

COCKTAIL SANDWICHES
\$40 per dozen

- .Egg, dill dijonnaise, rocket
- .Ham, mustard swiss cheese, onion jam, rocket
- .Chicken, apricot, caper mayonnaise
- .Asparagus rolls (in season)



TARTS AND PASTRY

- .Bacon and egg pie per bakers tray
- 16 pieces \$136
- 10 pieces \$85
- .Filo tarts talk to one of the team about the selection of seasonal fillings available
- 12 piece paella pan filo tarts \$162
- 8 piece paella pan filo tarts \$108



FINGER FOOD BY THE DOZEN

Bigger bites \$60 per dozen

- .Mini beef and port burrito
- .Mini smoky refried black beans burrito (Ve)
- .Whitebait french toastz (P)
- .Beef wellington mini yorkshire puddings
- .Mushroom duxelles mini yorkshire puddings (V)
- .Bigger bite filo tarts (V, P)



Celebration Champagne
Whole glazed \$350 (8.5 to 9.5kg)
Whole unglazed \$250

Bordeaux Ham
Whole glazed \$225 (5-6kg)
Whole unglazed \$160



Champagne Ham
Our hams are glazed with sticky muscovado, mustard, pomegranate glaze and a few other secret ingredients. All hams are honey cured manuka smoked sourced from South Island SPCA approved freedom farms.



MADAME
jojo's
foodstore

CATERING MENU

From starters to desserts,
we've got your taste buds covered!
Let us bring the flavor to your next event—
because every great celebration
starts with delicious food."

FINGER FOOD BY THE DOZEN

Sexy bites \$46 per dozen

- .Italian arancini (V)
- .Indian spiced carrot fritters (GF, V)
- .Baby beef and pork burrito
- .Baby smoky refried black bean burrito (Ve)
- .Parmesan shortbread, whipped feta, cherry tomato (V)
- .Spanish prawn escabeche (GF, P)
- .Crispy roast port belly and pomegranate apple skewer (GF)
- .Sexy bite filo tarts (V, P)



The Gourmet Banquet includes
Ham approximatley 200g of glazed chamngane ham per person. Please enquire directly with one of the team about alternative protein options.
Salads: including bacon ceasar and either raw energy (Ve) or apple slaw, plus your choice of one other salad from the huge selection of vegetarian, vegan or gluten free salads.
Breads: a mix of freshly baked Wild Wheat Breads
Condiments: tomato chutney, dijonnaise, onion jam, butter
Sweets: a selection of sweets for dessert including gluten free options and Xmas mince tarts at Xmas



GOURMET BANQUET
\$30 per head minimum 12 pax
Add Ham +\$5 Add chicken +\$6

When catering for larger numbers and looking for a super tasty, impressive yet simple solution, you can't go wrong with a medley of meats served with a mix of fresh seasonal salads and a selection of freshly baked breads. Ready to serve, and delicious to eat, the Gourmet Banquet is a guaranteed crowd-pleaser. I always believe my guests have come to spend time with me, and this banquet offers the perfect way to hang out, have a great time and put on a seriously good feast.