

## **About Us:-**

We have been catering throughout the South East since 1995 and are a well known Caterer recognized for both outstanding food and a professional service. We have built up an impressive list of clients that are using us for that special occasion and we have catered for some very prestigious events.

We have the right ingredients for perfect catering – please see our Instagram page Magpie Catering for our food, staff and event images.

## **The Price includes:-**

- A selection of canapés (Each menu option varies on amounts)
- Dietary/Allergen menu option (eg; gluten free, dairy free, Lactose intolerance, nut free)
- Children's Menu Option at a reduced rate
- Cutlery
- Crockery
- Ovens, Fat Fryers & Urns
- Personal Events Manager and full event management on the day
- Waiting Staff Team
- Beverage Service Staff for your Reception drinks and through the meal up to speeches
- Full Kitchen Team (Head Chef, 2nds and Porters)
- Full laying up of the room/marquee including putting on the tables your name cards, candles, petals, cameras, etc
- This pricing structure is based on events of 60 guests. Please ask for a bespoke quotation for numbers above or below
- A free full menu tasting. We are delighted to arrange a free pre event tasting on your chosen menu at our catering studio in Hastingwood, Essex; this gives you an opportunity to be involved in the planning from the early stages to create an original event. You get the opportunity to see and eat the full menu in its entirety and to confirm presentation, portion size, taste, ingredients and equipment that will be used on your event. The tasting is complimentary for the bride and groom (extra guests are charged at £20.00 plus VAT per person) for weddings over 60 guests – If booking a tasting the deposit is due 2 weeks after the tasting date and in the event of you not confirming your booking with us after the tasting we would charge £35.00 per person plus VAT

**All prices within the brochure are subject to VAT at the current rate**

## **Allergens:-**

For Information on if any of our dishes contain the following allergens, please do not hesitate to contact us:

Celery, Cereals Containing Gluten, Crustaceans, Eggs, Nuts, Peanuts, Fish, Lupin, Milk, Molluscs, Mustard, Sesame Seeds, Soya, Sulphur Dioxide.

## **Canape Selection:-**

### **Cold Canapés**

Watermelon Cube with Feta & Mint (v) (gf)

Beetroot, Walnut & Goats Cheese Crostini (v)

Smoked Salmon on Wholemeal with Lemon, Chive, Black Pepper, Cream Cheese & Dill

Tomato, Red Onion, Basil and Mozzarella Bruschetta in Balsamic & Olive Oil (v)

Avocado Chimichurri & Chilli Bruschetta (vegan) (df) (gf)

Chorizo, Feta, Olive & Flat Leaf Parsley Skewer (gf)

Magpie Kicking Chicken Skewer with Chilli Jam Mayo (gf)

Greek Lemon Chicken Skewer with Tzatziki Dip (gf)

Parsley & Chive Salmon Skewer with a Fresh Herb Remoulade (gf) (df)

### **Hot Canapés**

Mini Cumberland Sausages with a Honey & Sesame Glaze

Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)

Haloumi Pesto Bites with Seasoned Cherry Tomato (v) (gf)

Mini Jackets in Sea Salt, Olive Oil & Black Pepper filled with Cream Cheese & Chive (v) (gf)

Mini Jackets in Sea Salt, Olive Oil & Black Pepper filled with Avocado Tikka (vegan) (df) (gf)

Chicken Tikka Skewer with Raitha (gf)

Piri Piri Chicken Skewer with Piri Piri Dipping Sauce (gf)

Chicken Satay Skewer with Spicy Peanut Sauce (gf)

Mini Sweet Potato Soup with a Coconut Infusion (vegan) (gf) (df)

Panko Prawn with Lemon Mayo and Hoi Sin Drizzle

Mushroom Risotto finished with Chives (v) (gf)

Mini Mac and Cheese Pot with Crispy Onions (v)

Mini Roast Beef & Yorkshire Pudding with a Horseradish Cream & Mustard Finish

Mini Cone of Cocktail Fish & Salted Chips

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**Twilight A) COLD FORK BUFFET TWILIGHT PACKAGE 60 guests @ £2050.00 per person plus VAT**

**Additional guests are charged @ £34.00 plus VAT**

*These prices include a choice of six canapés from the list and a plentiful cold or hot buffet (4 items from the meat, fish and vegetarian, four salads, a selection of breads and sauces, waiting staff, chefs, crockery and cutlery.*

