

PRIVATE CLIENTS

Quote available on request once selected desired line items. Please send with number of people, location and date of event.

NOTE: service fee still to be added and delivery costs may apply

BREAKFAST / BRUNCH

THE LIGHT GRUB

R 100pp

Simple and fresh — perfect for casual gatherings or morning catchups

Includes:

- *Mini croissants or muffins*
- *Yogurt cups with granola & fruit*
- *Seasonal fruit platter*
- *Juice or infused water*

THE SOULFUL SPREAD

R 220pp

Brunch with heart — warm, nourishing, and beautifully balanced

Includes:

- *Scrambled eggs or mini frittatas*
- *Chicken or beef or pork sausages*
- *Fresh scones with jam & cream*
- *Fruit skewers*
 - * *Breakfast Potatoes*
- *Yogurt & granola jars*
- *Mini flapjacks with syrup*
- *Juice & infused water*

PRIVATE CLIENTS

THE LUXE BRUNCH TABLE

R 380pp

Stylish and indulgent – ideal for bridal showers, milestone birthdays, or styled events

Includes:

- *Gourmet egg dish (mini shakshuka, benedict cups, or frittata) / scrambled eggs*
- *Bacon, sausages, grilled mushrooms, spinach and grilled cherry tomatoes*
- *French toast or buttermilk flapjacks with berries & syrup*
- *Artisan breads & mini pastries*
- *Fruit & cheese board*
- *Yogurt bar with toppings*
- *Juice, infused water, optional mimosas*

THE CHEF BLACK BRUNCH AFFAIR

R 420pp

Elegant, curated, and fully immersive – for clients who want the full luxury experience

Includes:

- *Plated or styled buffet*
- *Gourmet egg dish (e.g. truffle Parmesan scrambled eggs, smoked salmon benedict)*
- *Premium meat (e.g. lamb sausages, grilled steak strips)*
 - * *bacon*
 - * *Breakfast potatoes*
 - * *Mini pork sausages*
- *Vegetable medley (grilled asparagus, heirloom tomatoes, sautéed mushrooms)*
- *French toast tower and pancake stack with toppings bar*
- *Cheese, fruit, and pastry station*
- *Yogurt, muesli, and smoothie bar*
- *Dessert bites (e.g. mini lemon tarts, chocolate pots)*
- *Juice, infused water, mocktail or mimosa station*
- *Coffee & tea station*

LUNCH/DINNER

OPTION 1

The Gather Package (R160)

1 proteins (Beef or Chicken), 1 starch, 1 veg, 1 salad.

**Add extra protein @ R50pp*

OPTION 2

The Essence Package (R250)

2 proteins (Beef & Chicken), 2 starches, 1 veg, 2 salad.

**Substitute with lamb or fish - extra R30pp*

OPTION 3

The Indulge Package (R295)

3 proteins (Beef, fish & Chicken), 2 starches, 2 veg, 2 salad.

**Substitute with lamb R30pp*

OPTION 4

The Chef Black Affair (R350)

4 proteins, 2 starches, 3 veg, 2 salads.

**Substitute with lamb R30pp*

OPTION 5

B R A A I (R320)

Beef short rib, Chicken (wings, thighs or drumsticks), skinny wors, 2 starches, 1 veg, 2 salad/ 3 salads

**Substitute with lamb or fish R40pp*

OPTION 6

E L E V A T E D B R A A I (R420)

Beef short rib/ Sirloin with chimichurri (extra R15pp), chicken (wings, thighs or drumsticks), skinny wors, whole fish/ prawns (extra R30pp), lamb chops, 2 starches, 2 veg, 2 salad/ 4 salads

SPITBRAAI

CAN BE OUTSOURCED

Please refer to our Starches and Sides for selection

Please note: the minimum order for set buffet menu is 20 people.

For less than 20 people a quote will be provided at our discretion.

CATERING BUFFET SELECTION

VEGETABLES

- *Creamed Spinach*
- *Cauli & Broccoli Bake*
- *Braised spinach*
- *Fried Cabbage*
- *Mixed vegetables creamy bake*
- *Roasted vegetables*
- *Mashed pumpkin / butternut*
- *Grilled pumpkin / butternut*
- *Sauted green beans*
- *Honey glazed carrots*
- *Steamed Broccoli*
- *Stir fry julienne veggies*
- *Grilled Mexican sweetcorn*
- *Steamed sweetcorn*
- *Mediterranean vegetables*
- *Stewed butternut & chickpea*
- *Grilled olive and lemon baby marrow*
- *Roasted beetroot*
- *Grilled brocollini*
- *Grilled asparagus*
- *Sautéed Cabbage*
- *Steamed peas*



CATERING BUFFET SELECTION

SALADS

- *Greek salad*
- *Summer salad (variations differ)*
- *Spinach bacon & basil salad*
- *Corn & black beans salad*
- *Broccoli salad*
- *3 Bean salad*
- *Potato salad*
- *Coleslaw*
- *Salsa*
- *Rocket, green beans, halloumi salad*
- *Beetroot, Feta & butternut salad*
- *Summer Asian Slaw*
- *Chakalaka*
- *Caprese salad*
- *Caesar salad*
- *Quinoa salad*
- *Watermelon and feta salad*
- *Cucumber salad*
- *Carrot salad*
- *Mediterranean Cous cous*
- *Pasta salad*



