

MAGGYS CATERING COMPANY 2015 LTD

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BUFFET MENU effective 1/4/2019

CHEF/SUPERVISOR FOR BAR OR FOOD SERVICE \$30 PER HOUR + GST, ADDITIONAL STAFF \$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
- 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 Aioli - 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
- 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
- Ratatouille – Italian Vegetable Casserole
- Roasted Seasonal Vegetable Platter with Balsamic Dressing
- Cauliflower and Broccoli in White Wine Sauce
- Green Beans Almandine (seasonal only)

SALADS

- Spinach salad w mushrooms, roasted red peppers and aioli
- Spicy potato and chorizo salad with Cajun mayo
- Roasted kumara, bacon & orange
- 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
- Fresh Asparagus Vinaigrette with shaved Parmesan – (seasonal)
- Nicoise salad with baby potatoes, cos lettuce, fresh beans, cherry tomatoes and aoli

FINGER FOOD DESSERTS

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 & framigapane
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 – raspberry & white chocolate / blueberry / apricot
Brownies - chocolate nut / dark chocolate and raspberry / white chocolate
Blueberry Cheesecake Slice

DESSERTS FOR SPOON AND FORK

COOL DESSERTS

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
Berry trifle with fresh cream

WARM FROM THE OVEN

Warm Spicy Apple and Blackberry Shortcake
Sticky Date Pudding with Caramel 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 Fraîche
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.