**MAGGYS CATERING COMPANY 2015 LTD**

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# BUFFET MENU effective 1/4/2019

**CHEF/SUPERVISOR FOR BAR OR FOOD SERVICE $25 PER HOUR + GST**

**$47.50 + GST - (per person price)**

* **gourmet bread basket**
* **two meats**
* **one vegetarian selection if required**
* **potato dish**
* **two sides or salads**
* **three finger food dessert selections**

**$58.00 + GST –**

* **pre-dinner nibbles – three selections**
* **gourmet bread basket**
* **two meats**
* **one vegetarian selection if required**
* **potato dish**
* **two sides or salads**
* **three finger food dessert selections or one buffet dessert of your choice**

**$75.00 + GST –**

* **pre-dinner nibbles –four selections**
* **gourmet bread basket**
* **three meats**
* **one vegetarian selection if required**
* **potato dish**
* **three sides or salads**
* **two buffet dessert selections OR**
* **four finger food dessert selections**

**See below for selections………..**

**MEAT MAINS**

### Glazed free farmed Champagne Ham – pickles and mustards - G/F

### Whole roasted sirloin of beef – Dijon mustard glaze G/F

### Roast loin of pork with crackling and applesauce – G/F

* **Slow roasted sticky pork** with barbecue glaze

### Thai style boneless chicken and vegetable green curry – G/F –

* **Vietnamese chicken thighs on the bone** simmered in sweet and sour sauce GF
* **Provencale chicken**  with tomatoes, olives and white wine – G/Ffree

### Bacon wrapped boneless chicken thighs with pesto & roasted capsicum stuffing and white wine & mushroom sauce – G/F available

#### **Greek Style Butterflied Lamb** with Lemon, Rosemary & Garlic – G/F

#### **Roast Boneless Lamb** with Walnut & Mushroom Stuffing

#### **Miso marinated slow roasted salmon** with asian drizzle

* **Whole Baked Salmon** with Fresh Herbs and lemon Aoili - G/F

#### **MEATLESS MAINS**

#### **Eggplant Parmigiana**

### Creamy Spinach, Pumpkin & Ricotta Pasta Bake.

#### **Italian style Vegetable and White Bean Cassoulet –** G/F Dairy Free Vegan

### Pumpkin, Leek and Mushroom Risotto – G/F

### Spicy Kumara and three bean hotpot – G/F Vegan

### Spinach & Ricotta Tortellini in Tomato & Basil Sauce with shredded Parmesan

* **Middle Eastern style lentils** and rice with caramelised onion – G/F vegan

### VEGETABLES & SIDES

* **Steamed rice – standard with Asian dishes**

##### **Steamed Gourmet Potatoes** with minted sour cream dressing

#### **Creamy Scalloped Potatoes**

#### **Baby Potatoes** roasted Greek style with rosemary, lemon & garlic

* **Pumpkin & Pear** Gratin

#### **Ratatouille** – Italian Vegetable Casserole

##### **Roasted Seasonal Vegetable** Platter with Balsamic Dressing

* **Cauliflower and Brocolli** in White Wine Sauce
* **Green Beans** Almondine
* **Red Cabbage braised** with apples and red onions

**SALADS**

## **Spinach salad** w mushrooms, roasted red peppers and aioli

* **Spicy potato** and chorizo salad with Cajun mayo
* **Roasted kumara,** bacon & orange
* **Roast kumara,** baby spinach, spring onions and curried aoili
* **Greek salad** w red onion, feta, olives & sweet peppers
* **Marinated mushrooms** with toasted sesame, baby spinach & roasted peppers
* **Israeli style** couscous salad with toasted almonds, sweet peppers, coriander, mint and red wine vinaigrette
* **Italian style penne pasta** with slow roasted tomatoes, sweet peppers, fresh herbs, feta
* **Antipasta style orzo** salad with feta, cherry tomatoes, Italian parsley, capers

**GLUTEN FREE SALADS**

* **Roasted vegetable salad** with balsamic dressing & fresh basil
* **Mixed baby greens** w strawberry vinaigrette or honey mustard dressing
* **Fresh green beans**, cannellini beans, puy lentils, hazelnut dressing & cherry
* tomatoes
* **Moroccan style quinoa**, chickpea and roasted carrot with baby spinach and lemon cumin dressing
* **Vietnamese Fresh Vege** Salad with Coriander & Mint Dressing
* **Roasted Pumpkin,** Chickpea & Coriander with Sundried Tomato Dressing
* **Vine Ripened Tomato,** Avocado, Feta, Basil & Red Onion Salad
* **Strawberry, Melon** & Cucumber Salad with Chilli Citrus Dressing - Seasonal
* **Rice salad** with sweet peppers, red onion, currants, poppy seeds, coriander and sweet and sour curry dressing
* **Fresh Asparagus** Vinaigrette with shaved Parmesan – seasonal
* **Vermicili** with cucumber,sprouts,spring onion, fresh chilli, coriander, mint and Vietnamese dressing
* **Nicoise salad** with baby potatoes, cos lettuce, fresh beans, cherry tomatoes and aoili

FINGER FOOD DESSERTS

**Chocolate Profiteroles** with Chantilly Cream

**Brownies** - fudgy chocolate / cookies and cream / chocolate and raspberry / tiramisu

**Baby tarts -** berry cheesecake / lemon & raspberry / chocolate and strawberry / lemon meringue / lemon and lime with lemon curd / plum & franigapane

**Truffles –** black and white chocolate / chocolate nut / chewy coconut

# Mini kisses – espresso and chocolate / passionfruit / ginger

**Cupcakes** - Chocolate, passionfruit, vanilla, carrot / red velvet – available in mini and medium sizes – **G.F** available

**GLUTEN FREE**

**Macaroons** - Ghana chocolate / chewy coconut

**Friands** – rasberry & white chocolate / blueberry / apricot

**Brownies** - chocolate nut / dark chocolate and raspberry / white chocolate

**Blueberry Cheesecake** Slice

**Cupcakes -** carrot / chocolate / vanilla / berry

**DESSERTS FOR SPOON AND FORK**

**COOL DESSERTS**

**Chocolate Profiteroles** with Crème Patissiere

**Whole Tarts -** classic lemon / lemon & lime / raspberry and chocolate

**Cheesecakes** – Lemon with blueberry glaze / rich chocolate / white chocolate and vanilla bean / chocolate Bayleys / lemon & ginger / raspberry and white chocolate

**Italian Tiramisu**

**Meringue torte** with raspberries and lemon curd

**Cheese Platters**

**WARM FROM THE OVEN**

**Warm Spicy** Apple and Blackberry Shortcake

**Sticky Date** Pudding with Caramel Sauce

**Chocolate & Almond** Pudding with Chocolate Sauce

**Berry and Chocolate** Brioche and Butter pudding

**Fruit Crumbles -** strawberry & rhubarb / seasonal stone fruit / apple and berry

**GLUTEN FREE DESSERTS**

**Fresh Fruit Skewers** with Honeyed Greek Yoghurt

**Fresh Seasonal Fruit Salad** with Crème Fraiche

**Greek Orange** and Almond Syrup Cake

**Seasonal Fruit Crumbles** (served warm) w Whipped Cream

**Chocolate & Hazelnut** Sludge Cake

**Meringue roulade** with lemon and raspberries

**Chocolate Fudge** Brownie

All food made from scratch with local and free range produce.