



CATERING  
BY  
*Debbie*  
LTD

## WEDDING CATERING

### Canape Selection

#### Hot

Mini Cocktail Burgers

- Beef
- Vegetarian
- Pulled Pork and Slaw

Homemade Pumpkin & Feta Quiches

Homemade Chicken, Plum and Camembert Quiches

Chicken Satays with Peanut Dipping Sauce

Lamb Koftas with Cucumber & Mint Yogurt Dip

Meatballs

- Lamb with Dipping Sauce
- Chicken with Dipping Sauce

Mini Pizza Bites

Mini Vol-au-Vents

- Spinach, Feta and Red Pepper
- Chicken Satay or
- Creamy Mushroom

Lamb Curry Puffs

Vegetarian Curry Puffs

Mini Herb Muffins

- Filled with Cream Cheese and Salmon
- Filled with Cream Cheese and Chutney

#### Cold

Blinis

- Salmon, Dill Cream Cheese & Capers
- Dill Cream Cheese, Cucumber, Sundried Tomato & Basil

Assorted Petite Sandwiches

- Chicken, Cranberry & Lettuce Rolls
- Coronation Chicken
- Petite Finger Club (Ham, Egg, Lettuce, Tomato)
- Pinwheel (Salmon & Cream Cheese)

Chilled Creamy Mango Chicken Curry Tarts

Kumara Rostis

- Topped with Salmon and Cream Cheese
- Topped with Roast Beef and Horseradish

Mini Herb Muffins

- Filled with Cream Cheese and Salmon
- Filled with Cream Cheese and Fruit Chutney

Sushi

Salami, Cheese and Gherkin roll-ups

Anti-pasto Bites - assorted

### Tray-Served or Buffet-Style

#### Price per person inc gst

4 choices - \$16.00

5 choices - \$20.00

6 choices - \$24.00

7 choices - \$28.00

8 choices - \$30.00

9 choices - \$33.00

# Buffet

## Mains

Baked, Glazed Ham on the Bone  
Stuffed, Roasted & Sliced Roast Chicken  
Thai Chicken Curry  
Creamy Garlic Tuscan Chicken  
Lasagne

- Beef
- Chicken and Pumpkin
- Roast Vegetable

Tomato & Herb Beef Curry  
Tofu Pad Thai  
Baked Side of Salmon (POA)  
Prawn, Chilli & Cashew Udon Stir-Fry  
Creamy Tomato Chicken and Chorizo Pasta  
Thai Satay Chicken and Rice  
Salmon Pesto Fettuccine

## Sides

Baby Potatoes tossed in Mint Butter  
Creamy Potato Bake  
Potato and Caper Salad  
Roast Vegetable & Cous Cous Salad  
Steamed Seasonal Vegetables  
Autumn Harvest Salad  
Kumara, Bacon & Walnut Salad  
Roast Vegetable, Spinach Beet & Feta Salad  
Basil Pesto & Sundried Tomato Pasta Salad  
Traditional Fresh Green Garden Salad  
Beetroot Vitality Slaw  
Jewelled Brown Rice Salad  
Raw Broccoli and Pine Nut Salad  
Sticky Mango & Avocado Slaw  
Smoked Salmon Slices with Lemon and Capers

## Desserts

White Chocolate & Raspberry Tiramisu  
Cheesecake

- Rich Chocolate
- White Chocolate and Raspberry
- Cookies and Cream
- Caramilk

Fruity Crumble  
Chocolate Log  
Chocolate Mousse  
Trifle  
Eaton Mess  
Chocolate Brownie with Ferrero Rocher  
Mini Pavlovas (Seasonal)  
Apple and Peach Pie with Cream  
Selection of Petite Desserts

- Mini Tarts, Bite Sized Slices, Cookies, Truffles

## BUFFET PRICING

(Food only. Minimum no of items apply.)

Mains - \$11.50 per item per person  
Sides - \$6.50 per item per person  
Desserts - \$8.50 per item per person

## Relaxed and Informal

For a casual, relaxed option, but without compromising on quality, we love this package for its simplicity and functionality. Graze with drinks and chat, then later on, guests can put their own bread rolls, burgers or tacos together.

To Begin:

### Light Graze \$18.50 per person inc GST

A variety of cheeses, antipasto, cold meats, breads, crackers, vegetable crudites, dips, chutneys, fresh and dried fruits.

Supper:

### Make your own Rolls

\$20.00 per person inc gst

No less than 2 x Bread Rolls per person  
Basted, Baked and Sliced Ham  
Shredded Roast Chicken  
Butter  
Mustards  
Chutneys

Shredded Lettuce  
Coleslaw  
Sliced Tomatoes  
Cheese & Onion Mix  
Sliced Cucumber  
Sliced Pickles  
Mashed Egg & Mayo

### Make your own Burgers

\$20.00 per person inc gst - (staff charges additional)

Burger Buns  
Burger Patties  
- Beef  
- Vegetarian  
Butter  
Mustards  
Chutneys

Shredded Lettuce  
Coleslaw  
Sliced Tomatoes  
Cheese & Onion Mix  
Sliced Brie  
Sliced Pickles  
Beetroot  
Avocado (subject to season/availability)

