

# *Special Events Catering*

## *2019*

### *Canapés*

Gorgonzola pear, walnut & honey crostini  
Mexican roast sweet potato bites  
Spanakopitas  
Cumin & feta peppadew  
Herb spinach & chicken skewers  
Smoked chicken & avocado crostini  
Cherry tomato, mozzarella & basil skewers  
Gourmet cheese & biscuits  
Salmon cucumber shells  
Mini Yorkshire pudding filled roast beef and horseradish sauce  
R200

### *Party Snacks*

Texan BBQ ribs  
Spanakopitas  
Beef sliders with caramelized onion & cheddar  
Cheesy meatballs & mash  
Herb crumb chicken wings  
Jalapeno rissoles  
Chicken, cranberry & brie sliders  
Sweet potato wedges sour cream & chives

**R200**

# *Plated three Courses Menu 1*

Pick one item from each course

## **Plated Starter**

### **Soup of the day R45**

Clients choice, served with fresh baked breads

### **Vegetable Spring roll –R55**

Rice noodle, bean sprout and vegetable spring roll  
Served on baby bok choy with toasted sesame seeds, orange glazed sauce

### **Moroccan meatball koftas R60**

Served with hummus and tzatziki yoghurt and Greek salad

### **Steamed mussels R60**

Served with a creamy tomato garlic and chorizo sauce topped with a butter  
and herb ciabatta

### **Roast duck breast R65**

Served with confit potatoes, orange infused brown lentils, pea puree, drizzled with a chilli  
chocolate jus and pomegranate.

## **Plated Main**

### **FISH R130**

Lemon & herb stuffed baked hake served on baby potato, peppadew, chorizo and spinach  
medley topped with a muscle orange and saffron sauce

### **CHICKEN R140**

Chicken roulade with spinach, goat's cheese and sun dried tomatoes wrapped in streaky bacon,  
draped with a light wholegrain creamy white wine mustard sauce, served on roasted smashed  
baby potatoes, garlic & butter green beans with pumpkin and pea purees.

### **PORK R140**

Grilled smoked Kessler steak served on herb and garlic sweet potato croquet, orange  
glazed baby carrots, and red cabbage finished with a pineapple and wall nut salsa and  
apple jus.

### **BEEF R160**

Braised beef short rib placed on a whole grain mustard potato mash, accompanied with  
buttery green beans baby onion, finished with grilled bacon and mushroom jus.

### **Vegetarian R120**

Potato and paprika gnocchi served in a wild mushroom sauce with shaved parmesan and  
fresh rocket and basil

## Desserts R55

### Strawberry cheese cake

With Kahlua, white chocolate and berry sauce

### Black forest gateau

Served with spiced berry and red wine compote

### Fudge Picasso

Served with caramel sauce

### Warm apple crumble

Served with a vanilla cinnamon cream

## *Combo Plated Starter Main Course Buffet Plated dessert Menu 2*

**Pick one starter from above menu 1**

## Buffet Mains R165

Rare Roast Beef with Yorkshire pudding gravy and mushroom sauce

Garlic and herb baby Potatoes or roast potatoes

Pumpkin fritters

Broccoli cauliflower cheese sauce

Seasonal vegetable medley

Fresh salad bar

Add on ingredients

Roast lamb R40 per head

Baked salmon R40 per head

Roast gammon or roast pork R20 per head

Creamy garlic white wine mussels R20 per head

Crumbed calamari R20 per head

Chicken dish of your choice i.e. chicken curry, chicken a la king R20 per head

Beef dish of your choice i.e. Babotie, beef stroganoff R20 per head

**Pick one desert from above menu 1**

## Tea and coffee option R18

### *Décor costs*

Table set up – our crockery, cutlery, tablecloths, linen serviettes– no charge.

Chair covers R20 each, fairy lights R20 each, candles R48

### *Music & Entertainment*

The function room has a built in dance floor. You may hire in your own DJ or band.

The PA system may be used for background music – a laptop with USB can be connected

Recommended bands and DJs from previous functions;

1. David Smith – DJ for all the old favorites 7882020
2. Brian Tennant – one man band, bagpipes available [justb.tennant@gmail.com](mailto:justb.tennant@gmail.com)
3. Kai – guitarist, up-beat modern rock [kyconnor@gmail.com](mailto:kyconnor@gmail.com)
4. Erez Shakeed – light jazz oldies favourites 083 3783472
5. Kevin Peterson 083 346 1681 DJ