

CATERING SUPREME MENUS 2025

Minimum Catering and Delivery Fee of R1000.00 including vat applies to all functions,
Platters Excluded.

Buffet Menus

Minimum of 5 guests per dish or R120.90 pp ex vat if less than 5 guests (unless otherwise specified)

Buffet dishes are accompanied by relevant starch and seasonal vegetables or salads. Cocktail rolls and butter are also included.
Should you wish to have more than one accompaniment available, please let us know and we can quote accordingly.

Pre-Packed Meals – Including Plastic Knife, Fork, Serviette & Condiments

Minimum of 5 guests per dish or R120.90 pp ex vat if less than 5 guests

Our Pre-Packed Meals are accompanied by relevant starch and seasonal vegetables or salads, cocktail rolls and butter.



CHICKEN DISHES

Chicken Pasta Bake

Creamy oven-baked Chicken Lasagna

¼ Grilled Chicken served with crispy oven-roasted Potato Wedges & Chakalaka

Chicken Fillet Prego Roll (1 p/p) served with crispy oven-roasted Potato Wedges

Traditional Durban Chicken Curry (on the bone) served with rice, sambals & chutney

Slow-cooked Chicken Casserole (on bone) served with fluffy white rice

Chicken Fillet Kebabs (2 p/p) served with crispy oven-roasted Potato Wedges

Classic Creamy Chicken a la King

Creamy Chicken Tagliatelle

Chicken Alfredo (with Smoked Ham)

Homemade Chicken & Mushroom Pie

Chicken Breast stuffed with Spinach & Feta, topped with Cheesy Mushroom Sauce

Traditional Chicken Fillet Curry (off the bone) served with rice, sambals & chutney

Traditional Chicken Breyani & Dhal served with sambals & chutney

(*SA) Classic Chicken Coq-au-vin cooked in wine and served with fluffy white rice

(*SA) Mildly spicy Cape Malay Chicken Curry (off the bone) served with rice

(*SA) Stir-fry Sweet & Sour Chicken served with Egg Noodles

(*SA) Sweet & Sour Chicken served with fluffy white rice

(*SA) Thai Green Chicken Fillet Curry served with fluffy white rice



BEEF DISHES

Oven-baked Italian Beef Lasagna

Cottage Pie

Prego Steak Roll (1 p/p) served with crispy oven-roasted Potato Wedges

Spaghetti Bolognaise

Homemade Beef & Chunky Vegetable Pie

Braised Steak & Onion served with fluffy mash potato

Durban Beef Curry (off the bone) served with rice, sambals & chutney

Homemade Steak & Kidney Pie

(*SA) Creamy Beef Stroganoff

(*SA) Slow-cooked Red Wine Beef & Thyme Casserole served with fluffy white rice

(*SA) Slow-cooked Irish Beef Stew served with fluffy white rice

Beef Stir-fry served with Egg Noodles

(*SA) Red Thai Beef Curry served with fluffy white rice

Rump Kebabs (2 each) served with crispy oven-roasted Potato Wedges

Sliced Fillet of Beef (220g) served with baby potatoes and seasonal vegetables (Min 10)



VEGETARIAN DISHES

Macaroni & Cheese

Vegetable Curry served with rice, sambals & chutney

Vegetable Cottage Pie topped with creamy mash potato

Leek, Lentil and Sweet Potato Bake

Homemade flaky pastry Feta & Spinach Pie

Oven-baked Vegetable Lasagna

Oven-baked Butternut and Broccoli Lasagna

Yellow Potato and Chick Pea Curry Roti's (2 pp)

Vegetable Breyani and Dhal served with sambals & chutney

Cannelloni Stuffed with Spinach and Feta



LAMB / MUTTON DISHES – Minimum 10 guests

Durban Mutton Curry (on the bone) served with rice, sambals & chutney

Traditional Mutton Breyani & Dhal (on the bone)

(*SA) Irish Lamb Hot Pot (on the bone) served with rice

(*SA) Slow-cooked Lamb Shank Potjie served with fluffy mash potato

Moroccan Lamb Kebabs served with crispy oven-roasted Potato Wedges

Lamb Breyani & Dhal (off the bone)

Lamb Curry (off the bone) served with rice, sambals & chutney

Slow-cooked Whole Lamb Shank served with fluffy mash potato



FAVOURITES

Grilled Hake with crispy oven-roasted Potato Wedges (Minimum 5 guests)

Minimum 20 Guests:

