



## CANAPÈS

**All platters feed 10 to 15 people**

### **The Executive Canapés**

- Smoked Norwegian salmon with chive-infused cream cheese on pancakes
- Duck pâté with balsamic caramelized onions on crostini
- Buffalo mozzarella, cocktail tomatoes and basil pesto on French loaves
- Smoked chicken fillet with mango salsa on Melba toast
- Peppered beef fillet with Parmesan shavings served on silver forks
- Roasted mixed vegetables with herbed cream cheese on whole-wheat bread

### **The VIP Selection**

- Creamy mushroom and chicken vol-au-vents
- Poached pears, Parma ham and rocket with balsamic glaze
- Mini spinach and Danish feta tartlets
- Venison and dried apricot skewers
- Sweet chilli and Cajun-spiced chicken wrap with guacamole and peppadews
- Prawn skewers

### **The Canapé Exclusives**

- Mexican pulled pork with pickled red onions and coriander
- Chicken liver pâté mousse with cranberry jelly
- Norwegian salmon twisted on a cream cheese blini
- Grilled bell peppers, sun-dried tomatoes, basil pesto and cream cheese dip on a shell
- Panko-crumbed prawn with Sriracha dip on cucumber







## **SNACKS PLATTER OPTIONS**

All platters feed 10 to 15 people

### **The Meat Supreme Platter**

- Succulent pork loin ribs
- BBQ chicken drumsticks
- Cheese grillers
- Lamb meatballs
- Venison and apricot skewers
- Boerewors lollipops
- Chicken and mushroom pies

### **The Smack Platter**

- Mini lamb burgers
- Mini Portuguese Prego rolls
- Mini vetkoek and mince
- Vegetable spring rolls and beef samoosas
- Mini spiced chicken and guacamole wraps

### **The Corporate Sandwich Platter**

(Vegetarian option available upon request)

An array of toppings on various bread types (open and closed sandwiches)

- Pastrami, horseradish and beetroot relish
- Basil pesto, Buffalo mozzarella and tomato slices
- Pulled pork, Dijon mustard and gherkins
- Norwegian salmon, cream cheese and capers
- Cajun and sweet chili roasted chicken

### **The All-Purpose Sandwich Platter**

(Vegetarian option available upon request)

An assortment of toppings on various bread types

- Chicken and tangy mayonnaise
- Egg and mayonnaise
- Ham, cheese and tomato slices
- Basil pesto, Mediterranean vegetables and medallion mozzarella







## **SNACKS AND DESSERT PLATTER OPTIONS**

**All platters feed 10 to 15 people**

### **Cheese Platter**

- An assortment of locally sourced and imported cheeses
- A selection of biscuits and bread
- An array of dips and sauces
- Assorted dried fruits and nuts
- A variety of preserves and jams

### **Mini Treats & Sweets Platter**

- Mini lamingtons and carrot cakes
- Mini chocolate éclairs filled with Chantilly cream
- Mini milk tarts, peppermint crisp treats and granadilla desserts
- Mini berry cheesecakes
- Mini koeksisters and chocolate brownies

### **Crudes Platter**

- Freshly sliced julienne vegetables
- Blanched cauliflower, asparagus and snap peas
- Kalamata olives, Danish feta and sundried tomatoes
- Selection of tzatziki, baba ganoush, hummus and roasted bell pepper dip

### **Kid Next Door Platter**

- Chicken nuggets
- Beef and chicken burgers
- Corn dogs
- Hawaiian and margherita pizza bites
- Potato smileys

### **Fruity Fruits Platter**

- Assortment of freshly sliced seasonal fruits and skewers
- Served with whipped Chantilly cream and honey







## **SALAD TRAY OPTIONS**

**All trays feed 10 to 15 people**

### **Chilled Curried Shell Pasta Salad**

This dish features chopped red onions and mixed bell peppers, sautéed with aromatic curry spices, blended with tangy mayonnaise and a selection of secret ingredients

### **Vibrant Moroccan Cous-Cous Salad**

A colourful ensemble of fresh shredded carrots, raisins, roasted red bell peppers, zucchini, eggplants, almond flakes and fried chickpeas, elegantly served on a bed of wild rocket greens

### **Potato Salad With A Twist**

Softly boiled potatoes combined with sautéed onions and bacon, enveloped in a distinctive tangy mayonnaise infused with mixed herbs. Garnished with boiled eggs and dill cucumbers.

### **The Greek Salad**

A delightful mix of rainbow lettuce, cucumber ribbons, cocktail tomatoes, Kalamata olives, Danish feta cheese and croutons, complemented by a Greek salad dressing.

### **The Cobb Salad**

Featuring grated egg yolks and whites, diced crispy bacon, cocktail tomatoes, cucumbers, spring onions and chopped grilled chicken, served with a classic Thousand Island dressing.

### **Salad Nicoise**

Tender shredded tuna, boiled eggs, cocktail tomatoes, Kalamata olives, blanched green beans, baby potatoes on a bed of cos lettuce, drizzled with a refreshing lemon and olive oil vinaigrette.