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**Canapés**

Choice of six from the list attached

**COLD BUFFET MENU - CHOOSE 4 ITEMS FROM THE LIST BELOW**

**Chicken, Turkey & Duck**

Garlic, Green Olive, Parsley & Lemon Roast Chicken Pieces  
Coronation Chicken  
Chilli, Piri Piri or Tandoori Chicken Breast, Drumsticks or Thighs  
Sliced Turkey Breast with Cranberry Mayo  
Split Glazed stuffed Chicken Breast filled with Roast Peppers & Basil

**Ham & Pork**

Slices of Finest Butchers Ham and Dijon Mustard  
Sausage, Onion and Sage Plait with a Wholegrain Mustard Sauce  
Baby Cumberland Sausages with a Honey & Sesame Glaze  
Whole Ham with Honey and Cloves £1.55 extra

**Beef Dishes**

Asian Beef Salad with Cilantro, Spring Onion & Sesame Seeds  
Sliced Rare Roast Topside of Beef with Creamed Horseradish

**Fish & Shellfish**

Fresh Poached Salmon Pieces with a Cucumber Dressing  
Chilled Salmon Fillets in Parsley, Dill, Cilantro & Garlic  
Sesame Coated Teryaki Salmon Pieces on Shredded Greens with Ginger and Soy  
Dressed Fresh Salmon - Beautifully Presented with Mediterranean Prawns

**Vegetarian**

Caramelised Onion, Feta Cheese & Pine-nut Puff Pastry Tarts  
Mediterranean Roasted Vegetable Tart with Mozzarella & Pesto  
Half Stuffed Roasted Peppers with Rice, Spinach, Feta Cheese and Tomatoes  
Watercress, Goats Cheese and Herb Tart

**Breads**

Baguette and Brown Wholemeal Loafs with Butter

**CHOOSE 3 SALADS FROM BELOW & 1 POTATO CHOICE OR 4 SALADS**

Watercress, Rocket, Cucumber and Green Peppers  
Basmati and Wild Rice with Fried Onion, Sweetcorn, Sweet Peppers & Turmeric  
Pasta, Fried Onion, Mushroom, Courgette, Cucumber and Seasoned Mayonnaise

Pasta, Baby Tomato, Basil, torn Mozzarella and Green Pesto  
New Potato, Onion and Chive Mayonnaise Salad  
Potato Salad with Mustard Vinaigrette  
Coleslaw - White Cabbage, Carrots and Onions with Mayonnaise and Seasoning  
Red Cabbage Coleslaw - Red Cabbage with Cider, Onions and Sultanas  
Waldorf Salad - Celery, Apples and Walnuts wrapped in Mayonnaise  
Three Beans with Chopped Onion in a Piquant Vinaigrette Dressing  
Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano and Olive Oil  
Tomato and Red Onion Slices with Fresh Basil  
Baby Plum Tomatoes, Cubed Feta Cheese and Chopped Red Onion in Olive Oil and Balsamic Vinegar  
Roasted Butternut Squash with Spring Onions, Soured Cream, Paprika, Coriander & Feta  
Harissa Cous Cous with Fried Courgette, Fried Mushrooms, Fresh Coriander & Fresh Mint  
Roasted Beetroot with Radicchio, Red Onion, Rocket and Gorgonzola cheese  
Mixed Green Beans with Red Onion, Sesame Seeds, Tarragon, Spring onions & Mustard Dressing

### **Hot potatoes**

Hot Boiled New Potatoes in Butter  
Jacket Potatoes  
Chips  
Seasoned Wedges

### **CHOOSE 4 BUFFET DESSERTS @ £5.95 PER PERSON**

Zesty Lemon Cheesecake with a Lemon Curd Cômposite  
Deconstructed Chocolate and Oreo Cheesecake  
Chocolate Cappuccino Cheesecake, Ginger & Espresso Cream  
Passionfruit Cheesecake & Prosecco Syllabus  
Vanilla Cheesecake Topped with Berry Coulis  
Banoffee Cheesecake with Home-made Toffee  
Key Lime Pie  
Profiteroles filled with Cream Drizzled with a Warmed Dark Chocolate Sauce  
Tiramisu finished with Cocoa  
Raspberry and Sherry Trifle  
Truffle Torte on Crushed Amaretti Biscuits  
Glazed French Fresh Fruit Tart with a White Chocolate Base, Crème Patissiere & Fresh Fruit  
Classic Caramelised Lemon Tart  
Lemon Possett with Shortbread Biscuit  
Crème Brûlée  
White Chocolate and Raspberry Tart  
Vanilla Pavlova filled with Fresh Cream & Mixed Soft Fruit and Berries Cooked in Cassis  
Coffee and Walnut Pavlova with Cappuccino Cream & Dark Chocolate Drizzle  
Eton Mess - Crushed Meringue, Vanilla Cream, Berries in Cassis  
Death by Chocolate  
Chocolate and Raspberry Roulade  
Fresh Fruit Salad  
Mixed Seasonal Berries  
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce  
Apple and Sultana Crumble with a Crunchy Oat and Brown Sugar Finish  
Brie, Stilton & Cheddar Platter with Chutney, Grapes and Crackers  
Luxury Mixed Cheeses made up of unusual Cheeses with Figs, Chutney, Celery, Grapes, Oatcakes, Rustic Breads and Savoury Crackers served on slates £2.00 extra

