



027 881 2675
(03)2368226
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2 Course Buffet

Served by our Country Manor team

(all pricing includes GST)

Let us make your event unforgettable. With over 30 years of catering across the South Island, including Catlins and Central Otago, we can handle everything from intimate dinner parties to events exceeding 500 guests. We will set up kitchen wherever you need us and can tailor our menus to meet your needs.

Email Candace office@countrymanor.co.nz to start planning and check availability

Package Includes

- Cutlery – this can be collected prior if needed
- Crockery
- Staff service

Menu 1 \$55 per person

Main meal

- Hot ham carved off the bone served with apple & honey mustard sauce
- New potatoes tossed in garlic & herb butter
- Baby carrots & pea's
- Choice of 3 salads from our selection

Dessert selection

- Choice of 2 desserts from our selection
- Ice cream or cream

Menu 2 \$60 per person

Main meal

- Hot ham carved off the bone served with apple & honey mustard sauce
- Stuffed roast chicken served with gravy
- New potatoes tossed in garlic & herb butter
- Choice of 4 salads from our selection

Dessert selection

- Choice of 2 desserts from our selection
- Ice cream or cream

Menu 3 \$70 per person

Main meal

- Your choice of any 2 meats from our selection
- New potatoes tossed in garlic & herb butter or scalloped potatoes
- Your choice of 1 vegetable option from our selection
- Choice of 3 salads from our selection

Dessert selection

- Choice of 3 desserts from our selection
- Ice cream or cream

Salad Selection

- Tossed green garden salad served with dressing
- Rice salad
- Kumara & orange 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
- Coleslaw

Vegetable selection

- Seasonal steamed vegetables
- Roast vegetable medley
- Vegetable au gratin (kumara, broccoli, cauliflower in a cheese sauce)

Meat Selection

- Slowly roasted lamb served with mint jelly & gravy
- Roast pork served with gravy
- Stuffed roast chicken served with gravy
- Ham carved off the bone served with apple sauce & honey mustard dressing
- Slowly roasted beef served with horseradish sauce & gravy (may be an extra charge)
- Brisket slowly cooked served with gravy

Dessert selection

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

Add on

- Aged roast ribeye \$40 pp
- Roast Lamb \$22 pp
- Roast pork \$18 pp
- Stuffed roast chicken \$18 pp
- Ham \$18 pp
- Roast beef \$36 pp
- Cottage pie, lasagna, chicken casserole \$ 18 pp
- Side of salmon \$160 each or ½ \$80
- Basket of bread \$ 3 pp
- Roast/steamed vegetables \$ 12 pp
- Add a salad \$ 6 pp
- Scalloped potatoes \$ 12 pp
- Vegetable au gratin \$15 pp
- Tea & coffee \$ 4pp

Terms & conditions

- Minimum guest number of 20 (guest numbers between 10-19 an extra charge of \$190 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 - \$9/napkins - \$1.10 each) We will supply the table clothes for the buffet table only
- You may wish to add any additional items/platters check out our other menus for a selection of options
- To take away dessert take \$5pp off
- Please return any dishes back to Country Manor or you will be charged
- All we need from you is 2 – 3 trestle tables to set the buffet up on & we supply everything else needed to enjoy
- Deposit is required when confirming your booking
- Marquee charges may apply
- MC is to call tables up for the meal and to announce seconds when appropriate
- We cater to dietary needs

Please read over our terms and conditions before booking
311 Great North Road, Winton