

MAGGYS CATERING COMPANY 2015 LTD

www.maggyscatering.co.nz

Ph 07 846-6185

Catering.enquiries@maggyscatering.co.nz

AFTER FIVE FINGER FOOD

effective 6/4/2021

Requested Menu requires 3 days' notice or Chefs Choice will be given.
Chefs Choice 30 items or less.

Please note that orders after 11 am on day before catering will incur a 10% late order fee.

\$3.90 per item + gst

Cocktail Sandwiches – finger style or triangular with assorted fillings V
Assorted Rolled Sandwiches V
Cream Cheese Pinwheels – apricot & walnut / pineapple & ginger/
Smoked salmon & cucumber
Miniature Meatballs– spicy beef / Thai chicken / pork & ginger
Mini Spinach Roulades with Smoked Salmon or Pepper Relish – GF V
Mini Blinis - Smoked Salmon & Dill/Sundried Tomato & Basil V
Chicken – panko & Parmesan crumbed / bacon wrapped with barbeque sauce
Zucchini, pumpkin & Feta cakes with onion jam & parmesan V
Homemade gingernuts with blue cheese & chilli jam V
Bacon wrapped chicken thighs with pesto and roasted pepper stuffing GF
Mini Asian style rice paper rolls with dipping sauce – gluten/dairy free/vegan
Maggy's sausage rolls - Moroccan lamb with minted yoghurt / Asian chicken with dipping sauce / classic Kiwi style with tomato sauce
Mini kebabs – Asian chicken GF / teriyaki chicken / prawn with chilli & lime / lamb kofta with tatziki / falafel – V
Parmesan, rocket & chorizo puffs with tamarillo chutney and brie V
Mushrooms – crumbed, with blue cheese, bacon & walnut stuffing
Savoury Mini Tarts – Bacon & Blue Cheese, Pumpkin, Feta, Onion Jam V
Chicken, Cranberry & Brie, Bacon & Kumara/Smoked salmon & cream cheese / bacon, egg tomato
Spring Rolls & samosas – with Chilli Jam
Filo Triangles - spinach & feta / chicken, cranberry, hazelnut / spicy lamb
Empanadas – pork and chorizo / pumpkin, pinenut & Parmesan / beef
Bite Size Fish Pieces with homemade Tartare Sauce
Baby fritters –zucchini & mint / Indian pakora - GF
Baby Potatoes – bacon wrapped and roasted with blue cheese dip / stuffed with cream cheese, ham & spring onion – GF
Mini mini burgers – lamb / chicken / vege / vegan
Mini pies – peppered steak / steak & cheese / chicken / vege
Greek style zuchinni & feta balls with Minted Yoghurt V
Arancini – Crispy Risotto Balls with Mozzarella V
Mini roast vege frittata – GF V
Sicilian style vege fritters with tomato chilli jam G.F. / vege
Lentil & chickpea fritters with cashew & coriander cream - GF / dairy free/Vegan
Prawns – skewered with Asian marinade / spiced and served on a bed of Asian greens in a bamboo boat

PLATTERS OF NEW ZEALAND CHEESES, FRESH FRUIT & CRACKERS \$10.00 + GST
PER PERSON

ANTIPASTA PLATTERS WITH DIPS, SLICED MEATS, CHEESES, OLIVES, VEGS ETC,
\$13.90 + GST PER PERSON