

MAGGYS CATERING COMPANY 2015 LTD

[www.maggyscatering.co.nz](http://www.maggyscatering.co.nz)

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**BUFFET MENU** effective 1/1/2017

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

\$45.00 + GST –

- 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.