CATERING BUFFET SELECTION

PROTEIN

- *Beef Stew/Curry*
- *Beef roast*
- *Beef Stroganoff*
- *Beef meatballs*
- *Chicken Stew/Curry*
- *Roasted Chicken thighs/ drumsticks*
- *Chicken ala King*
- *Creamy Chicken & Mushroom*
- *Butter chicken*
- *Chicken skewers*
- *Chicken wings*
- *Crispy chicken schnitzel*
- *Stuffed Spinach & Feta Chicken fillet*
- *Grilled/Fried Hake*
- *Creamy mussels*
- *Grilled/ fried calamari*
- *Whole red snapper/ tilapia fish
(Mediterranean or in lemon butter sauce)*
- *Prawns*
- *Sirloin slices and chimichurri*
- *Lamb Curry*
- *Crispy lamb koftas and yogurt*
- *Lamb Roast*
- *Lamb Chops*



CATERING BUFFET SELECTION

PLANT-BASED & VEGETARIAN PROTEINS

- *Grilled Halloumi with Herbs*
- *Stuffed Bell Peppers with Lentils & Quinoa*
- *Black Bean & Corn Patties*
- *Chickpea & Spinach Curry*
- *Lentil Bobotie*
- *Tofu Stir Fry with Teriyaki Glaze*
- *Mushroom Stroganoff*
- *Cauliflower Steaks with Chimichurri*
- *Baked Falafels with Hummus*
- *Lentil Koftas with minted yoghurt or vegan tzatziki*
- *Black Bean Patties with avocado crema*
- *Chickpea & Sweet Potato Cakes with tahini drizzle*
- *Butter Bean & Coconut Curry*
- *Spiced Lentil & Tomato Stew*
- *Chickpea "Meatballs" in a smokey tomato sauce*
- *Three-Bean Chilli (black beans, red kidney, chickpeas)*
- *Crispy Roasted Chickpeas*
- *Grilled Portobello Mushrooms stuffed with herbed breadcrumbs*
- *Mushroom & Walnut Mince*
- *Creamy Mushroom Stroganoff*
- *Tempura Oyster Mushrooms (crunchy + umami-packed)*

VEGETARIAN CHEESE-BASED OPTIONS (NOT VEGAN)

- *Grilled Halloumi Skewers*
- *Spinach & Feta Stuffed Mushrooms*
- *Ricotta & Spinach Cannelloni*
- *Mushroom & Goat Cheese Phyllo Parcels*
- *Cheesy Eggplant Parmesan*
- *Caprese Stack with Mozzarella, Tomato & Basil*
- *Roasted Vegetable & Feta Tartlets*

CATERING BUFFET SELECTION



DESSERT

- *Malva pudding served with custard*
- *Chocolate pudding with fresh cream*
- *Vanilla panna cotta*
- *Crème brûlée*
- *Tiramisu*
- *Peppermint crisp tart*
- *Churros*
- *Mini donuts*
- *Waffle bites with Nutella drizzle*
- *Fruit skewers*
- *Pineapple carpaccio with lime and chilli syrup*
- *Waffles served with Ice cream*
- *Chocolate duo mousse with fresh strawberry*
- *Berry Cheesecake*
- *Passion fruit cheesecake*
- *Fresh fruits*
- *Cake of the day - Red velvet/ Chocolate/ Carrot/ vanilla, caramel cake*

HARVEST TABLE / FINGER FOODS

Welcome your guests with our mouthwatering snacks & finger foods.

All prices are per person charge. Minimum order is 20pax :

Harvest Table Setup at an additional cost of R3600 if no mains and other food is being ordered and R1000 if mains and other food is ordered.

OPTION 1

Charcuterie harvest table: R180pp (fresh and dried fruits, jams and preserves, dips and assorted cheese, cold meat and Biltong, crackers, nuts and olives. (POPULAR)

OPTION 2

Charcuterie harvest table + hot protein, 1 Cold. R220pp

OPTION 3

Charcuterie harvest table + 2 hot proteins, 2 Cold R250pp

OPTION 4

Charcuterie harvest table + 4 hot proteins, 3 Cold and 1 sweet treat R320pp

OPTION 5

Charcuterie harvest table + 4 hot proteins, 4 Cold and 2 sweet treats R350pp

HARVEST TABLE / FINGER FOODS

HOT PROTEINS

- Crispy Chicken strips
- Glazed chicken wings
- Char-grilled Chicken Skewers
- Grilled chicken breast bruschetta
- Spicy Chicken livers bruschetta
- Sticky pork ribs
- BBQ beef ribs
- Beef sliders
- Chicken sliders
- Beef Meatballs
- Cocktail beef sausages
- Chilli lamb Sausage
- Beef fillet bruschetta
- Fillet steak and haloumi skewers
- Hake goujons
- Tempura Prawn

SWEET TREATS

- Milk tartlets
- Pecan nut tartlets
- Lemon/Berry Cheesecake
- Lemon meringue tart
- Chocolate mousse duo
- Mini variety cake squares

COLD OPTIONS

OPTIONS:

- Vegetarian Wraps
- Cheese rolls
- Cocktail chicken pies
- Spinach & Feta phyllo pastries
- Chicken spring rolls
- Veg spring rolls
- Beef/Chicken samoosa
- Assorted cold meats
- Salmon & cream cheese bruschetta
- Cottage cheese & tomato bruschetta
- Spinach & feta cheese bruchetta
- Vegetarian Bruchetta
- Quiche