with olive, feta & balsamic dressing
- Broccoli & cashew salad
- Thai salad served with crunchy noodles, coriander & lime dressing
- Chargrilled roast vegetable salad served with garlic aioli dressing
- Israeli couscous salad
- Roast vegetable & quinoa salad
- Orzo, lemon & pistachio salad
- Baby beet & feta salad
- Kumara, chorizo & chickpea salad
- Coleslaw

## Dessert selection

- Country Manor pavlova rolls filled with fruit & berries topped with chocolate & fruit
- Traditional style cheesecakes (a choice of 2 flavors berry, lemon, moor & coffee)
- New York baked cheesecake served with a berry couli
- Chocolate roulade
- Sticky date pudding served with butterscotch sauce (warm)
- Apple crumble served with whipped cream (warm)
- Trifle
- Hazelnut layered meringue stack
- Chocolate mud cake served with berry couli
- Carrot cake with cream cheese icing
- Banoffee pie
- Individual mini pavlova served with cream & fruit
- Fruit salad (seasonal)

## Add on

- Aged roast ribeye \$15 pp
- Roast Lamb \$10 pp
- Roast pork \$10 pp
- Stuffed roast chicken \$11 pp
- Ham \$10 pp
- Roast beef \$11 pp
- Cottage pie, lasagna, chicken casserole \$ 8 pp
- Side of salmon \$110 each or ½ \$55
- Basket of bread \$1.50 pp
- Roast/steamed vegetables \$ 8 pp
- Add a salad \$4.50pp
- Scalloped potatoes \$7.50pp
- Vegetable au gratin \$ 9 pp
- Dessert \$ 5 pp
- Tea & coffee \$2.50pp

**Terms & conditions**

Minimum guest number of 50 (guest numbers between 20-49 an extra charge of \$10 pp will apply)

Travel cost may apply

The Country Manor team will come to your chosen venue and serve a beautiful buffet meal

We provide all our own crockery & cutlery

Linen napkins & table clothes are available for hire (Table clothes - \$8.50/napkins - \$0.80 each) We will supply the table clothes for the buffet

You may wish to add any additional items/platters check out our other menus for a selection of options

Central Otago & Catlin's function you will need to add extra \$10pp

Please read over our terms and conditions before booking