

Bowl Food



■ Savoury Dishes

■ Sweet Dishes

About Magpie Catering

Magpie Catering have been catering throughout the South East since 1995 and are a well known caterer recognised for both outstanding food and professional service. We have built up an impressive list of clients who use us for regular and special occasions and we have catered for some very prestigious events.

We cater at ANY venue, marquee or home for ANY occasion, at ANY location for ANY number of people. First class cuisine and high levels of service are our priority and all our menus have been put together to ensure a balance of cooking technique, range of ingredients and impressive presentation.

The following menus are for your reference. Please let us know your exact requirements and menu preferences and we can supply an accurate quotation based on your personal details. We offer both delivered buffets and fully staffed/managed events; bringing all the catering equipment required for your specific party.

What sets us apart

For weddings and large events we are delighted to arrange a pre-event tasting of your chosen menu. This will give you an opportunity to be involved in the planning from the early stages to create an original event. You will see and sample the menu in its entirety and be able to approve presentation, portion size, taste, ingredients and equipment that will be used on your event. We are also very happy to offer a sample buffet for clients who may wish to use us for regular events. Our attention to detail and exceptional service sets us apart and we hope you will put us to the test.

Our Bowl Food menus

Bowl Food is becoming increasingly popular because it offers so much versatility and value. We have several savoury and sweet options available that make for a well balanced menu. Examples are shown on the next page.

SAVOURY BOWL FOOD

Pork Dishes

Mini Cumberland Sausages in a Red Onion & Red Wine Gravy on Mustard Mash
Mini Pork Sausages in a Honey & Sesame Glaze on Stir-fried Greens and Spring Onion Mash
Sweet & Sour Pork on Egg Fried Rice
Spaghetti Carbonara with Salami Crisps
Chorizo and Garlic King Prawns on Chilli & Garlic Vermicelli

Chicken Dishes

Lemon & Sage Chicken on Noodles
Chicken in a Tomato, Onion, Mushroom and Basil Sauce on Fusilli Pasta
Chicken Jalfrezi on Pilaf Rice
Chicken Korma or Masala on Coconut Basmati Rice
Chicken Stroganoff on Basmati & Wild Rice
Thai Chicken Curry on Thai Rice with Coriander

Beef Dishes

Chilli on Rice with Sour Cream finish
Beef Bourignon and Roasted New Potatoes in Sea Salt and Cracked Black Pepper
Fillet Steak Stroganoff on Basmati & Wild Rice

Lamb

Indonesian Lamb Rump with Almonds, Cumin and Ginger on Paprika Potatoes
Griddled Minted Lamb on Rice with Mint Yogurt

Duck

Teriyaki Pepper Crusted Duck Breast on Stir-fried Choi Sum with Egg Noodles
Oriental Duck on Mixed Chinese Greens with Cashews and Rice

Fish

Salmon on Chive Mash with a Champagne & Pink Peppercorn Sauce
Salmon, Haddock and King Prawns in a Dill, White Wine & Cream Sauce on Mash, with a Parmesan Cheese Crisp
Goujons of Lemon Sole, Smoked Haddock, Plaice or Scampi with Chips
Cajun Salmon on Roasted Wedges with Avocado Crema Dip
Salmon Wrapped in Prosciutto on Puy Lentils, fresh Young Spinach and Crème Fraiche
Tuna on Roasted New Potatoes with Alioli
Smoked Salmon & Prawn Tagliatelle With Dill & Cream
Thai Red King Prawn Curry

Vegetarian Dishes

Mushroom Stroganoff on Basmati & Wild Rice
Vegetable and Bean Chilli with Rice and Sour Cream Pesto and Toasted Pine nut Tagliatelle
Fettuccine with Gorgonzola & Spinach
Three Cheese Tortellini on Fresh Spinach with a Tomato & Basil Sauce
Lemon & Coriander Cous Cous with Feta & Asparagus

SWEET BOWL FOOD

Desserts

Tiramisu
Tropical Fruit Salad with Edible Flowers
Strawberries & Cream
Profiteroles a warmed Rich Dark Chocolate Sauce
Eton Mess (crushed Meringue, Whipped Cream and Mixed Berries in Cassis)
Crème Brûlée
Chocolate Brûlée
Spotted Dick with Custard
Syrup Sponge with Custard
Bread & Butter Pudding with Nutmeg finish
Lemon Possett (Mousse) with Shortbread
Pistachio Pavlova, Rhubarb and Raspberries
Strawberries marinated in Balsamic Vinegar with Vanilla Mascarpone
Frozen Raspberries with a warm White Chocolate Sauce
Chocolate Pannacotta with fresh Raspberries
Vanilla Pannacotta with Balsamic Strawberries
Baileys Crème Brûlée with toasted Hazelnuts
White Chocolate Mousse with a Raspberry Coulis Centre