



High Country Feast Pick-up & Delivery (DIY)

\$44.00 per person (Incl GST) Minimum 25 people

Minimum travel fee - \$65.00

Meats

Pork: Slowly cooked in the spit, crackling to die for & accompanied by apple sauce

Aged Beef: Seared, finished in the spit & accompanied by a creamy horseradish sauce

Chicken: Whole spit-roasted chicken smothered with our secret blend of herbs & accompanied by cranberry sauce

Canterbury Lamb: Canterbury's finest Lamb smothered in our chef's finest spices, spit-roasted to perfection & accompanied by mint jelly

Whole Ham on the Bone: Carved at the buffet table accompanied by whole grain mustard.

This succulent & mouth-watering selection of meat is served with:

Salads

Choose any SIX salads from our Home-style &/or Gourmet salad selections (Please see below)

And

Breads: A selection of fresh bread rolls accompanied by butter

Gravy: Piping hot & a perfect to finish!

Desserts

Cheese Cake: Choose from a selection of Gourmet flavours that will entice your guests

Chocolate Gateaux: Decadent, delightful gateaux layered with chocolate, berry & whipped cream

Home-Style Salads:

Farmhouse Potato Salad Gourmet potatoes, red onion, parsley, ham off the bone & spring onion dressed with our chefs own homemade mayonnaise

German-Style Potato Salad Salad of gourmet potatoes, red onion, gherkin, parsley, spring onion all tossed through our homemade mayonnaise - a twist on the classic! (V)

Country Coleslaw Good old Kiwi favourite, cabbage-based slaw tossed through a



High Country Feast Pick-up & Delivery (DIY)

mayonnaise (GF)

Beetroot Salad Kiwi icon - Whole baby beetroot tossed in a red onion vinaigrette (V,GF)

Orzo Pasta Salad Baby spinach, olives, sundried tomato, red onion & feta mixed through an al dente orzo pasta

Seasonal Tossed Lettuce Mixed lettuce, capsicum, spring onion, cucumber & red onion accompanied by our home-made mint & honey dressing (GF/V)

Gourmet Salads

Mexicana Bean Salad: Five beans, corn, capsicums' onions, red pepper and finished in a light malt vinegar dressing (V)

Summer Classic Caesar Salad (Seasonal): Crispy bacon bits, egg, spring onions & anchovies mixed through Cos lettuce & Caesar dressing, topped with grated parmesan & fresh croutons (V/GF option available)

Mediterranean Cous Cous: Sundried tomatoes, olives, red onions, capsicums, parsley mixed through light & fluffy Cous Cous finished tossed through our homemade lemon dressing

Asian Pasta Salad: Spiral Pasta, capsicums' onions, celery, coriander, baby leaf spinach tossed through an Asian style spiced soy dressing

Greek Salad (Seasonal): Tomato, olives, cucumber, red onion, parsley & feta tossed through our homemade vinaigrette

Classic Waldorf: Sliced apples lightly seasoned, celery & toasted walnuts tossed through our homemade mayonnaise (V/GF)

Curried Rice (Mild): Pineapple, corn, coconut & sultanas mixed through tender rice & finished with a tangy lemon-curry dressing (V)

Seafood Salad (Extra \$2 per person).

Selection of sashimi crab, mussels, & shrimps tossed through a classic tangy seafood dressing (served cold)

For our Do-It-Yourself (DIY) service, we prepare and cook all the foods on your selected menu specifically for your event, then package them onto disposable platters and trays and into insulated boxes, ready to dispatch to your event – on time and on budget.

PROFESSIONAL
catering
BBQ's
delicious
HOT
roast
SPITROAST
the original
THE
BEST
party
juicy
Fresh
roisserie
celebrate
FLAVOUR
FEAST
salads
MEAT
char
reputat



High Country Feast Pick-up & Delivery (DIY)

**Want to impress your guests even more?
Start the evening with some delectable canapes or
flavoursome platters**

**Or finish the evening with a selection of divine desserts
Please contact us to discuss tailoring a menu to suit
your requirements or visit our website to view
additional menu options**

PROFESSIONAL
catering
BBQ's
delicious
HOT
roast
SPITROAST
the original
THE
BEST
party
juicy
Fresh
rotisserie
mi
CELEBRATE
FLAVOUR
FEAST
salads
MEAT
char
apua