



mud ducks.
catering

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breakfast

breakfast finger food:

out-catering: 7am - 10am weekdays. delivery \$6.

all food will be served on disposable platters for your convenience

on-site: 6am - 9am weekdays.

chefs choice \$15.0 – consists of 5 items

pick individual items for \$3.2 each (minimum of 3 options)

mini croissants w ham, cheese and tomato

breakfast quiche w chorizo, tomato and bacon

toasted bread cases filled w scrambled egg and chives (gf.a|df.a)

home-made sausage rolls w tomato relish

savory muffins (various flavours)

old fashioned bacon and egg pie

mini corned beef and potato hash cakes w chipotle dipping sauce (gf.a|df.a)

individual smoked salmon and spinach quiche

streaky bacon wrapped sausage w tomato relish (gf|df)

corn and chilli fritters (gf)

mini sausage and herb patties (df)

scones topped with jam and cream

date scones

sweet muffins (various flavours) (gf.a|df.a|v.a)

seasonal fresh fruits with berry yoghurt dip (gf|df.a|v.a)

extras:

muesli & berry yoghurt cups | \$5.0 (df.a|v.a)

individual fresh fruit salad with natural yoghurt | \$5.0 (gf|df.a|v.a)

large toasted bagel with salmon & dill cream cheese | \$5.0 (gf.a)

large toasted bagel with bacon and tomato or cream cheese & jam | \$5.0 (gf.a)

fruit smoothie 1lt - berry | \$9.0

fruit smoothie 1lt - feijoa | \$9.0

freshly squeezed orange juice 2l | \$12.0

apple juice 2l | \$12.0

breakfast buffet:

onsite only. 6am – 9am weekdays

\$24.0p.p. minimum 10 people

- crispy bacon
- mini breakfast sausages
- creamy scrambled eggs
- hash cakes
- grilled balsamic tomatoes
- slow roasted mushrooms

morning tea + afternoon tea

off site only. weekends by arrangement

delivery \$6. all food will be served on disposable platters for your convenience

morning tea = 8am - 11am

afternoon tea = 2pm - 4pm

chefs choice \$15.0 – consists of 5 items

pick individual items for \$3.2 each (minimum of 3 options)

hot items

bacon, egg and wholegrain mustard pies

quiches w a selection of fillings

breakfast sausages wrapped in bacon served w barbecue sauce (gf|df)

pork and fennel sausage rolls w tomato relish

kransky sausage wrapped in parmesan herb pastry w tomato relish

sweet corn and chilli fritters w tomato salsa (gf.df)

vegetable or bacon frittata (gf)

cold items

classic club sandwiches w assorted fillings

savoury scones served w butter (various flavours)

cheese puffs

savoury muffins (various flavours)

asparagus rolls

sweets

sweet muffins (various flavours) (gf.a|df.a|v.a)

scones topped w cream and berry jam

mini carrot cakes (gf.a)

pear and ginger loaf

selection of sweet slices (gf.a|df.a|v.a)

afghan or muesli cookies

house-made muesli slice (gf|df|v)

lunch

light lunch

off-site only. weekends by arrangement.

delivery \$6. all food will be served on disposable platters for your convenience

chefs choice \$15.0 – consists of 4 items

pick individual items for \$ 4.0 each (minimum of 3 options)

double decker sammies:

champagne ham and curried egg
coronation chicken and bacon
roast beef, tomato and swiss cheese
chicken, cranberry and brie
gourmet vegetarian

pies & pastries:

gourmet meat pies (chefs creation)
vegetarian filo parcels
classic bacon and egg slice
classic sausage roll
caramelised onion, vege & feta tart
thai chicken or butter chicken pie

other savoury items:

risotto cakes (chefs creation) (gf)
corn and bacon fritters (gf|df)
haloumi and zucchini fritter (gf)
quesadilla – various flavours (gf.a)
roast vegetable frittata (gf)
bacon or vege quinoa loaf (gf)
stuffed potatoes (gf|df.a|v.a)
tandoori chicken skewers (gf)
panko chicken w tonkatsu dip
lamb kofta w tzatziki dip (gf)

lunch boxes

light - \$12.5

gourmet sandwich, muffin or slice and fruit

healthy - \$18.0

gourmet wrap, small salad and house-made muesli slice

hearty - \$20.0

gourmet sandwich, classic sausage roll, slice and fruit

wholesome - \$24.0

muffin, bacon and egg pie, gourmet sandwich, sweet slice, fruit and a bottle of orange juice

finger food

off-site – delivery \$6.

select three or more items for the first 45 minutes of service and an additional food item per 15 minutes thereafter is recommended

\$10.5 per person provides 3 items each

\$13.5 per person provides 4 items each

\$15.5 per person provides 5 items each

\$17.5 per person provides 6 items each

cold (some items may be presented at room temperature)

- sweet corn, chorizo and chilli fritters w tomato salsa (gf)
- zucchini and bacon slice (gf)
- double decker sandwiches
- sushi – vege, chicken or salmon (gf|df.a|v.a)
- classic club sandwiches w assorted fillings
- baby spinach, feta & pinenut vol au vents

