



MALITA  
JOUBERT  
*Catering*

BAKENHOF

WINELANDS VENUE

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**SAMPLE MENU OPTIONS  
2024**

**PLEASE NOTE: ALL PRICES ARE EXCL VAT**



## MENU ONE

### Canapes

2 Floating Canapes

### Main Course - please choose one

PLATED

Braised lamb shoulder with bone

Butternut puree

Potato fondant

Seasonal vegetables

OR

Chicken Ballotine stuffed with feta & peppadew

Bobotie wrapped in filo pastry

Seasonal vegetables

Potato Rostis

OR

Chicken Ballotine stuffed with spinach & feta

Crispy pancetta

Sauteed spinach

Pommes Fondant

Seasonal vegetables

### DESSERT

PLATED

Luxury Double Chocolate Brownie with Salted Caramel popcorn & Vanilla ice cream

R390.00  
per person  
EXCL VAT





## MENU TWO

### Canapes

4 Roaming canapes OR Pizza Bar OR Slider Bar OR Taco Bar

### Main Course - Please choose one

PLATED

Braised Short-rib on the bone with Rosemary jus

Creamy parmesan Mash potatoes

Roasted pumpkin slice

Garlic broccoli

OR

Sirloin on the bone with Mushroom jus

Cauliflower puree

Roasted baby carrots

Potato croquette

OR

Chicken fillets layered with Spinach, Feta & crispy bacon with a mushroom sherry sauce

Pommes Anna

Seasonal vegetables

### DESSERT

BUFFET OR ROAMING

Choose any 4 options

R455.00  
per person  
EXCL VAT





## MENU THREE

### Canapes

Harvest Table

### Main Course - please choose one

PLATED

Leg of Lamb with Individual homemade Chicken pie  
Seasonal vegetables  
Sweet potato fritters  
Pommes Fondant

OR

Rooibos Porkbelly  
Smoked Sweet potato & potato Mash  
Seasonal vegetables

### DESSERT

BUFFET OR ROAMING

Choose any 4 options

R490.00  
per person  
EXCL VAT





## MENU FOUR

### Canapes

5 Roaming canapes OR Harvest Table

### Main Course - Please choose one

PLATED

200 gr Fillet of Beef with red wine jus  
Mustard-infused potato mash & parmesan crisp  
Seasonal vegetables

OR

150 gr Fillet of Beef & 100 gr Spinach & feta Chicken ballotine  
Butternut puree  
Potato croquette  
Seasonal vegetables

OR

Pan-fried Kingklip with Roasted rosa tomatoes  
Cauliflower puree  
Asparagus & Broccoli  
Charred Corn

### DESSERT

BUFFET OR ROAMING

Choose any 4 options

R515.00  
per person  
EXCL VAT



## MENU FIVE

### Canapes

5 Roaming canapes

### Main Course - Please choose one

PLATED

Slow cooked Lamb shank with a red wine jus  
Creamy parmesan mashed potatoes  
Pearl onions  
Seasonal vegetables

OR

### FAMILY STYLE TO THE TABLE

- 2 proteins
- 4 side dishes

### DESSERT

Any dessert from the list

R570.00  
per person  
EXCL VAT



## MENU SIX

### Canapes

4 Roaming canapes

### Bread course to the table

Please choose one bread option:

Sourdough / Sundried tomato breadsticks / Olive breadsticks / Mini Vetkoek /  
Sesame cocktail buns / Mini Roosterkoeke

Please choose three sides:

Butter / Cheddar / Camembert / Snoek pate / Biltong pate / Chicken liver pate /  
Dukha, Olive oil & Balsamic vinegar / Marinated Olives

### Main Course - please choose one

250 gr Fillet of Beef with a brandy mushroom sauce  
Pommes Fondant, Parsley & Spring onion Mash, Potato Crisp  
Sauteed Green Beans

OR

TRIO BOWL FOOD

- choose three options at Bowl food selection

OR

Trio of Lamb cutlets with a Port jus  
Creamy Polenta  
Seasonal vegetables

### DESSERT

Any dessert from the list

R620.00  
per person  
EXCL VAT



## EXPAND YOUR MENU

IF YOU WISH TO EXPAND YOUR MENU AND OFFER YOUR  
GUESTS A MORE  
EXTENSIVE FOOD EXPERIENCE YOU CAN ADD THE  
FOLLOWING;

