

## Collaboration between:



# & Rix Catering

3 Course menu's starting from R395 per person, see price structure for extra's below.

### Starters (plated):

- Roasted baby tomato, caper & red onion tartlets topped with a baby leaf salad.
- Chilled tomato and basil gazpacho.
- Chilled cream of cucumber soup, julienne cucumber and a sour cream dollop.
- Deconstructed fresh Caprese salad with bocconcini, Italian salami, drizzle of olive oil, basil pesto and fresh basil.
- Mock "crayfish" cocktail, seafood mayo, fresh salad greens, lemon cheek.
- Mini Thai hake & haddock fish cake stack, Roma tomato, baby salad leaves, roast garlic aioli.
- Spicy Butternut, chickpea & coconut cream soup.
- Cream of local biltong soup with a biltong dust.
- Cream of roasted red pepper, tomato & thyme soup.

### Below starters' (\*): R45 per person extra.

- (\*) Summer asparagus, wild rocket, Grana padano shavings, fresh berries & vinaigrette dressing. (Seasonal).
- (\*) Exotic creamy mushroom risotto, truffle oil, fresh thyme, Grana padano cheese.
- (\*) Salmon and crab mini cakes, roast roma tomatoes, baby salad leaves, roast garlic aioli.
- (\*) Salmon tartare, apple & fennel salad, wasabi, quail egg, light ponzu & sesame dressing.
- (\*) Springbok carpaccio, fresh rocket, parmesan shavings, cranberries with a Turkish balsamic.
- (\*) Smoked Salmon & avocado roulade, fresh rocket, caper berries, fresh avocado, lemon cheek.
- (\*) Pan-seared tuna with avocado, soya sauce, ginger and lime.

### Starter (canapé's): Served roaming style.

- Thai chicken mini cakes, sweet jalapeno jelly.
- Chicken croquette, garlic aioli (warm).
- Mini cheese griller sausages with old fashioned sweet mustard.
- Chilled beetroot sips, crème fraîche dollop, orange zest.
- Poppy seed puff pastry, parmesan mousse.
- Chicken liver parfait, water cracker, caramelised onion.
- Mini koftas, roast red pepper hummus.
- Mini Caprese & salami kebabs, drizzle of olive oil, basil pesto.
- Mini roast chicken skewer, garlic aioli drizzle.
- Sweet corn blini, Caprese topping.
- Mini gluten free Spinach & feta quiche (warm).
- Thai green guacamole shot, crispy cheese straw.
- Toasted baguette, tomato, olive, mozzarella and roasted peppers.
- Crunchy vegetable golden spring rolls with a mebos chutney (warm).
- Cape Malay beef samoosa, peach chutney, fresh banana & toasted coconut (warm).
- Sweet corn blini, smoked chicken, blue cheese & caramelised onion.

**Below canapé's (\*):** R35 per person extra.

- (\*) Rosemary shortbread, olive oil whipped crème fraîche, prosciutto.
- (\*) Mini baby marrow fritters, crème fraîche, smoked salmon.
- (\*) Rare roast beef baguette, sweet home made mustard, onion marmalade, roast Roma tomato.
- (\*) Tomato, feta & mint grilled prawns.
- (\*) Rosemary shortbread, whipped truffled feta and sundried tomato.
- (\*) Fresh figs with whipped crème fraîche & prosciutto (seasonal).
- (\*) Truffled exotic mushroom arinchini, garlic aioli (warm).
- (\*) Beef slider, homemade tomato relish & brie cheese.

**Mains (plated):**

- Tender grilled chicken breast on French beans & new potatoes, garlic & mustard cream sauce topped with crispy prosciutto & grilled baby tomatoes.
- French tarragon & mushroom chicken, crispy potato wedges, honey & thyme roast carrots, sugar snaps.
- Slow cooked Rogan Josh lamb curry in a crisp phyllo cup, savoury Basmati, butternut & pumpkin seed tart, julienne baby marrow & red pepper.
- Fragrant Cape Malay beef curry in a crisp phyllo cup, savoury Basmati, tender stem broccolini, mini cinnamon butternut cakes.
- Minced Beef Wellington with a red wine jus, butternut & pumpkinseed tart, tender stem broccolini and golden fried new potatoes.
- Deboned rolled lamb rib, slow cooked and stuffed with rooibos infused dried fruit, brown lamb jus, pomme neuf chips, julienne vegetables, butternut & pumpkinseed tart.

