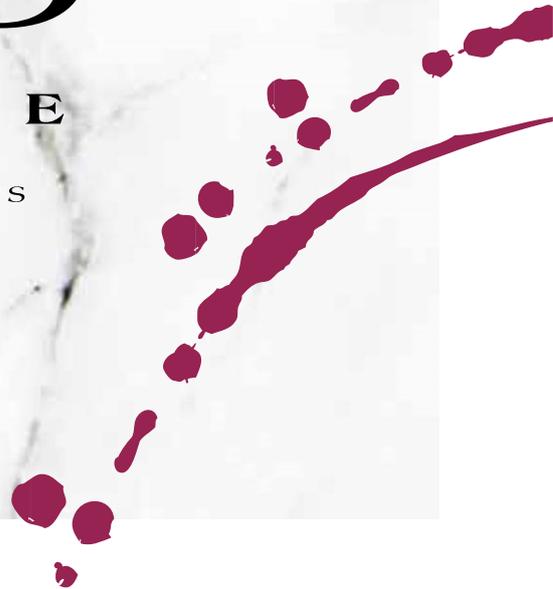




K O S

K O U T U R E

FINE CATERING & EVENTS





Your Hand-picked Menu

Made with Love @ Bakenhof

At Kos Kouture, we take great care to put together menus that not only look and taste great but are suited to the theme of your event. We strive to take the stress out of catering whilst helping you host that unforgettable event that will still have people talking for months afterwards.

These create-your-own menus are only a suggestion and we can do custom menus to suit your style and budget so feel free to mix and match as you please.

We love to find out your personal likes and dislikes. We really enjoy working with a theme as it allows us to get extra creative.,

Please Note:
All our prices are inclusive of VAT



Canapés

Floating Snacks

@ R40 EACH

- Beef Bitter Ballen with Mustard Aioli
- Pear, Brie and Rocket wrapped in Parma ham drizzled with Balsamic Glaze
- Mezze Skewer - Olive, Bocconcini, Tomato, Gherkin and Salami with Chimichurri
- Bobotie Spring Roll with Banana Chutney
- Mini Panko-crumbed Crabcake with Lemon Aioli and Caviar
- Mini Taco Cups with Spicy Mince or Pulled Chicken, Jalapeno and Guacamole
- Greek Style Mini Meatball Kebabs rolled in Pinenuts served with tzatziki
- Pulled Pork on Mini Brioche Bun with Apple Slaw and Chipotle Mayo

@ R45 EACH

- Savoury Macarons
 - Charcoal Macaron filled with Oak-smoked Salmon and Dill Mousse
 - Biltong Macaron filled with Biltong Mousse and Green Fig
- Chicken Potsticker with Chili Oil, Sesame and Spring Onion
- Roasted Garlic and Parmesan Chicken Skewer
- Pure Beef Slider, Home-made Tomato Jam and Brie Cheese
- Wonton Cornetto with Oak-smoked Salmon, Guacamole and Caviar
- Beef Filet, Hummus, Rocket and Sun-dried Tomato Tortilla Rolls
- Crispy Sushi Rice topped with Guacamole and Spicy Shrimp Salad
- Bao Bun filled with Seared Duck or Pulled Chicken, Plum Preserve, Cucumber and Spring Onion
- Braaiied Lamb Riblets with Mint Chimichurri
- Pulled Lamb Masala Bunny Chow with Pomegranate Salsa
- Panko Prawn Tails with Pineapple Chilli Dip and Lemon Zest

VEGAN AND VEGETARIAN @ R40 EACH

- Arancini Balls
 - Exotic Mushroom and Parmesan with Truffle Mayo
- Deep Fried Macaroni and Cheese ball with Siracha Mayo
- Asian Rice paper Rolls with Black Sesame and Soya Dip (v)
- Mini Grilled Cheese Baguette with Mature Cheddar and Sun-dried Tomato
- Vegetable Spring roll with Sweet Chili Dip (v)
- Caprese Focaccia with Balsamic Glaze (v)
- Panko-crumbed Zucchini served with Zesty Herb Dip
- Bruschetta topped with Beetroot and White Bean Puree and Sauté Mushrooms (v)





Tapas Bowl Food

Floating Main Course

PRICED INDIVIDUALLY

Risotto @ R120

(Exotic Mushroom, Parmesan and Truffle Oil) (v)
(Roasted Pumpkin with Crispy Pancetta and Parmesan)

