

THAT AMAZING PLACE SHARING MENUS

£58.50 per person plus VAT



ABOUT US

We have been catering throughout the South East since 1995 and are a well-known caterer recognized for both outstanding food and professional service.

We love what we do and have a passion for food and can't wait for our next event!

Please see our Instagram page Magpie Catering for food photos, event images and client reviews.

All of the Menus include:

Four Canapes
Sharing Style Main Meal
Trio of Dessert or Dessert Sharing Stand
Tea/Coffee and Chocolates
Evening Food from Menu A – G. Extra evening guests are £8.50 per person
Evening food H to L is £4.00 per person extra to menu price – Extra evening guests are £12.50 per person
Evening food L and M is £6.00 per person extra to menu price – Extra Evening guests are £14.50 per person
Events Manger, Chefs and Waiting Staff
Complimentary Food Tasting for two

Allergens:

Please note that items on these menus may contain all or some of the following allergens:

Celery, cereals containing gluten (such as wheat, barley, and oats), Eggs, Lupin, Milk, Mustard, Peanuts, Sesame, Soybeans, Sulphur Dioxide and Sulphites and Tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).



All of the Menus are subject to VAT at the current Rate

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Canapé Selection

Choose a selection of four Canapés from the list below

Vegan

- Avocado Chimichurri & Chilli Bruschetta (vegan) (df)
- Cannellini Bean Crostini, Sun Blush Tomato & Salsa Verde (vegan) (df)
- Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)
- Avocado Stuffed Mini Jacket with Basil Oil (vegan) (gf) (df)
- Mini Vegetable Samosa with Mint Dip (vegan) (df)

Vegetarian

- Roasted Gnocchi, Sun Blush Tomato & Olive Stack (v)
- Panko Haloumi Fries with Chilli Jam Mayo (v)
- Goats Cheese & Red Onion Confit Tartlet with Balsamic Reduction (v)
- Tomato, Red Onion, Basil & Mozzarella Bruschetta with Parmesan (v)
- Beetroot & Whipped Goats Cheese on Parmesan & Sage Shortbread (v)
- Sun Blush Tomato Arancini with Arabiatta Dip (v)

Meat

- Mini Pork Sausage with Honey & Sesame Glaze
- Piri Piri Chicken Skewer with Piri Piri Mayo Dip (gf) (df)
- Basil Chicken Skewer, Parmesan Finish, Basil Mayo Dip (gf)
- Asian Sticky Pork Belly with Dipping Sauce (gf) (df)
- Mini Roast Beef & Yorkshire Pudding with Horseradish Rémoulade
- Antipasti Skewers – Parma Ham, Olive, Sun Blush Tomato, Mozzarella & Grated Parmesan (gf)

Fish

- Smoked Salmon on Wholemeal with Lemon, Chive, Pepper, Soft Cheese & Dill
- Tempura Prawn with Hoi Sin Drizzle
- Sesame & Soy Salmon Skewers with Siracha Mayo Dip (gf) (df)
- Asian King Prawn, Wasabi Avocado, Thai Rice Cake
- Mini Cone of Panko Fish & Salted Chips with Ketchup

Starter Options (Prices are Per Person)