### **COFFEE & TEA STATION @ £1.75 PER PERSON**

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**Twilight B) HOT FORK BUFFET TWILIGHT PACKAGE 60 guests @ £2362.50 per person plus VAT**

**Additional guests are charged @ £39.00 plus VAT**

*These prices include a choice of six canapés from the list and a plentiful cold or hot buffet (4 items from the meat, fish and vegetarian, four salads, a selection of breads and sauces, waiting staff, chefs, crockery and cutlery.*

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**Canapés**

Choice of six from the list attached

**COLD BUFFET MENU - CHOOSE 3 ITEMS FROM THE LIST BELOW**

**Pork**

Luxury Pork Sausages in a Red Onion and Merlot Gravy  
Asian Pork Belly with Bok Choy  
Slow cooked Pork, Butterbean & Chorizo with fresh Thyme  
Penne Carbonara with Salami Crisps

**Chicken**

Thai Chicken Curry  
Roast Chicken Supreme, Sausage & Bacon Rolls & Stuffing  
Chicken Stroganoff  
Coq au Vin

**Turkey**

Roast Turkey, Sausage & Bacon Rolls & Stuffing  
Asian Sesame Turkey with Cashew Nuts, Mange Tout and Water Chestnuts  
Fried Turkey Goujons with a BBQ Dip  
Turkey & Bean Casserole

**Beef**

Bean & Beef Chilli with a Sour Cream Finish, Onion Salsa & Tortilla Chips  
Italian Beef Lasagna  
Steak and Ale Pie  
Beef Bourguignon - With Fried Croutons

**Lamb**

Shepherd's Pie  
Lamb Tagine with Mint Yoghurt  
Sri Lankan Lamb Curry with Coconut Milk  
Greek Lamb with Tomatoes, Olives, Feta and Mint

**Fish**

Fresh Salmon Fillets in a Wild Mushroom and Champagne Sauce  
Goujons of Lemon Sole or Breaded Fried Scampi  
Luxury Fish Pie with a Mash, Cheese and Parmesan Crust  
Thai Red King Prawn Curry

**Vegetarian**

Mixed Vegetable Lasagna  
Mushroom Stroganoff  
Vegetable and Mixed Bean Chilli with a Sour Cream Finish, Onion Salsa & Tortilla Chips  
Macaroni Cheese with Sun-Dried Tomatoes and Basil Infusion

**CHOOSE 2 ITEMS FROM THIS SECTION**

Creamy Mash Potato, Dijon Mustard Mashed Potato, Garlic Mash or Spring Onion and Chive Mash  
Buttered New Potatoes or Minted New Potatoes  
Roasted Baby New Potatoes in Sea Salt & Cracked Black Pepper  
Thick Chips  
Seasoned Wedges  
Sauté Potatoes  
Roasted Potatoes  
Jacket Potatoes  
Dauphinoise  
Basmati and Wild Rice, Pilau Rice or Thai Jasmine Rice with Coconut  
Lemon and Herb Cous Cous

**Breads**

Baguette and Brown Wholemeal Loafs with Butter

**CHOOSE 2 FROM THE LIST BELOW**

Fresh Carrots & Peas  
Tender stem Broccoli  
Broccoli with Chilli & Garlic  
Fine Green Beans & Baby Corn  
Cauliflower Cheese with a Red Leicester Glaze  
Roasted Vegetables (Red Onion, Aubergine, Courgette, Mushrooms and Peppers)  
Buttered Brussel Sprouts, Chestnuts and Pancetta  
Swede and Orange Purée  
Spiced Roast Butternut Squash with Onions and finished with Sour Cream  
Roast Parsnips in a Honey and Sesame Glaze  
Baby Vegetable Selection (Baby Corn, Baby Carrots and Sugar Snap/Mange Tout)

