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RIX **RF** FEAST  
CATERING

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## CANAPE'S

*Served roaming style on arrival, select any 7.*

**Thai Chicken mini cakes**, sweet Jalapeno jelly, diced cucumber.

**Soft centred chicken Croquette**, garlic infused Aioli dipping sauce (warm).

**Cheese Griller sausages**, old fashioned sweet mustard dipping sauce.

**Moroccan Beef Koftas**, roast red pepper hummus.

**Caprese & Italian salami kebabs**, drizzle of olive oil, basil pesto.

**Coal roasted chicken skewers**, garlic infused aioli drizzle.

**Sweet Corn Blini** with a: Caprese topping

**OR** Smoked chicken, Blue cheese & caramelised onion topping.

**Baby Marrow Fritters**, crème fraîche, smoked salmon, salmon roe.

**Spinach & feta quiche**, gluten free (warm).

**Spinach & feta quiche** in a golden potato cup (warm).

**Butternut & feta quiche**, gluten free (warm).

**Butternut & feta quiche** in a golden potato cup (warm).

**Rare Roast Beef Crostini Baguette**, sweet home made mustard, caramelised onion, roast Roma tomato.

**Thai green guacamole mousse**, crispy cheese straw.

**Vegetarian Crostini Baguette**, tomato, olive, mozzarella and pickled sweet peppers.

**Crunchy & golden vegetable Spring Rolls** with a Mebos chutney (warm).

**Cape Malay Beef Samoosa**, peach chutney, fresh banana & toasted coconut shavings (warm).

**Home baked rosemary Shortbread**, whipped truffle feta and marinated sundried tomato.

**Mini beef Sliders**, crunchy lettuce, homemade tomato relish, creamy brie cheese.

**French ribbon salad wraps**, feta cheese, avocado mousse topping.

**Herb crostini**, Guacamole mousse, slow roasted whole baby tomatoes.

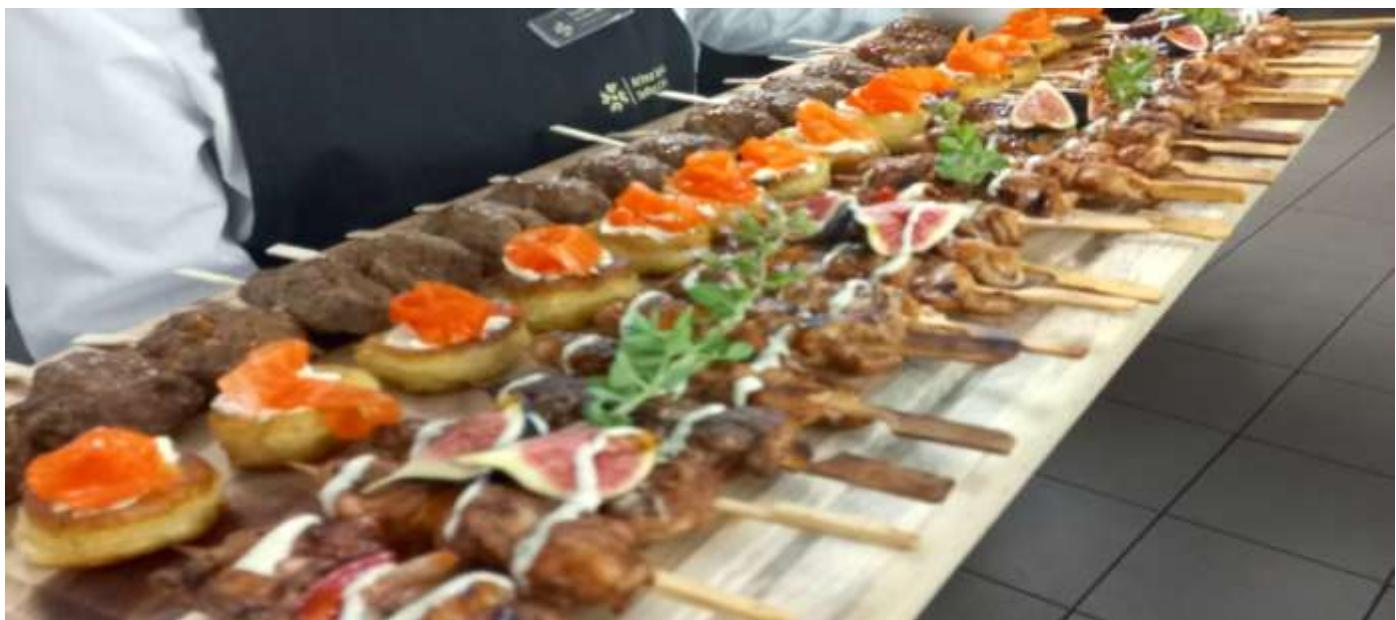
**Tempura battered prawns**, creamy seafood aioli, fresh lime (warm).

