



R I X **R** **F E A S T**
C A T E R I N G



CANAPE'S

Select any 7, served roaming style.

- Thai Chicken mini cakes, sweet Jalapeno Jelly.
- Chicken Croquette, Garlic Aioli (warm).
- Mini Cheese Griller sausages with old fashioned sweet mustard.
- 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 with a: Caprese topping Or
Smoked chicken Blue cheese & caramelised onion topping.
- Mini Baby Marrow Fritters, crème fraîche, smoked salmon.
- Mini gluten free Spinach & feta quiche (warm).
- Rare Roast Beef Baguette, sweet home made mustard, onion marmalade, roast Roma tomato
- 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 Samosa, peach chutney, fresh banana & toasted coconut (warm)
- Rosemary Shortbread, whipped truffle feta and sundried tomato
- Beef Slider, homemade tomato relish, brie cheese.
- Mini gluten free butternut & feta quiche.



HARVEST TABLE:

Additional R80 per person.

- Artisan selection of home baked breads, rolls and crackers. Cheese selection of soft, hard and creamy cheeses with homemade preserves, spreads & pate's. A selection of charcuterie meats. Rosemary & thyme marinated olives, roasted & salted mixed nuts and Artisan sliced beef biltong.
- Includes 7 different starter canapés.



PLATED STARTERS

Select 1 option.

- Roasted baby tomato, caper & red onion tartlets topped with a baby leaf salad.
- Chilled tomato and basil gaspazho.
- 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.
- Fragrant & spicy Butternut soup with chickpeas.
- Cream of Beef biltong soup, biltong dust.
- Roasted red pepper, tomato & thyme soup.
- 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 leaf salad, roast garlic aioli.
- Springbok carpaccio, fresh rocket, parmesan shavings, cranberries & balsamic reduction. (Additional R20pp)
- Salmon tartare, apple & fennel salad, wasabi, quail egg, light ponzu & sesame dressing. (Additional R20pp)



PLATED MAINS

Select 1 option.

- Tender grilled Chicken Breast on French Beans, Baked Butternut & New Potatoes, Mushroom Cream Sauce topped with Fresh Herbs and Grilled Baby Tomatoes.
- French Tarragon & Mushroom Chicken, Pomme Neuf wedges, Julienne Vegetables Caramel Pumpkin Fritter.
- Slow cooked Rogan Josh Lamb Curry in a crisp phyllo cup, Savoury Basmati, Butternut & Pumpkin seed tart, Julienne Baby Marrow & Red Pepper.
- A Duo of Slow cooked Beef Brisket & Grilled Chicken fillet with a peppadew cream sauce, Grilled Baby Marrow, Pomme Neuf wedges, Oven roast Butternut.
- Deboned rolled Lamb Rib, slow cooked and stuffed with rooibos infused dried fruit, brown lamb jus, Pomme Puree (creamy mashed potato), seasonal Julienne Vegetables, Butternut & Pumpkinseed tart OR Grandma's Sweet Potato
- Slow cooked Lamb shank with a Brown Lamb Jus, Creamy Pomme Puree, Caramel Pumpkin Fritter, Baby Corn, Pan Grilled Baby Marrow and Fine Beans.



Deluxe Plated Mains indicated with (*) – Additional R70 per person:

- (*) 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 wedges, Asparagus, Grilled Plum Tomatoes.
- (*) Aged Beef Fillet Medallion with a brown jus, Pomme Neuf wedges, Seasonal Grilled Baby Vegetables, mini Cinnamon Butternut Cakes.
- (*) Beef Wellington with a brown jus, Stacked Potato Bake, Tender Stem Broccolini, and Roast Butternut.

Harvest Buffet options available, please enquire with us.

Should you wish for a choice in your Main protein (we will allow a maximum of two, but the same sides) this needs to be Pre-selected, and a R35 service charge will be applicable to execute. Please arrange with us.

You are welcome to change/select your own side dishes with your main meal. Please arrange with us.

DESSERTS

Plated Desserts: Select 1 option.

- 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, vanilla bean custard.
- Amarula Malva pudding, vanilla bean ice cream, nut brittle.
- Dark chocolate torte, chocolate ganache, vanilla bean ice cream.
- Berry & rose water panna cotta, berry coulis, fresh berries.
- Baked apple crumble with Chantilly Cream.
- Classic vanilla crème brulee, fresh berries.

Canapés Desserts:

Select any 3, served as a dessert station.

- Mini lemon curd and raspberry tarts.
- Dark chocolate & nut brownie.
- Mini Malva pudding with Vanilla Custard.
- Classic Vanilla Pod Creme Brulee
- Classic mini lemon tarts.
- Dark chocolate mousse & nut brittle.
- Strawberries and cream meringue kisses.
- Vanilla cheesecake & berry coulis.
- Fresh strawberries (seasonal).
- Salted caramel chocolate mini tart.
- Italian Tiramisu.
- Mini Gourmet Trifle.
- Dark Chocolate and Caramel Cup cake.
- Milktart Springroll.



Pricing Structure and T&C's

1. 3-Course Menu R460pp. Validation period January - December 2025.
2. Please choose between:
Canapé starter, Main course & Dessert (canapé or plated).
OR
Plated starter, Main course & Dessert (canapé or plated).
3. Should you wish for roaming canapés and a plated starter - R75 per person extra (select any 4 canapés).
4. Salad served to the table as an extra item with Main course – R20 per person.
5. We will gladly assist with any special dietary requirements or any allergies. A surcharge of R30 per person might be applicable depending on requirements.
6. Late Night Snack options - R55 per person. Recommended for only 50% of your guests. Please enquire with us.
7. Main Meal for service providers at a reduced price.
8. A surcharge of R35pp applicable when more than one pre-selected main course option is served.
9. Tastings - Not recommended but available on request at a starting fee of R2500 excluding food.
10. Should an ingredient be unavailable for any reason, we reserve the right to replace it with a suitable substitute.
11. To confirm your special date with us, a deposit of R5000 is payable as soon as possible.
12. Menu to be confirmed no later than 21 days prior to your event as well as any special dietary requirements.
13. Final numbers and payment required no later than 14 days prior to your event. A decrease in numbers thereafter will be non-refundable.
14. Pricing validation period: Until December 2025. An increase of 12% will apply thereafter for 2026, alternatively you welcome to contact us directly. All quoted prices are inclusive of VAT.
15. Please contact: Retha on 084 828 9216 Or Jacobus 082 870 6165 for any further assistance.

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