Chicken Caesar Salad @ R125

Chicken Arancini Balls, Cos Lettuce, Caesar Dressing, Herb Oil and Quail Egg

Curry Bowl @ R130

Cape Malay Beef or Butter Chicken, Basmati Rice, Coriander Salsa and Peach Chutney

Nacho Bowl @ R130

Roasted Pulled Beef or Chicken, Nacho Chips, Guacamole, Salsa and Sour Cream (vegetarian option available on request)

Lamb Ragù @ R140

Braised and Pulled Lamb Shanks in a rich Garlic and Tomato Jus, Pappardelle Pasta and Parmesan Shavings

Salmon Sushi Bowl @ R150

Seared Salmon, Sushi Rice, Carrots, Edamame Beans, Cucumber, Cabbage with Soy and Pickled Ginger

Pork Belly @ R130

Slow-roasted Pork Belly, Asian Slaw, Apple, Spring Onion and a Chili Caramel dressing

Beef Fillet @ R140

Medium-rare Grilled Beef Fillet Slivers and Shoe-string Fries, served with chimichurri

Asian Bowl @ R130

Chicken Potstickers in a Miso Broth with Stir-fry Vegetables and Toasted Sesame Seeds

Cheese and Charcuterie Cup @ R140

Hummus, Salami Caprese Skewer, Parma Ham, Breadstick, Fruit, Crudites, Pretzel (vegetarian option available on request)

Soup Bowl @ R105

Butter Chicken Soup with Coriander Oil and Naan Bread
Creamy Cauliflower Soup with Candied Bacon and Ciabatta Sliver



Harvest Table

MINIMUM OF 50 PEOPLE

VEGETARIAN – R215 PER PERSON

Consists of but Not Limited To:

- Fresh Yellow, Red and Green Tomato, Roasted Tomatoes and Bocconcini with Basil
- Focaccia Breads, Bruschetta, Roosterkoek/Mosbolletjie and Farm-style Butter
- Pretzels
- Grilled and Marinated Mediterranean Vegetables
- Different Cheeses with All Accompaniments
- Selection of Homemade Jams
- Variety of Hummus and Fresh-cut Crudités
- Homemade Pesto
- Marinated Olives



All Inclusive – R335 PER PERSON

Consists of but Not Limited To:

- Fresh Yellow, Red and Green Tomato, Roasted Tomatoes and Bocconcini with Basil
- Focaccia Breads, Bruschetta, Roosterkoek/Mosbolletjie and Farm-style Butter
- Pretzels
- Grilled and Marinated Mediterranean Vegetables
- Different Cheeses with All Accompaniments
- Selection of Homemade Jams
- Variety of Hummus and Fresh-cut Crudités
- Homemade Pesto
- Marinated Olives
- Charcuterie
- Biltong and Droe Wors
- Pickles and Chutneys
- Chicken Liver Parfait
- Oak-smoked Salmon Slivers



Feast-to-Table

Option 1: Choose 2 from each section below

@ R395 per person

Option 2: Choose 3 from each section below

@ R495 per person

PROTEIN AND STARCH

Option 1: Twice-cooked Beef Short Rib and Parmesan Mashed Potatoes

Option 2: Moroccan-spiced Deboned Leg of Lamb with Fondant Potatoes

Option 3: Oven-grill Kingklip with Caper and Dill Cream served with Pea Risotto

Option 4: Slow-roasted Pork Belly with Honey and Soy served with Butter and Sage Roast Potatoes

Option 5: Creamy Chicken and Mushroom Supreme with Basmati Rice

VEGETABLES AND SALADS

Option 1: Traditional Greek Salad

Option 2: Moroccan-spiced Vegetables with Roast Chickpeas and Danish Feta

Option 3: Honey-roast Butternut and Beetroot Salad with Baby Spinach and Nut Crumble

Option 4: Honey-roast Root Vegetables with Toasted Sesame Seeds

Option 5: Apple, Peach and Rocket Salad with Pomegranates

Option 6: Burrata Salad with Tri-colour Tomato, Croutons and Basil Oil





Plated Starters

PRICED INDIVIDUALLY

Butternut and Walnut Ravioli @ R125 (v)

Roasted Butternut and Spinach, Ricotta, Toasted Walnuts, Burned Butter and Sage Sauce

Carpaccio @ R150

- Venison, Zesty Baby Herb Salad, Bearnaise Mousse and Parmesan Wafer
- Radish and Apple Capaccio, Smoked Salmon, Pickled Red Onion, Kweezy Mayo and Crispy Capers