**Wild mushroom Arincini bites**, garlic infused Aioli dipping sauce (warm).

**Smoked salmon mousse**, mini phyllo cup, salmon roe.

**Parmesan shortbread**, crab crème fraîche, lemon.

**Cape Malay Bobotie parcels**.



## HARVEST TABLE OPTION:

Should you wish for us to incorporate a selection of cheeses and charcuterie meats with your canapé selection an Additional R85 per person will be applicable.

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.

This Includes 7 different canapés.



## PLATED STARTERS

Select 1 option.

**Roasted baby tomato, caper & red onion tartlets** topped with a baby leaf salad.

**Chilled cream of cucumber soup**, julienne cucumber and a sour cream dollop.

**Springbok carpaccio**, Mesclun salad, crostini crouton, beetroot relish, balsamic glaze.

**Grilled asparagus**, crispy Prosciutto, Mesclun salad, blue berries, berry vinaigrette.

**Deconstructed fresh Caprese salad** with bocconcini, Italian salami, drizzle of olive oil, basil pesto and fresh basil.

**Chilled tomato and basil gazpacho**, crostini baguette.

**Salmon rose**, avocado mousse, cucumber Mesclun salad, lime, French vinaigrette,

**Additional R35pp.**

**Salmon tartare**, apple & fennel salad, wasabi, quail egg, caper berry, light ponzu dressing,

**Additional R35pp.**

**Fragrant & spicy Butternut soup**, coconut cream, chickpeas.

**Cream of Beef biltong soup**, biltong dust.

**Roasted red pepper, tomato & thyme soup.**

**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.

## PLATED MAINS

Select 1 option.

**Tender grilled chicken fillet** on French beans, baked butternut, New potatoes, mushroom cream sauce, fresh herbs, 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



### Deluxe Plated Mains – Additional R75 per person:

**Slow cooked Lamb shank**, brown Demi-glace, creamy Pomme puree **OR** Wild mushroom risotto, caramel pumpkin fritter, baby corn, pan grilled baby marrow, fine green beans.

**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**, brown Demi-glace, stacked potato bake, tender stem broccolini, roast butternut.

*Should you wish for a choice in your Main protein (we will allow for two dishes, served with the same starch & vegetable sides). The selected dishes needs to be Pre-selected and totals given 14 days prior to your event. A service charge of R35pp will be applicable to execute as extra staffing will be required. Please arrange this with us.*

*You are welcome to change/swop around starch & vegetable side dishes to create your own signature dish. Please arrange with us.*

**Harvest Buffet options available on request.**

# 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 pistachio 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 brûlée**, fresh berries.



## Dessert Station:

Select any 3, served as a dessert station.

This will be a variety of Canapé and Bowl desserts

- **Lemon curd and raspberry tarts.**
- **Dark chocolate & nut brownie.**
- **Malva pudding with Vanilla Custard.**
- **Classic Vanilla Pod Creme Brûlée.**
- **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.**
- **Gourmet Trifle.**
- **Dark Chocolate and Caramel Cup cake.**
- **Milk tart Springroll.**



# Pricing Structure and T&C's

Validation period January - December 2026.

1. 3-Course Menu R585pp.  
Please choose between:  
Canapé starter, Main course & Dessert (canapé or plated).  
OR  
Plated starter, Main course & Dessert (canapé or plated).
2. 4-Course Menu R675pp  
4 Canapé's, Plated starter, Plated Main course & Dessert (canapé or plated).
3. Salad served to the table as an extra item with Main course – R35 per person.  
Please enquire with us.
4. We will gladly assist with dietary requirements to the best of our ability. A surcharge of R135 per person. Vegetarian options No additional charge.
5. Late Night Snack options – R70 per person. Recommended for only 50% of your guests. Please enquire with us.
6. Main Meal for service providers at a reduced rate of R255 per person.
7. A surcharge of R35pp applicable when more than one pre-selected main course option is served.
8. Tastings - Not recommended but available on request at a starting fee of R3000 excluding food. Tasting during the week 9am – 4pm.
9. Should an ingredient be unavailable for any reason, we reserve the right to replace it with a suitable substitute.
10. To confirm your special date, a deposit of R5000 is payable as soon as possible.
11. Menu to be confirmed no later than 28 days prior to your event as well as any special dietary requirements.
12. Final numbers and payment required no later than 21 days prior to your event.  
A decrease in numbers thereafter will be non-refundable.
13. Pricing validation period: Until January - December 2026. An increase of 10-12% will apply thereafter for 2027, alternatively you welcome to contact us directly. All prices quoted are inclusive of VAT.
14. Please contact: Jacobus 082 870 6165 Or Retha on 084 828 9216 for any further assistance.

J A C O B U S L O C H N E R

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