Bread for the table to share

Bread boards & butter (Can be gf & df) £1.50

Home-made Focaccia with Extra Virgin Olive Oil & Balsamic (df) can be (gf) £2.00

Warmed Pitta Breads with Houmous (df) (vegan) £2.50

Dips for the table to share

Aioli (v) (gf) (df) £1.00

Houmous with Crispy Chickpeas (gf) (df) (vegan) £1.00

Butterbean & Za'atar (gf) (df) (vegan) £1.50

Broad Bean & Mint (gf) (df) (vegan) £1.50

Taramasalata (gf) (df) £1.50

Baked 'Nduja & Burrata (gf) £2.00

Whipped Feta (gf) £2.00

Small Plates for the table to share

Falafel | Mango Chutney | Mayo Drizzle | Sumac (gf) (df) (vegan) £1.00

Marinated Olives & Sun Blush Tomato (gf) (df) (vegan) £1.00

Chunky Panko Haloumi with Chilli Jam Mayo Dip (v) £1.50

BBQ Glazed Chicken Skewers (df) £1.50

Sesame Sticky Korean Chicken Wings (gf) (df) (vegan) £1.50

Chunky Panko Fish Goujons | Tartar Sauce £2.00

Panko Haloumi | Chilli Jam Mayo Dip (v) £2.00

Sun Blush Tomato Arancini | Ragu Sauce | Parmesan | Fresh Herbs (v) £2.00

Mozzarella, Tomato, Red Onion & Basil Bruschetta | Parmesan | Basil Oil | Balsamic (v) £3.00

Sesame Prawn Toasts | Spring Onions | Sweet Chilli Dipping Sauce (df) £3.00

Half Warmed Scotch Egg | English Mustard & Parsley Remoulade (df) £3.00

Oriental Duck Bon Bons | Hoi Sin Sauce £3.00

Plated Mixed Starter (Served to each guest not sharing)

Falafel | Houmous | Aioli | Olives & Sun Blush Tomato | Breads | Extra Virgin Olive Oil + Balsamic (vg) £5.00

Parma Ham | Chorizo | Salami | Pate | Aioli | Breads | Extra Virgin Olive Oil + Balsamic £7.50

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MENU 1)

Plated for each guest

Lemon, Garlic & Parsley Chicken Escalope with Chermoula (gf) (df)
Salmon Fillets with Lemon & Herb Gremolata (gf) (df)
Goats Cheese & Caramelised Red Onion Tart (v)

Sides on the tables

Vinaigrette Dressed Mixed Leaf Salad (gf) (df)
Coleslaw (gf) (df)
Tomato & Red Onion Slices with Parsley & Chives (gf) (df)
Hot Buttered New Potatoes (gf) (df)

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

MENU 2)

Plated for each guest

Roast Chicken Pieces with Thyme & Lemon (gf) (df)
Chipolata Sausage wrapped in Bacon (gf) (df)
Slow Roast Pork Belly Slice (gf) (df)
Pan Gravy (gf) (df)

Sides on the table

Roast Potatoes (gf) (df) (vegan)
Cauliflower Cheese (gf)
Carrots & Peas (gf) (df) (vegan)
Stuffing (vegan) (df)
Yorkshire pudding

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

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MENU 3)

Plated for each guest

Chicken Parmigiana
Spaghetti Arabiatta, Basil Oil, Parsley & Balsamic (vegan) (df)

Sides on the table

Tuscan Roasted Potatoes with Garlic & Rosemary (gf) (df) (vegan)
Roasted Vegetables with Herbs & Basil Oil (gf) (df) (vegan)
Dressed Mixed Leaf Salad (gf) (df) (vegan)
Tomato, Avocado, Red Onion, Basil Oil, Pea Shoots & Balsamic (gf) (df)

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

MENU 4)

Plated for each guest

Lamb Shish – Lean, tender cubes of lamb skewered & grilled over charcoal (gf)
Chicken Shish – Prime cuts of chicken, marinated & grilled over charcoal (gf)

Sides on the table

Sauté Potatoes (gf) (df)
Greek Salad – Cucumber, Tomatoes, Olives, Feta, Oregano & Olive Oil (gf)
Tabbouleh Salad– Bulger Wheat, Lemon, Chopped Tomato, Parsley & Fresh Mint (df) (vg)
Garlic Sauce (gf)
Chilli Sauce (gf) (df)

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

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MENU 5)

Plated for each guest

Mediterranean Slow Roast Shoulder of Lamb (gf) (df)
Harissa Chicken Escalope (gf) (df)

Sides on the table

Haloumi Slices with Chermoula & Pomegranate (gf)
Roasted Butternut Squash with Spring Onions, Feta, Paprika & Coriander (gf)
Moroccan Cous Cous (df)
Spiced Roasted Potatoes (gf) (df) (vg)

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

MENU 6)

Plated for each guest

Miso Eight Hour Sticky Pork Belly (gf) (df)
Sticky Crispy Asian Sesame Chicken Pieces (df)

