

MAGGYS CATERING COMPANY 2015 LTD

www.maggyscatering.co.nz

Ph 07 846-6185

Catering.enquiries@maggyscatering.co.nz

HIGH TEA MENU – effective 1/1/2017

Food presented on cake stands

\$23.00 + GST – INCLUDES CROCKERY, CUTLERY AND TEA/COFFEE BEVERAGE SERVICE. – 6 ITEMS PER PERSON FROM THE TOTAL SELECTION BELOW.

STAFF – \$25 PER HOUR PLUS GST.

SAVOURY ITEMS

- Pinwheel sandwiches – cream cheese, apricot & walnut / date & ginger
- Ribbons – coronation chicken / smoked salmon, horseradish cream and rocket / creamy prawn and chive with cos lettuce
- Mini club sandwiches – free range ham & egg salad / egg & cress / chicken salad & cos / chicken & avocado with tomato chili jam
- ham and fresh asparagus rolls with mustardy cream cheese
- Mini parmesan and rocket muffins with brie and chutney
- Mini cheese choux puffs with smoked salmon / blue cheese & walnut mousse / sundried tomato and basil mousse
- Mini herbed pikelets – smoked salmon, horseradish cream / sundried tomato & feta mousse
- Baby spinach, onion jam & feta scones
- Spinach roulade with smoked salmon & horseradish cream / cream cheese & pepper relish G.F

SWEET TREATS

- Baby tarts – lemon & raspberry / blueberry cheesecake / plum & frangipane / pecan / lemon curd
- Kisses – passionfruit / ginger / coconut with chocolate ganache G.F.
- Mini cupcakes – carrot / butterfly cakes with lemon curd / banana & white chocolate / red velvet with cream cheese icing

- Brownies – classic chocolate / chocolate & raspberry g.f. / red velvet cheesecake / cookie dough brownie
- Baby scones with cream and strawberries G.F. available
- Chocolate profiteroles with Chantilly cream
- Strawberries with cheesecake stuffing (seasonal) G.F.
- Mini fruit kebabs