# ROAMING CANAPES

## MINI SLIDERS

- Crumbed chicken with baby spinach & garlic aioli
- Grilled BBQ chicken slider with gouda cheese & fresh tomatoes
- Beef steak mince served with matured cheddar, slow roasted tomatoes, caramelized onion & rocket
- Pulled Beef with slow roasted tomatoes & blue cheese sauce
- Pulled Lamb, topped with feta cheese & red onion with a cumin mayo
- Pulled pork slider with red onion, coleslaw & mustard mayo

## SKEWERS

- Cape Malay chicken skewers with chutney
- Korean BBQ chicken skewers
- Sate chicken skewers with peanut dipping sauce
- BBQ Chicken kebab with Ranch sauce
- Beef skewer with Tzatziki
- Seafood skewers with a marie rose sauce
- Jamaican jerk prawn skewer with fresh coriander
- Prawn & Chorizo skewers
- Pork belly and caramelised pineapple skewer
- Seasonal fruit skewers with an orange & mint sauce
- Skewers of Watermelon, feta, olive & fresh basil\*\*\*
- Mini skewers of buffalo mozzarella, heirloom tomatoes and basil marinated in a basil pesto dressing
- Mini skewers of Melon, prosciutto, buffalo mozzarella & basil\*\*\*
- Camembert, green fig & strawberry skewers with balsamic glaze

## SPRING ROLLS, CROQUETTES & DEEP-FRIED GOODNESS

- Chicken croquette served with sweet soy sauce
- Chicken & Corn spring rolls served with chutney
- Pulled pork spring rolls with Ranch sauce
- Spanakopita with Tzatziki
- Vegetable Spring rolls with a sweet chilli sauce
- Spinach, Feta & Mushroom spring roll with Tzatziki
- Lamb croquettes served with a mint yoghurt
- Cheese bombs – deep fried cheese bombs stuffed with cheddar; mozzarella & feta wrapped in phyllo served with mustard mayo
- Pepper bombs – deep fried mixed cheeses, caramelized onions & jalapenos wrapped in phyllo served with sriracha
- Mini Corn Dog with Tomato Relish
- Tempura battered Zucchini fries with herb mayonnaise
- Mini vetkoek with brie & green figs

## BRUSCHETTAS

- Camembert & green fig bruschetta
- Slow roasted tomato & ricotta bruschetta
- Medium-rare beef, mascarpone & caramelized onions bruschetta
- Smoked salmon, cream cheese & caper berries bruschetta
- Parma Ham with diced tomatoes, fresh basil & parmesan drizzled with balsamic reduction

## TARTS, QUICHES & WAFFLES

- Slow roasted tomatoes, blue cheese & basil pesto tartlets
- Mini spring onion infused waffle, smoked salmon & kewpie mayo sandwich
- Mini waffles with Pulled pork & coleslaw slider
- Waffles with deep fried chicken, kewpie mayo and syrup

## SOUTH-AFRICAN

- Springbok fillet "plankie" with tomato & chilli jam
- Bamboos cones with Biltong, Droëwors, dried fruits & nuts [Add R8.00 pp]
- Mini Boeries served with Tomato & Onion Compote
- Sticky pork ribs
- Sweet potato fritters with tomato pesto & springbok carpaccio
- Steak strips & Chips
- Bobotie Spring rolls with a mint yoghurt
- Curry mince vetkoek
- Butter chicken bunny chow
- Snoek spring rolls with a sweet & sour sauce

## MINI TACOS - HARD OR SOFT SHELL

- Mini pulled pork wraps with lettuce, red onion & pineapple
- Mini pulled pork tacos with coleslaw
- Tacos with Quinoa & Lentils drizzled with avocado, cilantro & lime juice sauce
- Tandoori chicken wraps with fresh lettuce, cream cheese, onion & pineapple
- Grilled sirloin soft tacos with guacamole and chipotle-tomato sauce