Sides on the table

Slow Cooked Five Spice Potatoes (gf) (df)
Vietnamese Salad with Toasted Sesame Seeds (gf) (df)
Spring Rolls with Dipping Sauce
Soy & Ginger Tender Stem with Spring Onions (df)

Desserts

Trio of dessert
OR
Sharing Dessert Stand on each Table

Coffee/Tea and Infusions with Chocolates

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The logo for Magpie Catering features the word "magpie" in a lowercase, sans-serif font. The letter "a" is stylized with a white arc above it. Below "magpie" is the word "catering" in a smaller, lowercase, sans-serif font. A small white bird icon is positioned above the "e" in "catering".

Trio of Desserts

Trio of Dessert Option 1)

Lemon Cheesecake
Tidy Eton Mess | Raspberry Coulis (gf)
Warmed Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn

Trio of Dessert Option 2)

Crème Brûlée (gf)
Oreo Cheesecake Pot
Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)

Trio of Dessert Option 3)

Mini Biscoff Cheesecake
Profiteroles | Warmed Dark Chocolate Sauce
Strawberry Gateaux with Berry Coulis

Trio of Dessert Option 4)

Salted Caramel Brownie Trifle
Lemon Possett | Mini Shortbread Heart
Passionfruit Eton Mess | (gf)

Sharing Dessert Stand

Lemon Cheesecake
Chocolate Mousse (gf) (df) (vegan)
Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)
Chocolate Dipped Strawberries (gf)
Sugar Jam Fritter (df)

Two Course Children's Menu - £19.00 Per Child

Please choose ONE from each course for ALL of your children

Macaroni Cheese
Beef Bolognese (df)
Hot Dog | Basket of Chips | Ketchup Dip

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Chocolate Brownie | Oreo Crumb | Warmed Chocolate Sauce | Popcorn
Fresh Strawberries | Shortbread Biscuits Chocolate Sauce (can be gf & df)

Suppliers Meal – £23.50 per person

A Plated 2 Course Lunch

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Evening Food Menus

A) Simple Finger Buffet includes waiting staff, foliage to decorate the table, food platters, plates & napkins

Selection of Freshly Prepared Mixed Sandwiches on White & Brown Bread
Mixed Wraps
Spring Rolls (v)
Baby Sausages with Honey & Sesame Glaze

B) Cheese & Pâté Counter includes waiting staff, foliage to decorate the table, food platters, plates & napkins

Mixed Cheeses British Blue, Brie, Aged Cheddar, Fruit Cheese, Garlic Cheese, etc (gf)
Pâté (gf)
Houmous (vegan) (gf) (df)
Fresh Figs (gf) (df) (vegan)
Celery (gf) (df) (vegan)
Red & White Grapes (gf) (df) (vegan)
Savoury Crackers (Including gluten free oatcakes)
Rustic Breads
Butter (gf)
Onion Chutney (gf) (df) (vegan)
Branston Pickle (gf) (df) (vegan)

C) Walking Gyros & Fries includes platters, napkins Chef & Waiting Staff to walk the food around

Marinated Chicken Thigh Gyro | Tzatziki | Tomato & Cucumber Salad | Flatbread
Haloumi Gyro | Tzatziki | Tomato & Cucumber Salad | Flatbread (v)
Vegan Jackfruit | Tzatziki | Tomato & Cucumber Salad | Flatbread (vegan)

Fries (vegan) (gf) | Ketchup

D) Walking Fish & Chips includes platters, napkins Chef & Waiting Staff to walk the food around

Goujons of Fish | Chunky Chips | Tartar | Ketchup | Vinegar
Chicken Tenders | Chunky Chips | Ketchup | Vinegar
Vegan Goujons | Chunky Chips | Ketchup | Vinegar

E) Walking Loaded Hot Dog Menu includes platters, napkins Chef & Waiting Staff to walk the food around

Hot Dog | Mustard | Ketchup | Crispy Onions | Hot Dog Roll
Veggie Dog | Mustard | Ketchup | Crispy Onions | Hot Dog Roll