*gluten free or vegetarian sandwiches available on request

hot

- mini thai chicken or creamy leek and chicken pies
- mango chicken sausage rolls
- pork and fennel sausage rolls w tomato relish
- spicy lentil, haloumi and eggplant cakes w chipotle sour cream (gf|df.a|v.a)
- kransky sausages wrapped in parmesan herb pastry w tomato relish
- peppered meatballs w barbecue dipping sauce (gf|df)
- lamb koftas w raita (gf|df.a)
- tandoori chicken tenders w yoghurt dipping sauce (gf|df.a)
- home made fish fingers or prawns w lemon and black pepper crumb served w mayonnaise
- mushroom, blue cheese and caramilised onion tartlettes
- ham, parmesan and sage arancini rice balls w dipping chutney
- mexicano chorizo, jalapeno and red pepper corn nuggets w habanero dipping sauce (gf|df|v.a)
- spicy thai fish cakes served w an orange and sweet chilli dipping sauce (gf)
- crispy pork and cabbage spring rolls w sweet chilli dipping sauce (df)
- empanadas – pork and chorizo / pumpkin, pinenut & parmesan / beef & black bean

please discuss with us if you are wanting any sweet treats on your menu, this can certainly be arranged.

canapés

staffed off-site functions only. additional fees may apply

select three or more items for the first 45 minutes of service and an additional food item per 15 minutes thereafter is recommended

\$13.5 per person provides 3 items each

\$17.5 per person provides 5 items each

\$15.5 per person provides 4 items each

\$19.0 per person provides 6 items each

cold (some items may be presented at room temperature)

- puff pastry rounds topped w pulled chicken in sundried tomato pesto finished w lime and avocado salsa
- prosciutto wrapped pear and blue cheese (gf)
- watermelon, feta, mint and balsamic skewers (gf)
- baby brushetta (option of toppings) (df.a|v.a)
- blinis topped w smoked salmon and dill cream cheese
- beetroot pickled devilled eggs (gf|df.a)
- mushroom, blue cheese and walnut vol au vents
- thai beef on cucumber rounds w chilli, lime and peanuts (gf|df)
- moroccan pumpkin & dukkah tarts (gf)

hot

- salmon and caper fishcakes w dill mayonnaise (gf|df.a)
- mini lamb, chilli and cashew koftas w lemon yoghurt dip (gf|df.a)
- little red wine and beef pies topped w mustard mash
- buffalo chicken bites w blue cheese dip
- redcurrant jelly, brie and pine nut open tartlets
- prawn and chorizo skewers (gf|df)
- blue cheese and walnut stuffed mushrooms (gf.a)
- potato rosti w guacamole and black bean salsa (gf|df|v)
- italian skewered meat balls or aranchini balls w rich tomato passata (gf|df.a)
- devils on horseback (gf)
- chicken, cranberry and brie tartlets
- indian style vegetable pakoras (gf|df|v)

larger bites \$4.8 each. minimum of 10 per flavour

sliders:

- lamb, halloumi and tomato chilli jam
- peppered beef, smokey cheese and bbq
- mushroom, blue cheese and caramelised onion
- spicy fish cake, rocket and garlic aioli
- panko crumbed chicken, kewpie slaw and tonkatsu
- cuban pulled pork, pineapple and chipotle mayo

posh dogs:

- kransky, tomato jam and mustard
- lamb sausage, caramelised onions and feta aioli
- beef sausage, cheddar cheese and chipotle mayo
- lamb sausage w hummus and tzatziki
- kransky w italian sauce, pesto and parmesan

platters

off-site – delivery \$6.

bread and spreads

a selection of fresh breads with various house – made dips and spreads

\$5.5pp

antipasto

cold meats, cheeses, fruits, olives, sundried tomatoes, pickles, chargrilled vege, dips, crostini, breads, and pickles (serves 10-12)

\$100.0

*contents may vary

cheese board

a selection of gourmet cheese's, fruit chutney, dried fruit and crackers. \$6.5pp

add fresh seasonal fruit \$7.5pp

wheel of brie

topped with red currant jelly, dried fruit and nuts, served with crackers

\$85.0

brother joe's seafood platter

coconut crumbed prawn cutlets, tempura fish goujons, salt & pepper squid, grilled mussels, crab cakes and charred lemons & kumara fries. served with homemade tartare sauce, cocktail sauce & sour cream

\$270.0

crispy fried platter

buffalo chicken bites, crispy fried pickles, onion rings and fries served with blue cheese dipping sauce and chilli tomato jam.

\$180.0

sweets platter

a very tempting collection of mud ducks' famous sweet slices served with cream

\$6.5pp

add fresh seasonal fruit \$7.5pp

grazing tables: p.o.a

cutlery + staff

going the extra mile with your catering services.

from cutlery to wait and bar staff - we provide everything you'll need!

our catering services don't stop at providing delicious food when you need it - and you can trust us to do everything we can to ensure your next function or event is a complete success.

mud ducks has a long history in the area and experienced team behind them who are more than capable of meeting your every need.

cutlery and crockery hire:

please discuss your requirements with us if you need cutlery and crockery hire included with your catering services. we have a range available to ensure you present the image you need at your event.

wait staff hire - bar staff hire:

whether you need wait staff for a wedding or bar staff for a party, we are able to supply experienced and professional staff to help with the smooth running of your function at the following rates:

chef/supervisor for bar or food service: \$40 per hour plus gst

additional bar and kitchen/wait staff: \$30 per hour plus gst

all staff are 4 hours minimum.