## COASTLINE GOODNESS

- Smoked Salmon with coriander, spring onion, julienne cucumber, carrots summer rolls served with a green chilli & coriander yoghurt dressing
- Prawn summer rolls with mint, cucumber, carrots served with a sweet chilli peanut sauce
- Mussel pot in a white wine & garlic sauce served with shoestring fries
- Crumpet with cream cheese & smoked salmon & caviar
- Fresh Oysters with tabasco & lemon wedges [Add R10.00 pp]
- Deep-fried calamari & chips
- Prawn croquettes with a garlic mayo sauce
- Mini fish goujons & chip parcel
- Panko Prawns with tartar sauce

## VEGAN

- Nachos cups
- Vegetarian summer rolls with soya sauce
- Sweet potato sushi maki rolls
- Tofu stir-fry
- Fishcakes with herb mayo
- Baked Falaffels

# STATION CANAPES

## ROOSTERKOEK BAR - 80.00

Straight off the grid – nice and warm served with the following...

- Butter
- Grated cheddar cheese
- Apricot jam
- Biltong pate
- Chicken liver pate
- Snoek pate

## PIZZA BAR - 120.00

Our homemade pizzas with loads of stringy Mozzarella & Napoletana sauce served warm fresh out of our Earthfire ovens

*Please choose 3 options – you are welcome to create your own signature pizza*

- Chorizo sausage with caramelized onions, grilled bacon and brie cheese
- Caprese – buffalo mozzarella, tomatoes & Fresh Basil
- Parma ham & green fig preserve
- Green fig preserve, biltong & blue cheese with fresh rocket
- Pulled Beef with button mushrooms & sweet roasted butternut

## BRAAI BAR - 150.00

*Please choose 4 options below*

- “oepsies” crispy bacon skewers
- Bacon & Cherrie skewers
- Mushroom kebabs with thyme butter
- Prawn & Chorizo kebab grilled in a lemon garlic butter
- Skilpadjies – lamb's liver wrapped in netvet
- Cape Malay chicken kebab with mint yoghurt on the side
- BBQ Chicken kebab with Ranch sauce
- Aromat Chicken wings with blue cheese sauce
- Boerewors kebab – Traditional South African beef sausage
- Beef & Bell pepper kebabs with Tzatziki on the side
- “plankie” steak – Grilled sirloin, sliced thinly and served with chimichurri

## SLIDER BAR- 105.00

Flame-grilled mini beef burger served with a variety of toppings

- Caramelized onions
- Mature cheddar
- Fresh tomatoes
- Fresh red onion
- Fresh wild rocket
- Sliced pickles
- Cole slaw



## TACO BAR – 125.00

Mini homemade hard shell tacos

- Pulled pork
- Pulled beef chili con carne
- Grilled chicken pieces
- Grated mature cheddar
- Guacamole & Tzatziki
- Shaved lettuce
- Pico de Gallo – chopped onion, chopped tomato, finely chopped cilantro, jalapeño & lime juice
- Creamy cilantro sauce

## HARVEST TABLE - 155.00

- A selection of breads  
Ciabatta / Sourdough/ Focaccia /Multiseed loaf / Vetkoeke / Roosterkoek
- A selection of charcuterie  
Parma Ham / Coppa / Salami/ Pastrami
- Homemade Vegetable Spring rolls with sweet chili sauce
- Spanakopita with Tzatziki
- Panko crumbed olives on gremolata yogurt
- Classic Caprese salad with Balsamic reduction skewers
- Crudite platters with Hummus
- Variety of artisanal & local cheeses
- Bunches of fresh grapes
- Bowls of olives
- Chicken liver pate/ Snoek pate /Biltong pate
- Variety of jams
- Butter
- Beef biltong & Droëwors

## BOWL FOOD SELECTION

- Slow-roasted pulled lamb with a red wine jus & Baby potato wedges
- Mediterranean lamb pot with feta and olives on risoni pasta
- Beef fillet slices with café de Paris butter with Shoe string fries & salsa verde
- Seared sirloin strips on Parmesan potato puree with Deep fried Mange Tout & Red wine jus
- Red wine oxtail on a bed of mash
- Butter chicken with poppadoms
- Asian Chicken Stir-fry with Egg Noodles served with Chopsticks
- Seafood paella
- Cape Malay Lamb Curry with Basmati Rice, Coriander salsa and Chutney
- Rooibos Glazed Crispy Pork Belly cubes with Smoked Sweet Potato Puree and Spring Onion
- Mini Fish & Chip parcels
- Prawn skewer on fennel, herb & apple salad with prawn oil
- West Coast Mussel pot in a white wine & garlic sauce with crispy bacon & toasted Ciabatta slivers
- Trio of Spring rolls with chutney
- Mini pulled pork tacos with Mexican coleslaw
- Mini Beef/Chicken burgers with fries
- Vegetarian Burrito bowl
- Sweet potato, Chickpea, Broccoli, Quinoa & Avo Buddha bowl with Lemon Tahini [Vegan]