Roast Chicken, Roast Potatoes & Veggies

Braai-style 2 Meats : Chicken, Wors, Pap & Chakalaka (cooked at our premises)

Roast Beef, Roast Potatoes & Vegetables

Braai-style 3 Meats : Chicken, Wors, Steak, Pap & Chakalaka (cooked at our premises)

Braai-style 3 Meats : Chicken, Wors, Chop, Pap & Chakalaka (cooked at our premises)

Roast Lamb, Potato Bake & Vegetables

(*SA) Slow Cooked Oxtail with creamy mash potato

(*SA – Subject to Availability)

Our Buffet dishes are quoted inclusive of relevant cutlery, crockery and heating equipment.

Prices quoted are exclusive of vat and delivery charges (dependent on location).

Prices are subject to change without prior notice.



Breakfast Menus

Min 20 guests / Less than 20 guests, price subject to quotation

English Breakfast

Grilled Streaky Bacon

Scrambled Eggs

Spicy Mutton Chipolatas

Vegetarian Sausages (numbers to be advised)

Grilled Tomato

Rosti Potatoes

Grilled Mushrooms

Sliced Bread & Rolls

Fresh Fruit Juice / Nescafe Coffee & Assorted Herbal Teas

Breakfast/Brunch

Assorted Muffins

Assorted Danish Pastries

Croissants with Grated Cheese

Individual Baby Yoghurts

Open Danish Sandwiches

Freshly Sliced Seasonal Fruit Platter

Cheese Puffs / Mini Chicken Pies / Savoury Quiche /

Cheese & Sweetcorn Samosas / Thai Chicken Springrolls

Fresh Fruit Juice / Nescafe Coffee & Assorted Herbal Teas

Our Breakfast Menus are quoted inclusive of relevant cutlery, crockery and heating equipment

Prices quoted are exclusive of vat and delivery charges (dependent on location) Prices are subject to change



Cocktail Menus

MINIMUM 20 PERSONS

Option 1

Hot Snacks

Grilled Lamb Riblets

Italian Meatball Sticks

Ginger & Hoisin Chicken Drummetts

Cocktail Sausage Rolls with Sesame Seeds and Mustard Dip

Cheese & Sweetcorn Samoosas with Chilli Dip (V)

Cocktail Cheese Rissoles (V)

Cold Snacks

Mini Hamburgers with Pickles & Ketchup

Smoked Cocktail Cheese Grillers

Spicy Chicken Satay Sticks

Mini Cherry Tomato & Black Olive Tartlets (V)

Creamy Eggs with Mustard & Parsley (V)

Cheese & Pickle Sticks (V)

Option 2

Hot Snacks

Char Grilled Rump Kebabs with Olive Oil, Black Pepper & Coarse Salt

Thai Chicken Meatballs

Cocktail Chicken & Mushroom Pies

Vol-au-Vents filled with Creamed Spinach (V)

Veg Springrolls with sweet chilli dipping sauce (V)

Cocktail Savoury Quiches (V)

Cold Snacks

Cocktail Grilled Chicken & Cheese Burgers with Sweet Chilli Sauce

Rolled Salami & Gherkin Sticks

Chicken Liver Pate served with Toasted Herb Bread

Cocktail Chicken Chipolatas Glazed with Sweet & Sour Sesame Sauce

Fish Goujons with Tartare Sauce

Cold Vegetarian Quiche (V)



Option 3

Hot Snacks

Grilled Chicken Wings

Spicy Mutton Sausage on a Stick

Steak & Kidney cocktail Pies

Veg Springrolls with sweet chilli dipping sauce (V)

Italian Palmer Wheels (V)

Mini Veg Kebabs (V)

Cold Snacks

Mini Portuguese Rolls with Rare Roast Beef, Dill & Mustard

Cocktail Mutton Sausages with Mustard Dipping Sauce

Crumbed Chicken Strips with Fruit Chutney Mayo

Spinach & Corn Chilli Bites with Dip (V)

Cocktail Quiches with Assorted Fillings (V)

Cheese & Pickle Sticks (V)

Option 4

Hot Snacks

Grilled Lamb Riblets

BBQ Chicken Winglets

Steak & Kidney Cocktail Pies

Crab Fritters with a Dipping Sauce

Crumbed Button Mushrooms with Tartar Sauce (V)

Veg Springrolls with sweet chilli dipping sauce (V)

Cold Snacks

Mini Wraps – Chicken & Beef

Cocktail Fruit Kebabs (V)

Cocktail Mutton Sausages with Mustard Dipping Sauce

Chicken Strips with Curry Mayo Dip

Butternut & Cinnamon Fritters (V)

Mini Quiches with Assorted Fillings (V)

Our Cocktail Menus are quoted inclusive of relevant cutlery, crockery and heating equipment

Prices quoted are per person, exclusive of vat and delivery charges (dependent on location)

Prices are subject to change



Platters Menu

Minimum Order of Two Full Platters Required.

