

MAGGYS CATERING COMPANY 2015 LTD

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MORNING AND AFTERNOON TEA OPTIONS – effective 1/4/2018

Please note that any order under 10 people will be chef's choice. Requested menus must be at least three days in advance of catering.

We use free range eggs, free farmed ham, free farmed chicken

HOT SAVOURIES AVAILABLE GLUTEN FREE

Maggy's Sausage rolls – classic with tomato sauce / Asian chicken with dipping sauce / Moroccan lamb / spinach & feta – vege

Maggy's Savouries – savoury mince & cheese / smoked fish / peppered steak / country chicken

Filo triangles– Moroccan lamb / chicken, hazelnut & cranberry / spinach & feta fresh asparagus and parmesan (seasonal) – vege / vegan available

Pastry swirls – hearty sausage / bacon, blue cheese, onion jam / roasted pumpkin, feta, onion jam – vege

Mini Quiches – bacon / kumara, bacon & caramelized onion / chicken, cranberry & brie / spinach & feta / roasted pumpkin, sundried tomato and feta – vege

Empanadas – pork and chorizo / spicy South American style beef / spicy pumpkin, coconut & cashew

Lentil and spinach patties with cashew and coriander cream – vege / dairy free / gluten free / vegan

Sicilian style cauliflower fritters with tomato chilli jam – gluten free

Mini Potatoes – stuffed with cream cheese, ham & spring onions / wrapped in bacon & roasted with sour cream dip – gluten free

Baby Croissants – ham, Dijon mustard, baby spinach & gruyere / creamy chicken, chive and almond / sautéed leeks, mushrooms & bacon

South Island style cheese rolls – vege

COLD AND SAVOURY

Gluten free sandwiches, scones and muffins available

Mini Blinis w Smoked Salmon, horseradish cream & dill / sun dried tomato & basil mousse

Triangular Club Sandwiches with assorted fillings including vegetarian – **gluten free option**

Pinwheel sandwiches / cream cheese, apricot & walnut / date & ginger / smoked salmon, horseradish cream & rocket / asparagus & mustardy cream cheese

Dainty sandwiches – mini clubs / rolled fingers / ribbons – **gluten free option**

Mini cheese puffs with brie and tamarillo chutney smoked salmon and horseradish cream / blue cheese and walnut mousse / sundried tomato, feta and basil mousse – **gluten free option**

Savoury scones – tasty cheddar, caper, grainy mustard V / rocket, feta, onion jam V / bacon, blue cheese and tomato chilli jam

Savoury muffins – available as mini or medium – meat or vegetarian varieties

SOMETHING SWEET

Gluten free, dairy free, vegan varieties available

Muffins – blueberry bran / spicy apple & walnut / berry & chocolate / lemon & blueberry / triple chocolate and cream cheese / strawberry cheesecake / raspberry and white chocolate

Fluffy sweet scones – apple & cinnamon swirls / Devonshire w jam & cream / cinnamon scrolls / date & orange / blueberry, cardamom and lemon, raspberry and white chocolate

Loaves – Moist date / apple & sultana / lemon & coconut / banana & walnut

Shortcakes – spicy apple / berry / our famous lemon shortcake

Mini cupcakes – carrot / chocolate / passionfruit / red velvet / caramel

Brownie – classic chocolate / raspberry & chocolate – **gluten free**

Baby tarts – peach & almond / lemon & lime / spicy apple / rhubarb macaroon

American style buckles – spicy apple / blueberry and lemon

Our daily baking of yummy slices – ask for today's varieties or make a request

\$3.25 per item + gst, Gluten Free/Dairy Free \$3.50 per item + gst

Please note that orders after 1pm on day before catering will incur a 10% late order fee.