# STARTERS

## BREADCOURSE TO THE TABLE

Please choose one bread option:

Sourdough /Sundried tomato breadsticks/ Olive breadsticks / Mini Vetkoek /  
Sesame cocktail buns

[choose 3 sides] – 55.00 pp [choose 4 sides] – 70.00 pp

Butter / Cheddar / Camembert / Snoek pate /Biltong pate / Chicken liver pate /  
Dukha, Olive oil & Balsamic vinegar / Marinated Olives

Add a salad to the table + 48.00 per person



## PLATED

- Smoked Cape Snoek with Marie Rose dressing served in a filo basket with smoked salmon garnished with micro herbs -90.50
- Smoked Cape Snoek with Marie Rose dressing tower topped with savory crumpet, cream cheese & smoked salmon garnished with micro herbs -95.00
- Pan-fried Norwegian Salmon drizzled with wholegrain mustard vinaigrette on a bed of rocket, fennel & herb salad -115.00
- West Coast Mussel pot in a white wine & garlic sauce with crispy bacon & toasted Ciabatta slivers - 88.00
- Prawn kebab with an herb, fennel & apple salad drizzled with Prawn oil -95.00
- Prawn croquettes served with baby leaf salad & sweet Sriracha mayo -95.00
- Fish cakes with a Lemon & Parsley aioli -90.50
- Spicy Butternut soup served with sourdough croutons -55.00
- Thai Sweet potato & chicken soup served with breadstick - 65.00
- French Onion soup served with a breadstick - 70.00
- Biltong & Blue cheese soup served with thinly sliced biltong & a mini roosterkoek -85.00
- Wild mushroom soup served with goat' cheese stuffed button mushrooms & sourdough -77.00
- Oven-roasted tomato and red pepper soup with fresh basil, mini vetkoek and chive cream -70.00
- Toasted Ciabatta with Parma Ham, diced tomatoes, fresh basil & parmesan drizzled with balsamic reduction - 60.00
- Roasted butternut squash ravioli with ricotta, toasted walnuts with burned butter sage sauce 90.00
- Caramelized onion, slow-roasted tomatoes & blue cheese tartlet with baby leaf salad - 62.00
- Cheddar, Mozzarella, Camembert & feta filo parcel served with whole grain mustard & green fig -68.50
- Creamy chicken filo parcel with herb salad - 68.50
- Pulled chicken on corn waffle with coleslaw - 60.00
- Fresh Caprese salad with toasted pine nuts, basil pesto, buffalo mozzarella & heirloom tomatoes - 75.50
- Marinated Biltong Salad with Sunblush Tomatoes, Herb Feta and Baby Leaves - 85.00
- Spinach & Rocket salad with fresh strawberries & goats cheese - 65.00
- Pampoenkoekies with Springbok Carpaccio & tomato pesto garnished with micro herbs -70.00
- Antipasti platter for one [toasted ciabatta slices, matured cheddar, camembert, cherry tomatoes, olives, chicken liver pate, salami, parma ham, coppa, cucumber strings & fresh rocket] -90.00

# FAMILY STYLE SELECTION

## MEAT OPTIONS

### CHICKEN

Spinach & Feta Chicken Ballontine with Napoletana sauce  
Butter chicken with poppadoms & salsa  
Classic Chicken pie in all its glory  
Roasted chicken portions with Thyme, Garlic & Lemon

### LAMB & BEEF

Slow-roasted leg of Lamb with rich gravy  
Slow-roasted garlic & rosemary shoulder of Lamb  
Coconut Lamb curry with poppadoms & salsa  
Slow-cooked short rib on the bone  
Lamb pie  
Fire-grilled Lamb cutlets with chimichurri [Add R20.00 per person]  
Whole roasted Sirloin rubbed with coriander and smoked paprika  
FQ Lamb shanks [Add R25.00 per person]  
Fillet of Beef with café de Paris butter [Add R15.00 per person]  
Whole roasted fillet of Beef [Add R15.00 per person]