**OR CHOOSE 3 SALADS FROM BELOW**

Watercress, Rocket, Cucumber and Green Peppers  
Basmati and Wild Rice with Fried Onion, Sweetcorn, Sweet Peppers & Turmeric  
Pasta, Fried Onion, Mushroom, Courgette, Cucumber and Seasoned Mayonnaise  
Pasta, Baby Tomato, Basil, torn Mozzarella and Green Pesto  
New Potato, Onion and Chive Mayonnaise Salad  
Potato Salad with Mustard Vinaigrette  
Coleslaw - White Cabbage, Carrots and Onions with Mayonnaise and Seasoning  
Red Cabbage Coleslaw - Red Cabbage with Cider, Onions and Sultanas  
Waldorf Salad - Celery, Apples and Walnuts wrapped in Mayonnaise  
Three Beans with Chopped Onion in a Piquant Vinaigrette Dressing  
Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano and Olive Oil  
Tomato and Red Onion Slices with Fresh Basil  
Baby Plum Tomatoes, Cubed Feta Cheese and Chopped Red Onion in Olive Oil and Balsamic Vinegar  
Roasted Butternut Squash with Spring Onions, Soured Cream, Paprika, Coriander & Feta  
Harissa Cous Cous with Fried Courgette, Fried Mushrooms, Fresh Coriander & Fresh Mint  
Roasted Beetroot with Radicchio, Red Onion, Rocket and Gorgonzola cheese  
Mixed Green Beans with Red Onion, Sesame Seeds, Tarragon, Spring onions & Mustard Dressing

**Hot potatoes**

Hot Boiled New Potatoes in Butter  
Jacket Potatoes  
Chips  
Seasoned Wedges

**CHOOSE 4 BUFFET DESSERTS @ £5.95 PER PERSON**

Zesty Lemon Cheesecake with a Lemon Curd Cômpute  
Deconstructed Chocolate and Oreo Cheesecake  
Chocolate Cappuccino Cheesecake, Ginger & Espresso Cream  
Passionfruit Cheesecake & Prosecco Syllabub  
Vanilla Cheesecake Topped with Berry Coulis  
Banoffee Cheesecake with Home-made Toffee  
Key Lime Pie  
Profiteroles filled with Cream Drizzled with a Warmed Dark Chocolate Sauce  
Tiramisu finished with Cocoa  
Raspberry and Sherry Trifle  
Truffle Torte on Crushed Amaretti Biscuits  
Glazed French Fresh Fruit Tart with a White Chocolate Base, Crème Patissiere & Fresh Fruit  
Classic Caramelised Lemon Tart  
Lemon Possett with Shortbread Biscuit  
Crème Brûlée  
White Chocolate and Raspberry Tart  
Vanilla Pavlova filled with Fresh Cream & Mixed Soft Fruit and Berries Cooked in Cassis  
Coffee and Walnut Pavlova with Cappuccino Cream & Dark Chocolate Drizzle  
Eton Mess - Crushed Meringue, Vanilla Cream, Berries in Cassis  
Death by Chocolate  
Chocolate and Raspberry Roulade  
Fresh Fruit Salad  
Mixed Seasonal Berries  
Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce  
Apple and Sultana Crumble with a Crunchy Oat and Brown Sugar Finish  
Brie, Stilton & Cheddar Platter with Chutney, Grapes and Crackers  
Luxury Mixed Cheeses made up of unusual Cheeses with Figs, Chutney, Celery, Grapes, Oatcakes, Rustic Breads and Savoury Crackers served on slates £2.00 extra

**COFFEE & TEA STATION @ £1.75 PER PERSON**

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**Twilight C) CANAPE & BBQ TWILIGHT PACKAGE 60 guests @ £2362.50per person plus VAT**

**Additional Canape and BBQ guests are charged @ £39.50 plus VAT**

**Additional BBQ guests are charged at £31.50 plus VAT**

*These prices include a choice of six canapés from the list and a bbq, waiting staff, chefs, crockery and cutlery.*

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**Canapés**

Choice of six from the list attached

**BBQ MENU**

Luxury Pork Sausages (Vegetarian Sausage)

Luxury Beef Burgers (Vegetarian Burgers)

Piri Piri Chicken and Vegetable Skewers

Slow Cooked Belly of Pork with Shards of Crackling

**Sides**

Piri Piri Mayonnaise,

English Mustard,

Cheddar Cheese Slices,

Mayo,

Ketchup,

BBQ Sauce,

Apple Sauce,

Stuffing,

Fried Onions,

Mixed Breads and Rolls

Butter

Mixed Leaf Salad

Home-made 'Slaw

Tomato and Red Onion Slices with Fresh Basil & Olive Oil

New Potato, Onion and Chive Mayonnaise Salad