Full Platters serve 6 to 8 persons as a light snack

Menu Items on our Platters are subject to availability and could be substituted at our discretion without prior notice.

Cold Platters

Sandwich Platter

White & Brown Low GI Breads with assorted fillings

Cocktail Roll Platter

White and Dark Brown Cocktail Rolls with assorted fillings

French Canape Platter

Toasted French Breads topped with Sliced Beef, Pickled Dill & Mustard;
Smoked Chicken & Light Curry Mayo; Cream Cheese & Cucumber;
Cheddar Cheese & Chilli Jam

Crudit  Platter

A selection of crisp Seasonal Garden Veggies –
Cucumber sticks; Celery sticks; Carrot sticks; Coloured Peppers;
Pineapple Wedges; Cherry Tomatoes; Low-fat Cream Cheese Dip

Yankee Platter

Mini Beef & Chicken Burgers; Mini Hot Dogs & Chilli Dogs

Wrap Platter

Healthy Wraps with Lettuce, Tomato, Grilled Chicken Breast;
Tender Stir Fry Beef Strips; Vegetarian Frys Strips;
Cream Cheese & Cucumber

Cold Vegetarian Platter

Assorted Mini Veg Quiche; Sweetcorn Chilli Bites; Stuffed Eggs;
Cheese & Onion Towers; Pineapple Wedges with Chilli Spice;
Cream Cheese & Cucumber finger sandwiches



Mezze Platter

Toasted French Breads with three Italian dips – Hummus; Tzatziki;
Cream Cheese & Sweet Chilli, Grapes, Pineapple Slices, Olives,
Pepperdew, Grilled Brinjal and Sweet Date Rolls

Road Runner Chicken Platter

Roast Chicken Pieces; Sticky Buffalo Wings; BBQ Drumsticks;
Chicken Tikka Sosasies; Thai-spiced Chicken Meatballs;
Deep-fried Cheese Balls, garnished with Cheddar & Feta Cubes

Best & Proven Platter

Fish Goujons with Tartare Sauce; Spicy Cocktail Sausages;
Stuffed Eggs; Thai-spiced Chicken Meatballs; Cajun-style Chicken Pieces;
BBQ Wings

Mozzies Deli Delight

A variety of continental cold cuts – Fleishkaizer; Hamburger Loaf;
Grilled Sirloin; Peppered Salami; Sandwich Ham; Rolled Chicken Loaf;
Olives, Cocktail Pickled Onions and Gherkins

Bar Bites Platter

0.75 kg Sliced Biltong, 0.75 kg Dry Wors
Olives, Pickles, Nuts & Dried Fruit

SA Cheeseboard

A selection of SA's finest Cheeses – Camembert; Brie; Blue Cheese;
Chevin; Gouda; Cheddar Cheese & Onion Towers; Olives & Pickles
Served with Savoury Biscuits

Hollywood Movie Star

Mini Caramel Swiss Rolls; Chocolate Mini Cupcakes; Chocolate Brownies;
Assorted Mini Cupcakes; Chocolate Lamingtons; Shortbread Fingers

Morning Power Break

Assorted Danish Pastries; Assorted Muffins;
Fresh baked Croissants and Scones
Served with Mini Butters and Jams



Hot Platters

Hot Veggie Bites Platter

Med Veg Kebabs; Cheese & Potato Rice Balls;
Spinach & Feta Quiche; Cheese & Sesame Pies;
Savoury Palmier Wheels; Thai Veg Spring Rolls

French Connection Platter

Cocktail Steak Pies; Mini Chicken & Mushroom Pies;
Cocktail Sausage Rolls; Mini Cheese Pies;
Spinach & Feta Quiche; Savoury Palmier Wheels

Orient Express Platter

Spicy Lamb Kofta; Mini Babotie Mince Pies;
Cocktail Mince Samosas; Spinach & Corn Chilli Bites;
Cocktail Veg Spring Rolls; Jalapeno Chilli & Cheese Riceballs

