

MAGGYS CATERING COMPANY 2015 LTD

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BUFFET MENU effective 1/1/2017

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

\$45.00 + 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

\$55.00 + 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

\$70 + 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/F free
- 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 Broccoli 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 aioli
- 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 aioli

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 & 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

Macarons - Ghana chocolate / chewy coconut

Friands - raspberry & 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 Pâtissière

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 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.