Trays of Dirty Fries – Smoked Paprika, Mayo, BBQ Sauce, Crispy Onions & Jalapenos (v) (df)

F) Walking Slider Menu includes platters, napkins Chef & Waiting Staff to walk around the food

Cheeseburger | Sliced Gherkin | Lettuce | Burger Sauce | Brioche Bun
Haloumi Burger | Rocket | Chutney | Mayo | Brioche Bun (v)
Vegan Burger | Rocket | BBQ Sauce | Burger Bun (vegan)

Medium Cones of Salted Chunky Chips (vegan) (df)

G) Walking Munchies includes platters, napkins Chef & Waiting Staff to walk the food around

Bacon Rolls | Ketchup | Brown Sauce
Oozy Cheese & Chutney Toasties (v)
Falafel Wraps | Houmous | Crispy Onions | Chutney (vegan) (df)

Medium Cones of Salted Chunky Chips (vegan) (df)

H) Walking Turkish Wraps includes all food platters, napkins, Chef & Waiting Staff to serve the food

Lamb Shish Kebab | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla
Chicken Shish Kebab | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla
Haloumi | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla (v)
Falafel | Houmous | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla (vegan) (df)

Cones of Fries (vegan) (gf)

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[I\) Bagel Bar includes platters, napkins Chef & Waiting Staff](#)

Hot Salt Beef | Gherkins | Mustard
Smoked Salmon | Cream Cheese | Rocket | Lemon
Falafel | Houmous | Rocket | Mango Chutney (vegan) (df)

Home-made Slaw (gf) (df)
Cones of Chunky Chips (gf) (df) (vegan)

Includes logs, wooden boards, slates, foliage, china plates, cutlery, staff taking guests food orders and tending/clearing

[J\) Walking Mexican includes platters, napkins Chef and Waiting Staff](#)

Beef Chilli Bowls | Rice | Guacamole & Tortillas (gf)(df)
Quesadilla | Guacamole & Salsa (df)

Trays of Nachos – Tortilla, Guacamole, Salsa, Cheese & Jalapeños (v)

[K\) Walking Indian Feast includes platters, napkins Chef & Waiting Staff to walk the food around](#)

Chicken Tikka Wrap | Lettuce | Mango Chutney | Onions | Yoghurt & Mint Sauce
Chana Masala Wrap | Lettuce | Coconut | Coriander (vegan) (df)
Vegetable Samosa (vegan)
Onion Bhajis (vegan) (df)

[L\) Walking Party Food Menu includes platters, napkins Chef & Waiting Staff to walk the food around](#)

Panko Haloumi | Chilli Jam Mayo (v)
Mini Fish & Chip Cones | Ketchup | Tartar
Mini Pizzas – Cheese & Tomato | Pepperoni | Parma Ham with Rocket
Mini Cheese & Chutney Toasties (v)
Pulled Pork Sliders | 'Slaw | BBQ Sauce
Cones of Sweet Potato Fries (vegan) (gf) (df)

[M\) Pizza Horsebox](#)

Choose four choices from the list below if you have a favourite, we can simply swap one option out for your preferred choice.

Pepperoni
Margherita
BBQ Chicken with Sweetcorn & Red Onion
Meat Feast with Peppers & Onion
Hawaiian – Ham & Pineapple Chunks
Caramelized Red Onion & Goats Cheese
Deli - Parma Ham, Olives & Rocket
Ham & Mushroom
Cheesy Garlic Bread

We can also offer GF bases and vegan options.

[N\) BBQ Menu includes chefs, waiting staff, foliage to decorate the table, food platters, plates & napkins](#)

Sausages (Including some vegan)
Beef Burger (Including some vegan)
Marinated Chicken Skewers
Salted Chips (vegan) (gf)

Sides

Fried Onions
Gherkins
Mustard
Burger Sauce
BBQ Sauce
Brioche Burger Rolls
Hot Dog Rolls
Mixed Salad
Coleslaw

Includes logs, wooden boards, slates, foliage, china plates, cutlery, staff taking guests food orders & tending/clearing