Bangkok Wok Platter

Chicken Satays; Rump Satays; Thai Chicken Spring Rolls;
Thai Chicken Meatballs; Stuffed Cheesy Jalapenos;
Chilli and Lime Fishcakes

Cape to Cairo Platter

Barbeque Pork Spare Ribs; Buffalo Chicken Wings;
Spicy Lamb Meatballs; Chicken Kebabs;
Cheese & Sweetcorn Samosas; Potato Samosas

Hot Chicken Delight Platter

Peri-Peri Chicken Drumsticks; Barbeque Chicken Wings;
Grilled Chicken Kebabs; Tandoori Chicken Pieces

SA Braai Platter

Lamb Riblets; Peri-Peri Chicken Drumsticks; Chicken Kebabs
Boerewors Bites; Rump Kebabs; Mutton Chipolatas

Our hot platter prices are quoted inclusive of side plates, serviettes and serving utensils.

Hot Trays can be hired at R90.00 each excluding vat per Hot Tray / 1 Hot Tray per 2 x Hot Platters



Spit Braai Menus (Minimum 40 guests)

Please note that the following braai menu options include the relevant crockery, cutlery, buffet tables & tablecloths for food service area. In addition, heating equipment and condiments i.e. toothpicks, serviettes, salt and pepper and serving utensils are included. Should your function end by 5pm there is no additional charge for catering chef staff.

Traditional Whole Lamb on a Spit

Whole A2 Super Lamb Basted with Lemon & Herb and served with Mint sauce.

Creamy Potato Bake

Vegetarian Pasta Bake

Greek Salad & Dressing

Coleslaw

Three Bean Salad

Garlic bread

Rolls and Butter

Three Meat Spit Braai

Rolled Legs of Lamb

Rolled Prime Rib of Beef

Rolled Leg of Pork (or replace any of the above with a chicken option)

Creamy Potato Bake

Vegetarian Pasta Bake

Greek Salad & Dressing

Coleslaw

Three Bean Salad

Garlic Bread

Rolls and Butter



Braai Menus (Minimum 20 guests)

Casual Two Meat Braai (Choose any two Meats):

120g Boerewors / 160g Steak / 250g Brisket Steak

Marinated Chicken Thigh / Chicken Kebab / 2 x 80g Mutton Sausage

Pap & Chakalaka

Coleslaw

Potato Salad

Rolls and Butter

Three Meat Braai

Beef Short Rib

Boerewors

Mozambican Chicken Thigh

Pap & Chakalaka

Potato Salad

Coleslaw

Rolls and Butter

Traditional Braai

Best-end Lamb Chop

Chicken Sosatie

Boerewors

Creamy Potato Bake

Pap & Chakalaka

Greek Salad & Dressing / Pasta Salad

Garlic Bread / Rolls and Butter



Pre-Carved Menu (Minimum 20 Guests)

Please note that the following menu option include the relevant crockery, cutlery, buffet tables & tablecloths for food service area. In addition, heating equipment and condiments i.e. toothpicks, serviettes, salt and pepper and serving utensils are included.

Pre-Carved Menu

Succulent Roasted Leg of Lamb Basted with Lemon & Herb and served with Mint sauce.

Creamy Potato Bake

Vegetarian Pasta Bake

Greek Salad & Dressing

Coleslaw

Three Bean Salad

Garlic Bread

Rolls and Butter



Dessert Menu

(Minimum 10 guests per Dessert)

Cold Desserts

Fresh Seasonal Fruit Salad with Whipped Passion Fruit Cream

White and Brown Mint Chocolate Mousse

Vanilla Ice Cream served with Chocolate Sauce

Apple Crumble served with Fresh Cream

Amarula-filled Chocolate Éclairs

Chocolate Brownies served with Vanilla Ice Cream

Traditional Sherry Trifle

Banana, Caramel and Peppermint Crisp Tart

Black Forest Gateaux

Crème Brûlée

Tira Misu

Cheese Cake

Hot Desserts

Bread and Butter Pudding with Butterscotch Sauce

Homemade Apple Pie with Pouring Cream

Malva Pudding with Hot Vanilla Custard

Cape Brandy Pudding with Hot Vanilla Custard

Cocktail (shooter-glass) desserts

Mint Chocolate Mousse

Peppermint Crisp Tart

Sherry Trifle

Tira Misu

Prices quote are per person and are exclusive of vat.