

MAGGYS CATERING COMPANY 2015 LTD

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FINGER FOOD LUNCH OPTIONS – effective from 6/04/2021

We use local bakery Volare and Pandoro gourmet breads and rolls and free-range eggs.

Minimum number for delivery is 8, for fewer than this number we are happy for you to collect. Please note that for orders under 10 it will be chef's choice. If you would like a requested menu for over 10 then two days' notice is required.

Delivery charge from \$15.00 depending on location.

All pricing is exclusive of GST.

Boxed Lunches will incur a \$1.60 surcharge per person for packaging.

Gluten Free and Dairy Free orders will incur a \$1 surcharge.

Orders received after 11am on the day before catering will incur a 10% late order fee.

- **\$15.60 - Three item lunch** - 3 pieces per person - bread item with gourmet fillings, sweet item, and fruit
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- **\$18.00 - Four item lunch** - 4 pieces per person - hot savoury, bread item with gourmet fillings, sweet item, and fruit
- **\$21.15 - Corporate lunch** – 5 pieces per person – hot savoury from our standard selection, standard meat item, bread with gourmet fillings, sweet and fruit
- **\$25.00 – VIP lunch** – 7 pieces per person – two savories from our standard selection, standard meat item, bread with gourmet fillings, platter of NZ cheeses with crackers and fruit.
- **\$29.00 – Ploughman's platters** – Gourmet rolls/breads, Platter of sliced cold cuts – ham / beef / chicken with accompanying mustards, pickles on the side, plus two salads, sweet treat selection and fresh fruit

STANDARD WARM SAVOURY SELECTION - GLUTEN FREE PASTRY AVAILABLE

- **Hearty slices** – bacon, egg & potato / pumpkin, onion jam & rocket & feta **V** / chicken, spinach & mushroom
- **Mini Frittatas** –meat or vege **GF**

- **Pastry swirls** - bacon, blue cheese and caramelized onion / pumpkin, feta, spinach and pesto
- **Mini Pies** – peppered steak/ steak & blue cheese/ country chicken / vege – GF
- **Maggy's Sausage Rolls** – classic Kiwi w tomato sauce / Asian chicken / Moroccan lamb / spinach & feta GF
- **Retro Bread Cases** - smoked fish / creamy corn
- **Filo Parcels** - Spinach & Feta / chicken, cranberry & hazelnut/ fresh asparagus & Parmesan (seasonal)
- **Sicilian Style Vege Fritters** – with tomato chilli jam GF
- **Savoury Tarts** – chicken, cranberry, brie / kumara, caramelized onion and bacon / spinach & feta
- **Pizza style melts** on Focaccia bread / GF available
- **Toasted Rollups** – South Island style cheese rolls / cheesy ham & asparagus / creamy smoked fish
- **Classic Mini Quiches** – ham or bacon
- **Chickpea, lentil, and spinach fritters** with cashew coriander cream V / Vegan / GF
- **Falafel** - with minted yoghurt V
- **Baby potatoes** – stuffed with ham, cream cheese and herbs / wrapped in bacon and roasted with sour cream dip GF
- **Croissants** – ham, cheese tomato / chicken, cranberry & brie / roasted veges, feta & spinach
- **Quesadilla** - warm tortilla with sweet chilli chicken, sour cream, baby spinach, melting cheese / Mexican bean, tomato, and corn salsa, melting cheese /

STANDARD MEAT ITEMS

- **Kebabs** – Asian chicken GF/ teriyaki chicken with satay sauce
- **Chicken Drums** - teriyaki marinated / stuffed - as in roast chicken stuffing
- **Koftas** - lamb with minted Greek Yoghurt / falafel with hummus V
- **Meat Patties** - Thai style chicken w chilli Sauce / bacon wrapped beef w relish & barbecue sauce / spicy beef with chilli plum sauce
- **Croque Monsieur** – pan-fried sandwiches with leg ham, Dijon mustard & gruyere / chicken, mozzarella, baby spinach – in triangles for easy eating
- **Empanadas** - pork and chorizo / Spanish beef / spicy kumara, chickpea and coconut – vege and GF available
- **Mini Burgers** - classic beef / chicken / vege / vegan

GOURMET BREADS

- **Triangular club sandwiches** – egg salad, rocket, ham, aioli / roast beef, lettuce, tomato relish, cheddar / egg salad, tomato, iceberg, mayo / hummus, sundried tomato mousse, avocado V
- **Finger clubs** – coronation chicken & rocket / creamy prawn with herbed cream cheese
- **Hearty whole grain sandwiches** – your choice of meat and salad fillings or vegetarian
- **Croissants** – ham, baby spinach, gruyere, Dijon Mustard / roast chicken, cranberry & brie
- **Wraps** – with meat and salad or vegetarian fillings / G.F. AVAILABLE
- **Salad rollups** – on wholegrain bread – meat and salad or vegetarian varieties
- **Small baps / rolls** with meat and salad or vegetarian fillings
- **GLUTEN FREE Vogel's bread**, with meat and salad combos on with house made gluten free chutneys

- **GF LOW CARB** - Rice paper rolls filled with raw vegetables, Asian style, with a dipping sauce

GOURMET ROLLS

- **Kaiser / Ciabatta / Wholegrain Sunflower / Scottish Baps / Ficelle / Bagels** - fillings can include -
- **Roast chicken**, pesto, baby spinach, aioli
- **Roast beef**, caramelized onion, rocket and blue cheese / beef, avocado, sundried tomato mousse, and rocket
- **Leg Ham**, leaves, Dijon mustard, cheddar cheese, white wine dressing
- **Smoked Salmon**, horseradish, cream cheese, capers, baby spinach
- **Pumpkin hummus**, baby spinach, roast vegetables, sprouts, chilli jam – **V Vegan**

SWEET TREATS – GLUTEN FREE, DAIRY FREE AND VEGAN ALWAYS AVAILABLE

- **Cup Cakes** – carrot / chocolate / passionfruit / red velvet
 - **Tarts** – apple & berry / lemon & raspberry / plum & frangipane
 - **Brownies** – chocolate fudge / peanut butter & chocolate / cookies and cream / white chocolate and cranberry **GF**
 - **Buckles** – American style spongy slab cakes with blueberry and lemon
 - **Shortcakes** – our famous lemon / spicy apple / apple and blackberry / blueberry / Louise G.F.
 - **Slices** – scrumptious daily baking – selections of ginger / chocolate/ caramel always available
 - **Loaves** – banana & walnut with cream cheese / apple & sultana / lemon & coconut / classic date
 - **Cookies** – afghans, melting moments, oatly chocolate chip,
 - **Whole cakes** – from \$65 – ask for selection
 - **Fruit platters**
 - **Cheese and Fruit platters** \$8.50 per person
- **SALAD BOXES WITH SALADS FROM OUR SALAD MENU - \$17.50 PER PERSON INCLUDING SWEET AND FRUIT – MINIMUM ORDER 10 – FROM CHOICE OF TWO SALADS**

Beverage service of filter coffee/tea selection/ crockery and cutlery is \$3.90 pp plus gst.