**Below mains (\*):** R65 per person extra.

- (\*) Pan fried Salmon trout, fresh dill & double cream yoghurt dressing, avocado & petit poise salsa, herb butter smashed new potatoes.
- (\*) Fresh grilled Macadamia crusted Kingklip, lemon velouté, crispy pomme Neuf chips, asparagus, grilled plum tomatoes.
- (\*) Aged beef fillet medallion with a red wine jus, pomme Neuf chips, seasonal grilled baby vegetables, mini cinnamon butternut cakes.
- (\*) Beef Wellington with a red wine jus, potato dauphine, tender stem broccolini, and roasted butternut.
- (\*) Slow cooked Lamb shank with a red wine jus, creamy pomme puree, butternut & pumpkin seed tart, baby corn, sugar snaps.

**Desserts (plated):**

- Baked chocolate pudding, deconstructed meringue & seasonal fruit.
- Lemon brulee tartlet, lemon curd, vanilla bean ice cream, nut brittle.
- Dark chocolate & coffee mousse, sesame toffee snap, vanilla bean ice cream.
- Ginger & trickle baked pudding, salted caramel & vanilla bean custard.
- Amarula Malva pudding, vanilla bean ice cream, nut brittle.

**Below desserts:** R45 per person extra

- (\*) Dark chocolate torte, chocolate ganache, vanilla bean ice cream.
- (\*) Berry & rose water panna cotta, berry coulis, fresh berries.
- (\*) Baked apple gallette with an apricot glaze.
- (\*) Classic crème brulee, fresh berries.

**Dessert (canapés):**

- Mini lime curd and raspberry tarts.
- Dark chocolate & nut brownie.
- Classic mini lemon tarts.
- Dark chocolate mousse & nut brittle.
- Strawberries and cream meringue kisses (seasonal).
- Vanilla cheesecake & berry coulis.
- Fresh strawberries (seasonal).
- Salted caramel chocolate mini tart.
- Italian Tiramisu.

**Coffee service:**

- Plunger coffee Self-service station available with dessert – Free of charge.
- Barista station available upon request, please enquire directly with us.

**Pricing Structure and T & C's:**

1. Three Course menu – R398 per person, Two Course menu – R338  
(\*) Marked items priced extra per category, per person.
2. You are welcome to substitute your plated Starter for a variety of 6 different Canapés.
3. Should you wish for canapés to be served as a pre dinner snack to your 2 Or 3-Course meal – R60 per person (select any 4).
4. Salad served to the table with your Main course at R20 per person.
5. Plated dessert may be substitute for any 3 canapé desserts served Buffet style.
6. Should you wish to customise your menu or like to make any menu changes, you are more than welcome to let us know, we will gladly assist.
7. We will gladly assist with any special dietary requirements for example: Vegetarian, Pescetarian, Vegan etc or any allergies.
8. Cutlery & crockery according to your menu choices – R15 per person.
9. To confirm your special date with us, a deposit of R5000 is payable as soon as possible.
10. Menu to be confirmed no later than 21 days prior to your event as well as any special dietary requirements.
11. Final numbers and payment required no later than 14 days prior to your event. A decrease in numbers after confirmation will be non-refundable.
12. Waiting staff not included in above pricing structure.
13. Should we need to hire in any kitchen equipment according to your menu choices we will inform you and the cost thereof will be added to the final bill.
14. Pricing validation period: April 2023 - March 2024. A 10% price increase thereafter, alternatively you welcome to contact us directly.
15. Please contact: Retha on 084 828 9216 Or Jacobus 082 870 6165 should you need any further assistance.