Caesar Salad @ R115 (v)

Cos Lettuce, Parmesan Croutons and Quail Egg
Add Chicken +R30

Soup and Bread @ R115

- Butter Chicken Soup with Coriander Oil and Naan Bread
- Creamy Cauliflower Soup with Candied Bacon and Ciabatta Sliver

Mediterranean Loaded Hummus @ R120 (v)

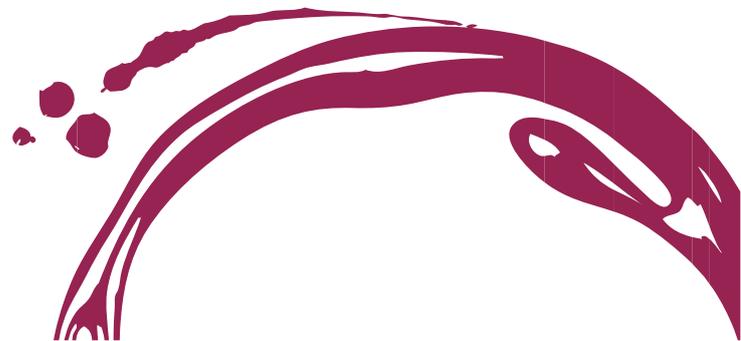
Roast Vegetables, Fresh Pomegranates and nut Served with Focaccia

Pumpkin Cheesecake @ R125

Baked Pumpkin Cheesecake, Toasted Thyme Nut Crumble, Crispy Pancetta and Balsamic Glaze

Prawn Sesame Toast @ R140

Salmon Mousse, Spring Onion, Chili Oil and Caviar





Plated Mains

Chicken @ R325

Panko Crumbed Chicken Roll Stuffed with Sundried Tomato, Feta and Spinach, Seved with Creamy Potato Puree, Roasted Mushroom and Onion Crème and Salted Caramel Pumpkin Puffs

Kingklip @ R345

Grilled Kingklip with Caper and Dill Cream, Cauliflower Puree Saute Zesty Greens, Potato Tuile and Garlic-roasted Cherry Tomatoes

Beef Fillet @ R365

Medium-grilled Fillet of Beef, Fondant Potato, Truffle-infused Mushroom Sauce, Beetroot Purée and Butternut Crisps

Rack of Lamb @ R385

Herbed Mustard-crusted Rack of Lamb, Miso Jus, Garlic and Rosemary Roasted Baby Potatoes, Minted Pea Puree and Honey Glazed Carrots

Pork Belly @ R325

4 Hour Cooked pork Belly, Smoked Sweet Potato Purée, Caramelized Red Cabbage, Charred Broccolini and Chili Caramel

Meaty Winter @ R340

Twice-cooked Short Rib *OR* Karoo Slow-roasted Lamb Shank, Creamy Mashed Potatoes and Farm-style Roasted Vegetables

Warm Roast Vegetable Salad @ R260

Caramelised Roasted Vegetables with Chickpeas on Herbed Whipped Ricotta, Toasted Almonds and Herb Oil

Kouture Vegetarian @ R275

Beetroot Purée, Lemon-grilled Oyster Mushrooms, Chimichurri-tossed Broccoli, Smoked Ricotta and Candied Pecan Nuts

Cauliflower Cake @ R275

Cauliflower and White bean Cakes, Pea Puree and Vegetable Crisps



Plated Desserts

PRICED INDIVIDUALLY

Chocolate Tart @ R130

Dark Chocolate Ganache Tort, Berry Sorbet, Berry Coulis and Meringue Shards

Panna Cotta and Poached Pear @ R115

Vanilla Panna Cotta, Spicy Rooibos-poached Pear and Salted Nut Crumble

Traditional Malva @ R110

Malva Pudding, Home-made Custard, Vanilla Pod Ice Cream and Toasted Sesame Praline Disc

Lemon Meringue Tart @ R130

Passionfruit Mousse, Thyme-roasted Granola, Lemon Curd, Italian Meringue and Mini Macaron

Classic Baked Cheesecake @ R125

Served with Salted Caramel sauce, Fresh Berries and a Shortbread crumb

Rocky Road Cassata @ R120

Caramel Ice Cream, Mini Marshmallows, Cherries, Oreo biscuits Chocolate Sauce and Fresh Berries