### Make your own Tacos

\$25.00 per person inc gst - (staff charges additional)

Taco Shells/Tortilla Wraps  
Mexican Beef and Bean Chilli  
Mexican Bean Chilli  
Sour Cream  
Salsa  
Guacamole (Subject to season/availability)

Shredded Lettuce  
Coleslaw  
Diced Tomatoes  
Grated Cheese  
Diced Cucumber  
Jalapenos

## Wedding Finger Food Platter Tables

*Minimum 35 people apply*

*A charge of \$150 applies for set-up and pack-down of table/s.*

Our Finger Food Platter Tables are designed with maximum nourishment and socialising in mind. They are an economical option, as we can set up and go, eliminating the need and cost of having staff stay for the duration of your event.

With a mixture of canapes and finger foods as well as the cheeses, crackers, fruit pastes etc you would expect, they are substantial enough to satisfy the hunger of all your guests, without leaving them needing something more.

Our Dessert Table is separate to purchase, but no additional set-up fee is required when purchasing a Finger Food Table.

### Savoury

#### Standard \$35 per person inc GST

A variety of cheeses, antipasto, cold meats, breads, vegetable crudites, dips, chutneys, mini savoury tartlets (caramelised onion and brie, sundried tomato and feta, salmon, cream cheese and dill), fruits, nuts, salmon and cream cheese blinis, miniature herb muffins, mini cocktail burgers, falafel sticks, pate, cocktail sticks, cheese straws, sushi, homemade seafood cocktails served in individual hand-held dishes, prawns, mini chicken satays and more, decorated with edible flowers and seed lighting.

### Dessert

#### \$17 per person inc GST

An assortment of petite sweets and desserts including fresh seasonal fruits, mini cheesecake tarts, lemon meringue tarts, chocolate fudge brownie, rich chocolate truffles, selection of home baking..

## Wedding High Tea - \$56.00 per person inc gst

*Minimum 30 People, maximum 60 People*

Our Wedding High Tea package comes complete with beautiful vintage china, an assortment of delicate sandwich, savoury and sweet items and our warm, friendly staff who will provide full service to your guests, and who will stay for the duration of your event with no extra time charges. Edible flowers set amongst the food on our gorgeous plates will add a pretty touch to your table!

All crockery, glassware for juice/water, cutlery and tableware provided.

### Menu 1

Pinwheel Sandwiches  
- Ham, Cheese & Onion, Tomato, Cucumber, Lettuce  
Finger Club Sandwiches  
- Coronation Chicken  
Petite Herb Muffins with Salmon and Cream Cheese  
Chilled Curried Chicken and Mango Tarts  
Kumara Rostis topped with Horseradish and Beef  
Petite Tarts, i.e  
- Lemon Meringue, Cheesecake topped with Seasonal Fruit, Neenish  
Scones with Jam and Cream  
Home baked Slice or Cookie, i.e  
- Raspberry, Snickerlicious, Ginger, Lemon, Chocolate Fudge, Apricot Chocolate, Belgian  
Biscuits, Melting Moments, Oat & Raisin  
Handmade Rich Chocolate Truffles

Tea, Coffee, Juice, Sparkling Water

### Menu 2 - (Includes Hot Food)

Pinwheel Sandwiches  
- Ham, Cheese & Onion, Tomato, Cucumber, Lettuce  
Finger Club Sandwiches  
- Coronation Chicken  
Petite Herb Muffins with Salmon and Cream Cheese  
Homemade Mini Quiches  
- Spinach, Feta & Pine Nut  
Rostis with Horseradish and Beef  
Petite Tarts, i.e  
- Lemon Meringue, Cheesecake topped with Seasonal Fruit, Neenish  
Scones with Jam and Cream  
Home baked Slice or Cookie, i.e  
- Raspberry, Snickerlicious, Ginger, Lemon, Chocolate Fudge, Apricot Chocolate, Belgian  
Biscuits, Melting Moments, Oat & Raisin  
Handmade Rich Chocolate Truffles

Tea, Coffee, Juice, Sparkling Water

## Vintage China Hire

Hosting your own High Tea function? We can help out with food and china only.

Our **High Tea Food only** (beverages not included) option is \$39.50 per person, and includes 8 items of food per person, tablecloth and vintage china hireage, as below::

Cups, Saucers and Side Plates  
Teaspoons/Cake Forks  
Tea Pots  
Milk Jugs  
Sugar Bowls and Sugar Cube Tongs  
Jam Bowls  
Cream Bowls  
Tiered Stands  
Pedestal Stands  
Edible Flowers for decoration

*Delivery charges may apply.*

*A refundable Bond may be required*

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## Staff

Minimum 3 hours. **\$35 + GST** per staff member, per hour. Travel and mileage charges may apply.

## Additional Info

All serving platters and serving utensils are included.

Tablecloths for the food tables are included in the buffet menu price.

Cups and Saucers provided for tea/coffee.

Plates and dinner Cutlery by arrangement. Charges may apply.

We do not hire glassware, and do not provide bar staff.

Minimum numbers apply for buffet options.