



CATERING  
BY

Debbie  
LTD

## WEDDING CATERING

Who you entrust with creating, preparing and presenting your wedding menu is a detail that we understand you need to get right, which is why we are thrilled to be part of your special day.

We have a passion for delicious food, beautiful presentation, and friendly and warm service, and we look forward to working with you to help create the wedding that you want.

Each menu item has been carefully designed to provide you and your guests with a colourful, vibrant, and, most importantly - tasty selection to choose from, and we offer various dining styles to suit your vibe. But should you not find what you are looking for here, we will happily discuss and tailor something to suit your budget and vision.

## 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

Falafels and Tzatziki

### Cold

Salmon and Cream Cheese Blinis

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 Fruit Chutney

Prawns with Mango Salsa

### Tray-Served or Buffet-Style

*Price per person inc gst*

4-5 items per person - \$17.00

5-6 items per person - \$20.70

6-7 items per person - \$24.50

7-8 items per person - \$28.00

8-9 items per person - \$32.00

9-10 items per person - \$35.00

## Buffet

### Mains Hot

Baked, Glazed Ham on the Bone  
Stuffed, Roasted & Sliced Roast Chicken

- Apricot & Cream Cheese
- Bacon & Sundried Tomato
- Simple Herb

Mildly Spiced Thai Chicken Curry  
Creamy Garlic Tuscan Chicken  
Thai Green Fish Curry  
Rich Tomato & Herb Beef Curry  
Baby Potatoes tossed in Mint Butter  
Creamy Potato Bake  
Roast Vegetable & Cous Cous Salad  
Steamed Seasonal Vegetables  
Dinner Rolls - *complimentary*

### Desserts

Berry Tiramisu  
Cheesecake

- Chocolate
- White Chocolate and Raspberry
- Tangy Lemon and Blueberry
- Cookies & Cream

Individual Chocolate Mousse  
Fruit, Berry & Custard Nutty Crumble

Tea/Coffee - complimentary

Cheeseboard from \$95

Seasonal Fruit Platter from \$80

*Price per person including gst  
Staff charges additional.*

### Mains

4 x Mains \$46.00  
5 x Mains \$57.50  
6 x Mains \$69.00  
7 x Mains \$75.00

### Dessert

2 x Desserts \$15.00  
3 x Desserts \$19.00  
4 x Desserts \$23.00  
5 x Desserts \$26.00

Additional Menu Choices - POA

### Mains Cold

Autumn Harvest Salad  
Creamy Potato and Caper Salad  
Kumara, Bacon & Walnut Salad  
Prawns with Mango Salsa  
Roast Vegetable, Baby Spinach & Baby Beet Salad  
Basil Pesto & Sundried Tomato Pasta Salad  
Traditional Garden Salad  
Beetroot Vitality Slaw  
Mexican Brown Rice Salad  
Broccoli Salad  
Sticky Mango & Avocado Slaw  
Pesto Fettuccine with Salmon

### Mini Pavlovas

Pear and Ginger Sticky Toffee Pudding  
Selection of Petite Desserts

- Lemon Meringue Tarts
- Chocolate Mousse Tarts
- Chocolate Truffles
- Cookies/Slices
- Rich Chocolate Truffles

## 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**

\$19.50 per person inc gst

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

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

**Make your own Burgers**

\$19.50 per person inc gst

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**

\$19.50 per person inc gst

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

*Catering by Debbie Ltd / 121 Elliot Street, Howick, Auckland*

*09 534 5800 / 021 163 8791*

*[cateringbydeb@gmail.com](mailto:cateringbydeb@gmail.com)*

## Grazing Platters

*Minimum 35 people apply*

*Prices include set up of tables. Dessert table will be set up at the same time as Savoury. (Staff optional - please enquire for pricing and service options).*

Our Wedding Grazing 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. Decorated with seed lights, edible flowers and candles, these are as gorgeous to look at as they are to eat!

Our Dessert Table is separate to purchase, and we set this up at the same time as the Savoury (unless your event is staffed by us) and recommend you leave it covered until you are ready to offer it to guests.

## Savoury

### **Standard** \$30 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 and more, decorated with edible flowers and seed lighting.

### **Deluxe** \$36 per person inc GST

As above, with additions including sushi, homemade seafood cocktails served in individual hand-held dishes, miniature cobs filled with spinach dip, prawns, falafel sticks, mini chicken satays, meatballs, chorizo bites on cocktail sticks.

## Dessert

### **\$18 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, mini tiramisu cups.

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## Wedding High Tea - \$62 per person inc gst

*Minimum 30 People, maximum 60 People*

Our High Tea package comes complete with beautiful vintage china, an assortment of delicate sandwich, savoury and sweet items and our warm, friendly staff. 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 - including white tablecloths - 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.