

Catering

Madame Jojo's offers the finest selection for your special event, intimate family gathering or day-to-day catering needs. We can arrange delicious nibbles and meals for any occasion for you to simply pick up and serve on the day.

Tapas (\$30 per dozen)

- Chicken, panchetta, and rosemary fritter with tapenade
- Baby Burrito's with coriander salsa (Vegetarian or Meat)
- Whitebait French toast served with a lemon mayonnaise
- Roasted Mushrooms stuffed with goats cheese, pine nuts & chilli
- Pizzettas with blue cheese and cherry tomato
- Crumbed Vegetarian Risotto Croquettes stuffed with Feta
- Italian Meatball served with a Rich Tomato Sauce
- Grilled Prawn Escabeche served with a Lime Coriander Pickle
- Fried Inari pockets stuffed with a Japanese style prawn cocktail

Tarts (\$18 per half dozen, also available in bakers tray sizes)

- Old Fashion Bacon & Egg
- Smoked Salmon, Leek, Cream Cheese and Dill
- Mushroom, Spinach, Feta with caramelized onion

Finger Sandwiches (\$24 per dozen)

- Asparagus, Feta & Sun dried Tomato Rolls
- Chicken, Cucumber & Caper Mayonnaise
- Champagne Ham, Mustard and Rocket

** a minimum order of one dozen per item*

Platters

Starting from \$10.00 per head (minimum 6 people).

Platters include a selection of finger foods, charcuterie, pate, dips, antipasto items served with freshly baked Il Forno bread and crostini.

Soup for the Soul (\$7.50 per head)

- Mums Chicken Soup
- Leek & Potato
- Smoked Fish Chowder
- Hearty Vegetable
- Spanish Chorizo & Rice
- Pea & Ham
- Creamy Mushroom
- Pumpkin
- Rich Roasted Tomato

Salads

- Raw Energy
- Thai Pumpkin
- Asian Green
- Apple Slaw
- Ceasar
- Greek Rice, Lentil & Spinach
- Mexican Bean
- Moroccan Pumpkin & Chickpea
- Roast Kumara & Orange
- Roast Vegetable with Honey Mustard
- Japanese Soba Noodle
- Thai Rice Noodle with Tofu
- Classic Kiwi Potato

Dinner Parties

(meals start from \$18.50 per head)

Chicken Marbella a delicious sweet and sour dish with prunes, olives, capers and oregano served with gourmet potatoes and seasonal greens

Moroccan Lamb Tagine served with Roast vegetable couscous

Roast Pork Belly and Roasted Vegetables with all the trimmings

Beef Beer & Bacon Stew with creamy mash potato and peas

Herb and Parmesan Crumbed Veal, Fish or Chicken served with Scalloped Potatoes and seasonal greens

Chicken Breast Wrapped In Panchetta stuffed with herb mascapone and rosemary roast potatoes and a rich Italian tomato sauce

Twice Roasted Duck with pickled plums served with kumara puree and seasonal greens

Apricot Chicken a delicious dish with apricots and marinated olives, served with an aromatic rice pilaf

Spaghetti & Meatballs served with fresh basil and Parmesan cheese

Spanish Chicken & Chorizo Paella

Champagne Ham - with Madame Jojo's secret glaze (\$30 per kilo)

Madame Jojo's House Smoked Salmon served with salsa verde (\$10 per 100gm) * Requires 2 days notice.

Things to go with...

Garlic & Smoked Paprika Bread, Scalloped Potatoes, Sexy Roasted Potatoes, Risotto Cakes, Roast Vegetables, Macaroni Cheese, Twice baked cheese soufflés and wide variety of seasonal salads from our deli fridge.

Desserts (\$5.50 per portion)

- Chocolate Mousse
- Cheesecake
- Tiramisu
- Seasonal Fruit Crumbles
- Panacotta
- Fruit Salad