Dessert Canapés

@ R40 EACH - MINIMUM OF 2 PER PERSON

Colourful Artisan Macarons

Petite Rocky Road Squares

Petite Custard slices with Icing Syrup

Mini Cinnabuns with Frosting

Mini Cheesecakes - Peppermint Crisp, Red Velvet, Chocolate, Vanilla with Fruit Coulis

Choux au Craquelin with Milk tart Filling and Gold Leaf

Petite Pasties de Natas

Espresso Brownie Bite with Chocolate Ganache

Lemon Square with Burned Italian Meringue and Gold Leaf

Layered Mini Carrot Cake Bar with Cream Cheese Frosting

Chocolate Mousse Parfait with Fresh Berries

Mini Banoffee Tarts with Toasted Coconut and Honey



Night Canapés

@ R50 EACH - MINIMUM OF 2 PER PERSON

- Loaded Fries with Cheese Sauce in Bamboo Boats
- Mini Pure Beef or Chicken Sliders with Cheese and Tomato Jam
- Mini Grilled Cheese Baguette with Mature Cheddar and Sun-dried Tomato
- Mini Taco Cups with Pulled Beef / Chicken, Jalapeno, Guacamole and Coriander Salsa
- Mini Sausage Rolls with Tomato Sauce
- Assortment of Pizza Slices

Note: Night Canapés are only available if we cater desserts



Kiddies Menu

AGED 2-10

CHOOSE ONE MEAL FOR R90 PER MEAL

Crumbed Chicken Strips served with Chips

Macaroni and Cheese served with Peas and Carrots

Hawaiian Pizza served with Tomato and Cucumber Slices

Mini Beef Sliders served with Chips

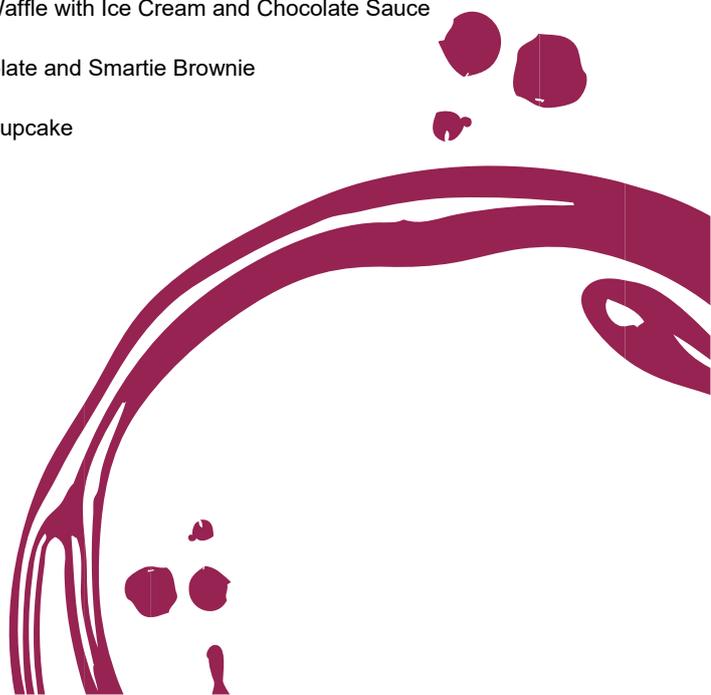
Crumbed Fish Strips served with Chips and Peas

DESSERT @ R40

Mini Waffle with Ice Cream and Chocolate Sauce

Chocolate and Smartie Brownie

Mini Cupcake





Who Are We?

Meet the People with the Passion

After obtaining her qualification in Culinary Arts in Cape Town, Rentia Maass started her cheffing career in the United Kingdom. It was during that time she developed her love for presenting creative dishes that are packed with flavour. She returned to Cape Town to specialize in events catering and a decade later, in 2020, she founded Kos Kouture.

Rentia hand picks her team based on their passion for food and people, and these guys are brimming with it.





Weddings



Conferences & Corporate



Kiddies Parties



Food & Wine Pairing



Canapés & Platters



Baby Showers

Our Services

There's Something for Everyone

Kos Kouture specializes in event planning and catering services for special occasions. With more than a decade's experience in the hospitality and events industry, our creative team will help you bring your dream event to life.

Take the stress out of planning your wedding, private party or corporate event and let us go to work to exceed your expectations.

Tell us a little more about what you have in mind and we'll send you our standard menu options to give you an idea of cost. Please keep in mind that all our menus can be adjusted to suit your taste or dietary requirements.

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Contact Us

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