## **HOME COOKED TRAY OPTIONS**

**All trays feed 15 to 20 people**

### **The Classic Alfredo Pasta With A Twist**

Featuring Hickory ham OR chicken sautéed with button mushrooms, cream and a blend of seasonings

### **Lasagne Tray**

Prepared with beef, chicken or vegetables following Granny's recipe, crowned with mozzarella cheese and baked to a golden perfection.

### **Chicken à la King**

Tender chicken cubes, a medley of mushrooms, onions and bell peppers, glazed with sherry and fresh cream, garnished with chopped parsley.

### **Lamb, Chicken, Or Vegetable Biryani**

Crafted in the traditional Durban style. Accompanied by Dhal and Sambals.







## **BRAAIS & SPITBRAAIS**

**Catering for 25 people and more**

### **The Trio Braai Meats**

A choice selection of **(three)** meats:

- Boerewors
- Lamb chops or Beef steaks
- Chicken thighs or Pork chops

Accompanying these meat options are **(three)** salad choices:

- Garden Salad, Potato Salad, Pasta Salad, Beetroot Salad or Coleslaw.

The meal concludes a serving of Traditional Malva Pudding paired with custard.

### **The Lekker Chesanyama Braai**

A choice between **(three)** meats:

- Boerewors
- Lamb chops or Beef steaks
- Chicken thighs or Pork chops

**Two** salads are included;

- Garden Salad, Potato Salad, Pasta Salad, Beetroot Salad or Coleslaw.

Additionally bread rolls and mini butter are provided

### **The Whole Lamb On The Spit With Starters**

Guests can enjoy **(two)** salads choices:

- Garden Salad, Potato Salad, Pasta Salad, Beetroot Salad or Coleslaw

Accompanied by bread rolls and mini butter.

This dish showcases A-grade Lamb marinated with our signature blend of spices.

Choose a preferred side of **(one)** vegetables:

- Grilled vegetables and corn on the cob OR
- Creamy spinach and roasted butternut

Choose a preferred choice of **(one)** starch:

- Baked potato
- Pap and sauce
- Rice and gravy

The meal concludes a serving of Traditional Malva Pudding served with custard

**We cater for a Halal / Hindu option on request**







## **BRAAIS & SPITBRAAIS**

**Catering for 25 people and more**

### **Whole Lamb on the Spit**

Indulge in an A-grade lamb, meticulously seasoned and basted with our signature blend of spices.

Accompanied by (one) side of vegetables:

- Grilled vegetables and corn on the cob OR
- Creamy spinach with roasted butternut

Choose a preferred side of (one) starch:

- Baked potato
- Pap with sauce
- Rice with gravy

Conclude your meal with our delectable Malva pudding served with custard.

### **The Trio Meat on the Spit:**

Customize the experience with a selection of (Three) meats:

- Lamb roll
- Pork roll
- Beef roll
- Whole chicken

Compliment the choice of meats with a selection of (two) salad choices:

- Garden salad
- Potato salad
- Pasta salad
- Beetroot salad
- Coleslaw

Complete the meal with a bread roll and a portion of mini butter.







## ROAST BUFFETS

**Catering for 25 people and more**

(Three) Meat Selection with Sides

A choice of **(two)** Salads:

- Greek Salad, Potato Salad, Pasta Salad, Beetroot Salad or Coleslaw

Bread rolls and mini butters

Selection of **(three)** roasted meats:

- Lamb, Beef, Pork or Chicken

Accompanied by **(one)** choice of vegetables:

- Grilled vegetables and corn on the cob OR
- Creamy spinach with roasted butternut

Select your preferred choice of **(one)** starch:

- Baked potato
- Pap and sauce
- Rice and gravy

Malva pudding served with custard

### **Two Meat Selection with Sides**

A choice of **(two)** salads:

- Greek Salad, Potato Salad, Pasta Salad, Beetroot Salad or Coleslaw

Bread rolls and mini butters

Selection of **(two)** roasted meats:

- Lamb, Beef, Pork or Chicken

Choose **(one)** preferred side of vegetables:

- Grilled vegetables OR
- Creamy spinach and roasted butternut

Choice of **(one)** starch:

- Baked potato
- Pap and sauce
- Rice and gravy

Dessert available for an additional cost.







## PICNIC BOXES & HIGH TEAS

### Picnic Box

Delivered in specially designed packages for two individuals, The Picnic Box features:

- A variety of gourmet sandwiches
- Assorted cheeses and cold cuts
- Fresh and dried fruits
- Roasted nuts, chocolates, and biscuits

Optionally, customers can request small JC Le Roux bottles and plastic Champagne glasses for an additional fee.

### High Tea

Reservations for High Tea are exclusively available for groups of 25 or more participants and include:

- Gourmet sandwiches and filled croissants
- Assorted mini tartlets like milk tart, peppermint tart, and apple pies
- Mini scones accompanied by various condiments
- An assortment of mini cakes such as petit fours, lamingtons, carrot cake, and chocolate squares

Additionally, guests have unlimited access to a tea and coffee station.