### PORK

Gammon with Apple Mousse on the side  
Pork Suzette with Pineapple ketchup  
Asian-style barbecued pork loin ribs  
Rooibos Pork belly  
Pork belly & Green pepper skewers

### SEAFOOD

Prawn Curry [contains cashew nuts]  
Malita's seafood paella  
Marsala marinated fish kebabs with lemon garlic butter  
English fried hake with tartar sauce and lemon wedges  
Crumbed calamari strips with lemon wedges

## VEGETABLE & SALAD OPTIONS

Roasted baby potatoes with parmesan and herb butter  
Smoked paprika-dusted potato wedges with rosemary salt  
Potato Medley with onion marmalade – potato wedges, baby potatoes, potato croquettes, potato rosti's  
Blanched Green beans with bacon, slow roasted tomatoes, onions & toasted almonds  
Caramelized teriyaki aubergine wedges with fresh baby spinach  
Zucchini, green beans, onions & rosa tomatoes topped with battered zucchini ribbons  
Seasonal Vegetables in herb butter  
Cauliflower & Broccoli au gratin  
Roasted baby carrots in beurre noisette, thyme and seasoning  
Rice  
Yellow rice with raisins  
Honey-glazed Carrots, beetroot & butternut with Thyme  
Herb-roasted sweet potatoes  
Old school sweet potatoes  
Caramelized pumpkin with toasted sage & fresh ginger  
Pumpkin fritters with cinnamon sugar  
Pumpkin "puffers" with caramel sauce  
Sweet potato fritters with caramel sauce  
Greek salad with cherry tomatoes, cucumber, onion, olives & feta  
Fresh garden salad with all that's in season  
Rocket salad with butternut, beetroot, toasted pine nuts, tomatoes & parmesan  
Broccoli salad with mayo, corn, bacon & cheddar  
Roasted cumin carrots, rocket & lentil salad  
Couscous salad with roasted butternut, baby spinach, beetroot, feta & cranberries  
Grilled Mediterranean vegetable salad with basil pesto & mozzarella slivers  
Roasted Beetroot Salad with wild rocket, goats' cheese & walnuts  
Spicy Sweet potato salad with Feta, Rocket and Toasted Seeds  
Caprese salad  
Roast Aubergine & Mixed Crunchy Greens Salad with an Origanum dressing  
Baby butter lettuce, blue cheese & red wine poached pear salad  
Barley & Roast Vegetable salad with Lemon & Parsley  
Roasted Carrot & Red onion, Fennel & Mint salad

# DESSERT OPTIONS

## DESSERT - BUFFET

*Two desserts per person - please choose a variety of 4*

Chocolate Mousse / Chocolate Brownies / Cheesecake with berry coulis / Baked cheesecake with coulis & fresh fruits / Traditional Malva with custard / Petite Meringue nests with Lemon Curd and Fresh Fruit / Peppermint Crisp tart / Crème Brulee / Carrot cake squares / Chocolate cake squares / Red velvet cake squares / Lemon Meringue / Tiramisu / Mini Dom Pedro / Mini milk tartlets / Mini milk tart spring rolls

## DESSERT - PLATED

-Baked cheesecake with white chocolate shavings, Passionfruit coulis and a meringue & almond crumble - 70.50

-Meringue shards with fresh berries, Chantilly cream, fresh berries, berry compote & strawberry sorbet - 55.00

-Dark chocolate Martini with shaved dark & milk chocolate and a swirl of cream - 70.00

-Chocolate mousse topped with berries & chocolate shavings, Chocolate Macaroon, Chocolate Brownie & Chocolate truffle - 75.00

-Dark chocolate ganache Short crust tartlet with Italian meringue & fresh berries - 70.00

-Milk tart Spring roll with deconstructed milk tart in a jar & Milk tart mini milkshake with cinnamon dust - 70.00

