

MAGGYS CATERING COMPANY 2015 LTD

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OPTIONS FOR BARBECUES – groups of 10 or more

*(price per person)

Effective 1/8/2020

THESE PRICES INCLUDE DISPOSABLE CROCKERY AND CUTLERY

CHEF/SUPERVISOR FOR BAR OR FOOD SERVICE \$30 PER HOUR + GST

\$55.00 + GST -

- gourmet bread basket
- two meats
- two sides or salads
- one buffet dessert selection or three finger food selections

\$70.00 + GST –

- gourmet bread basket
- two meats
- four sides or salads
- two buffet dessert selections or four finger food selections

\$90 + GST –

- gourmet bread basket
- three meats
- five sides or salads
- three buffet dessert selections or five finger food dessert selections

See below for selections.....

Bread Basket

- Greek lamb kebabs with minted yoghurt
- Prawn kebabs with chili and lime

- Asian style chicken kebabs
- Salmon with Asian drizzle
- Vegetable kebabs
- Sirloin steaks – plain / peppered / marinated
- Gourmet sausages – kransky with cheese / spicy chorizo
- Falafel with tahini sauce or minted yoghurt

add \$5 per person to substitute one meat dish with one of the following

- Butterflied lamb with garlic, lemon and rosemary
- Salmon fillet marinated in fish sauce, chili, lime, mint and ginger
- Butterflied whole herbed chicken

SIDES AND SALADS

- Potatoes – steamed with parsley butter or minted sour cream
- Potatoes - baked with sour cream and chives
- Spicy potato and chorizo salad with Cajun mayo
- Roasted kumara, bacon & orange
- Roast kumara, baby spinach, spring onions and curried aioli
- Greek salad w red onion, feta, olives, vine tomatoes & sweet peppers
- Israeli style couscous Salad with currants, apricots, toasted almonds, fresh herbs
- Italian style penne pasta with slow roasted tomatoes, salami, olives
- Orzo salad with feta, cherry tomatoes, Italian parsley, capers

GLUTEN FREE

- Spinach salad w mushrooms, roasted red peppers and aioli
- Caesar salad with cos lettuce, bacon, soft boiled eggs and aioli
- 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 Chili Citrus Dressing - Seasonal
- Fresh Asparagus Vinaigrette with shaved Parmesan – seasonal
- Marinated mushrooms with toasted sesame, baby spinach & roasted peppers

COOL DESSERTS

- Chocolate Profiteroles with Crème Patisserie
- Lemon and Lime Tarts

- Cheesecakes – Lemon with Blueberry Glaze / Chocolate / New York Baked / Carrot and Cream / raspberry swirl
- Italian Tiramisu
- Cheese platters
- Fresh fruit platters

WARM FROM THE OVEN

- Spicy apple and blackberry shortcake
- Sticky date with caramel sauce
- Chocolate & almond pudding with chocolate sauce

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
- Meringue roulade with lemon cream and fresh raspberries (seasonal)
- Chocolate and raspberry brownie

FINGER FOOD DESSERTS

- Baby tarts - berry cheesecake / lemon & raspberry / chocolate and strawberry / lemon meringue / lemon and lime with lemon curd / plum & frangipane
- Truffles – black and white chocolate / chocolate nut
- Mini kisses – espresso and chocolate / passionfruit / ginger
- Cupcakes - Chocolate, passionfruit, vanilla, carrot / red velvet – available in mini and medium sizes – G.F available
- Nut Slice with White & Dark Chocolate
- Brownies - fudgy chocolate / chocolate and raspberry / tiramisu
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GLUTEN FREE

- Macaroons - Ghana chocolate / chewy coconut
- Brownies - chocolate nut / dark chocolate and raspberry / white chocolate
- Blueberry Cheesecake Slice
- Apricot balls