

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



# 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:** CAPRESE TOPPING

**OR:** SMOKED CHICKEN, BLUE CHEESE  
& CARAMELISED ONION TOPPING.

**BABY MARROW FRITTERS,** CRÉME 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  
& 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  
& 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 CRÉME 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 7 canapés 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 & Pâtés. A selection of charcuterie meats.  
Rosemary & thyme marinated olives, roasted & salted mixed nuts and Artisan sliced beef biltong.*



# 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, (ADDITIONAL R35PP)** AVOCADO MOUSSE, CUCUMBER MESCLUN SALAD, LIME, FRENCH VINAIGRETTE.

**SALMON TARTARE, (ADDITIONAL R35PP)** APPLE & FENNEL SALAD, WASABI, QUAIL EGG, CAPER BERRY, LIGHT PONZU DRESSING.

**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.

**FRAGRANT & SPICY BUTTERNUT SOUP,** COCONUT CREAM, CHICKPEAS.

**CREAM OF BEEF BILTONG SOUP,** BILTONG DUST.

**ROASTED RED PEPPER, TOMATO & THYME SOUP.**



# 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

**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.



# DELUXE PLATED MAINS

*Additional R75 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,** 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.

You are welcome to change/swop around starch & vegetable side dishes to create your own signature dish.

*Please arrange with us.*

# HARVEST BUFFET

*Available on request*

# Vegetarian/Vegan selection

*No additional charge.*

**TRADITIONAL BRINJAL MOUSSAKA.**

**FRESH HERB AND VEGAN CHEESE STUFFED AND GRILLED BROWN MUSHROOM.**

**BUTTERNUT AND BÉCHAMEL LASAGNE.**

**ROCK SALT & CRACKED BLACK PEPPER GRILLED CAULIFLOWER STEAK WITH A DUSTING OF NUTMEG.**

*Above items served with vegetable and starch side as per you selected Main course.*



## Salad selection

*at R35pp:*

**ROASTED BUTTERNUT, PUMPKIN SEED, CRANBERRY, ROCKET LEAF & FETA SALAD  
WITH A BALSAMIC GLAZE DRIZZLE.**

**TRADITIONAL CURRIED NOODLE SALAD WITH SWEET PEPPERS, GREEN PEPPERS,  
PEACHES AND SOFT APRICOTS.**

**TABOULI SALAD.**

**BIG FAT GREEK SALAD.**

**LENTIL, BUTTERNUT, ROAST TOMATO, BACON & GORGONZOLA SALAD.**

**LIGHT & CRUNCHY POTATO SALAD MARINATED IN A FRENCH VINAIGRETTE.**

# Feast To The Table selection:

## *Meat selection*

MATURED & MARINATED RUMP AND SWEET PEPPER SKEWERS.

SLOW COOKED GREEK LEG OF LAMB INFUSED WITH ROSEMARY & GARLIC  
WITH A CLASSIC DEMI-GLACE.

FRENCH TARRAGON CHICKEN, PAN FRIED & BUTTER BASTED  
WITH A PORTABELLINI MUSHROOM CREAM SAUCE.

DEBONED ROLLED LAMB RIB, SLOW COOKED AND STUFFED WITH ROOIBOS INFUSED DRIED FRUIT  
WITH A BROWN LAMB JUS.

SLOW COOKED BEEF BRISKET WITH A BROWN BEEF JUS.

GRILLED MUSHROOM & SWEET PEPPER STUFFED CHICKEN FILLET WITH A PEPPADEW CREAM SAUCE.

## *Vegetable and starch selection*

POMME NEUF WEDGES

CREAMY POMME PUREE

HERB BUTTER & ROCK SALT SMASHED NEW POTATOES

OLD-FASHIONED DEEP-FRIED POTATOES

BUTTERNUT & PUMPKIN SEED TART

OLD-FASHIONED CINNAMON PUMPKIN MINI CAKES

ROAST ROSEMARY BUTTERNUT

CRUNCHY TENDER STEM BROCCOLINI

FINE GREEN BEANS WITH ROAST ONION & BACON BITS

BUTTERY BABY MARROW BATTENS

ROAST & MARINATED VEGETABLE PLATTER

SAVOURY WHITE & BROWN RICE PILAF

SEASONAL JULIENNE VEGETABLES

ORANGE & BUTTER PAN-FRIED SWEET POTATO WITH TOASTED ALMOND SHAVINGS

GRANDMA'S CARAMEL SWEET POTATO

BUTTER & CUMIN ROAST CARROTS

HONEY GLAZED BABY CARROTS

# 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 BRULEE,** 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 CRÈME 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.**

**GOURMET TRIFLE.**

**DARK CHOCOLATE AND CARAMEL CUP CAKE.**

**MILKTART SPRINGROLL.**

## Late Night Snack selection

*at R70pp (recommended for half of your guest total):*

**MINI PIZZA (HAM & CHEESE).**

**MINI BOEREWORS ROLLS WITH TOMATO SMOOR.**

**MINI BEEF HAMBURGERS WITH CHEESE.**

**TOASTED CHEESE SANDWICHES.**

**TOASTED CHEESE & HAM SANDWICHES.**



# Pricing Structure and T's & C's

*Validation period January - December 2026.*

- 1 3-Course Menu R530pp.  
Please choose between:  
Canapé starter, Main course & Dessert (station or plated).  
OR  
Plated starter, Main course & Dessert (station or plated).
- 2 4-Course Menu R615pp  
4 Canapés, Plated starter, Plated Main course & Dessert (station or plated).
- 3 Salad served to the table as an extra item with Main course – R35 per person.
- 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.
- 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 R4000 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 28 days prior to your event as well as any special dietary requirements.
- 12 Final numbers and payment required 21 days prior to your event.  
A decrease in numbers thereafter will be non-refundable.
- 13 Please contact us for any further assistance.

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