

THAT AMAZING PLACE TWILIGHT WALKING PARTY

MENU

£34.50 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.

THE PRICE INCLUDES:

- Canapés and Party Food professionally garnished
- Food Platters
- Cocktail Napkins
- Equipment
- Chef/Chefs & Food Waiting Staff

ALLERGENS:

- Menu allergen information. 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), **Crustaceans** (such as prawns, crabs, lobsters), **Eggs, Fish, Lupin, Milk, Molluscs** (such as mussels, oysters), **Mustard, Peanuts, Sesame, Soybeans, Sulphur Dioxide, Sulphites and Tree Nuts** (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios, macadamia nuts).
- For any further Information on any allergens within our menu please do not hesitate to contact us

TERMS, CONDITIONS AND NOTES:

- This menu pack and prices are based on a minimum order for 30 guests
- A 25% deposit is required, the balance and final number confirmation is due two weeks prior to your event by Bank Transfer
- We will not be held responsible for road traffic accidents or road closures which delay our arrival, we will always honour our booking and turn-up despite any delays beyond our control
- The menus may be amended/changed at the last minute subject to availability from our suppliers
- Magpie Catering Waiting Staff uniform is a white shirt, black bistro apron, black tie, black trousers with name badge

Served Canapés on Arrival

Tomato, Red Onion, Basil & Mozzarella Bruschetta with Parmesan (v)

Mini Pork Sausage with Honey & Sesame Glaze

Antipasti Skewers – Parma Ham, Olive, Sun Blush Tomato, Mozzarella & Grated Parmesan (gf)

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

Mini Yorkshire Pudding with Roast Beef & Horseradish

Panko Haloumi Fries with Chilli Jam Mayo (v)

Served Party Food Option 1)

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

King Prawn, Wasabi Avocado, Siracha Mayo, Pea Shoot & Rice Cracker (gf) (df)

Sun Blush Tomato Arancini with Arabiatta Dip (v)

Soy, Sweet Chilli & Sesame Chicken Skewer with Siracha Mayo Dip (gf) (df)

Quesadilla with Coriander and Spicy Mayo Dip (v)

Mini Cheeseburger Slider with Lettuce, Burger Sauce & Pickles

Midi Cones of Panko Fish & Salted Chips with Ketchup

Served Party Food Option 2)

Vegetable Gyoza Hoi-sin Dip (vg) (df)

Mixed Mini Pies

Lamb Kofte with Tzatziki Dip (gf)

Basil Chicken Skewer with Basil Mayo (gf) (df)

Scampi & Chips with Tartar Sauce

Mac and Cheese Bowls with Crispy Onions (v)

Focaccia Pizzas with Caramelised Onions and Spicy Drizzle

Sweet Canapés - £1.90 each

Pink Pavlova with Berries & Cream (gf)
Lemon Meringue Tartlet
Mini Crème Brûlée (gf)
Mini Biscoff Cheesecake
Mini Scone filled with Clotted Cream & Strawberry Jam
Mini Key Lime Pie
Mini Lemon Cheesecake Pot
Salted Caramel Brownie Sundae
Eton Mess, Fresh Berries & Edible Flower (gf)
Lemon Possett with Berry Coulis (gf)
Mini Banoffee Cheesecake Pot
Mini Chocolate & Oreo Cheesecake Pot
Mini Chocolate Mousse (vegan) (gf) (df)

Styled Mini Dessert Station - £7.80 per person

Wooden Crates & Little Stands displaying these mini sweet treats with Foliage

Chocolate Dipped Strawberry (gf)
Cubes of Rich Chocolate Brownie
Victoria Sandwich
Hot Jam Fritters (df)
Meringue Kisses with Berry Cream

Dessert Grazing Table (colour of your choice - example shown in pink) - £9.20 per person



Whole Dessert Buffet - £7.80 per person – Choose 4

Lemon Cheesecake, Lemon Curd Cômpute
Chocolate & Oreo Cheesecake
Biscoff Cheesecake
Banoffee Cheesecake
Key Lime Pie
Profiteroles & Warm Milk Chocolate Sauce
Chocolate Roulade with Fresh Cream & Fresh Raspberries
Boozy Trifle with Summer Berries
Tarte au Citron
Pavlova filled with Eton Mess (gf)
Fresh Fruit & Fresh Cream Gateaux
Espresso, Chocolate & Chilli Cake with Coffee Cream
Chocolate Brownie
Apple & Cinnamon Crumble
Sticky Toffee Pudding with Butterscotch Sauce
Chocolate Mousse (vegan) (gf) (df)
Coconut Rice Pudding with a Mango Compote (vegan) (gf) (df)

01279 432 599
07453 315591

info@magpiecatering.com
www.magpiecatering.com

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Late Night Munchies Option 1) - £6.50 per person

These are walked around your guests later in the evening cost includes chef & waitress

Bacon Rolls

Cheese Toasties with Caramelised Onion

Cones of Chips & Ketchup



Late Night Munchies Option 2) - £7.50 per person

These are walked around your guests later in the evening cost includes chef & waitress

Salt Beef Bagels with Pickles & Mustard

Smoked Salmon & Cream Cheese Bagels

Cream Cheese & Cucumber Bagels

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