## DESSERT - STATIONS

### Chocolate Mousse Bar - 80.00

// Guests choose their mousse & top it off with their favourite toppings

Decadent dark chocolate mousse | White chocolate | Milk chocolate mousse

Milk chocolate Chards /Whispers / Crushed peppermint crisp /Berry compote / Salted caramel /Chantilly Cream / Crushed oreo cookies / Crushed chocolate chip cookies / Fresh fruits

### Eton Mess Bar - 80.00

// Homemade Pavlova cups, with a variety of toppings for guests to create their own signature Eton Mess

Fresh Chantilly cream / Fresh fruits / Toasted almonds / Milk chocolate shavings / Vanilla custard / Lemon curd / Passion fruit coulis / Berry coulis / Crushed oreos

### Pannekoek Bar - 75.00

// Traditional Bazaar pannekoek, warm and freshly prepared in-front of guests.

Please choose any 5 toppings:

Nutella / Fresh fruits / Milk tart spread / Cinnamon sugar / Crushed peppermint crisp / Crushed oreos/ Mini Smarties / Meringue shards / Peanut brittle /Astros

Please choose and 4 sauces:

Chantilly cream /Chocolate sauce / Berry coulis/ Lemon curd /Maple syrup / Salted caramel sauce

### Waffle Bar - 85.00

// Nice and toasty waffles prepared in-front of guests with a variety of toppings to choose from [choose from selection at Pannekoek bar]

### Cake Bar - 80.00

// Choose 6 of your favorite cakes

Chocolate Mousse / Mozart / Caramel velvet / Red velvet / Baked cheesecake with fresh fruits & coulis / Cheesecake with berries & coulis / Carrot cake / Cookies & Cream / Peppermint Crisp

### Doughnut Bar - 75.00

// Create your own signature doughnut

Plain doughnuts with the following toppings...

Glaze / Cinnamon Sugar / Chocolate sauce / Caramel sauce / Fudge crumble /

Choc cookie crumble / Mint crunch / Flake / Rainbow vermicelli / Chocolate vermicelli

# LATE NIGHT SNACK

**ONLY AVAILABLE IF WE CATER DESSERT**

**RECOMMENDED TO ONLY CATER FOR 50% OF GUESTS**

**95.00 PER PERSON**

- Braaibroodjies - Cheese, Tomato, Onion & Good old Mrs Balls Chutney
- Cheese & Tomato triangle toasties
- Shoestring fries served in cones
- Mini Boeries with caramelized onions
- Mini Beef & Cheese sliders
- Crispy chicken strips
- Mini Chicken pies
- Traditional Braai broodjies
- Margarita pizza slices
- Springrolls with sweet chilli sauce

## KIDDIES

**Only for 12 years and younger**

**130.00 PER PORTION**

- Kiddies beef burger & chips
- Boerewors roll with chips
- Chicken strips & smiley potatoes
- Mini Margarita pizza
- Spaghetti bolognaise
- Homemade Chicken pie, Mash & Green beans
- Mac & Cheese





# INFORMATION

## SERVICE PROVIDERS

At every celebration, we have service providers hard at work to make it all come together. Please note you only have to book them for the Main Course.

## DIETARY REQUIREMENTS

We will cater to your guests' dietary requirements to the best of our ability, please make sure you indicate the requirements when confirming final numbers.

## DEPOSIT

- R5,000.00 booking deposit to confirm our services.
- Your deposit will be deducted from your final invoice.

## CONFIRMATION & PAYMENT

- Final numbers of guests to be confirmed 25 working days before function date.
- Final payment due 15 working days before the function date.

## TASTINGS

- Not recommended but available on request at a starting fee of R2, 500.00 excluding food

## ADDITIONAL

- You are welcome to change courses/dishes to create your signature menu for which pricing will then be quoted accordingly.
- We do not do PART CATERING as this interferes with the integrity of our product.
- Except in situations where we are confident that our product will not be confused with another service provider's.
- Should an ingredient be unavailable for any reason, we reserve the right to replace it with a suitable substitute.
- We do NOT do Halaal OR Kosher-friendly meals. We can however arrange this for you at an additional cost
- We at Malita Joubert Catering are proud and do our utmost best for food safety. We have our standard operation procedures and stick to protocols. If there may be complaints or and medical complaints about our food, you must report the incident within 12hours. This must include a medical certificate.

We look forward to meeting you and creating your menu!

Kind regards,  
Malita & Maudré