

CORPORATE MENU



PRE-PACK MENU



Menu are updated and emailed to all customers on a daily basis.

Choose from a variety of meals, based on our set weekly menu.

All lunch meal orders must be place a day before, before 3:00 pm

All lunch meals are delivered daily from 11:00 am, minimum order quantity 8 meals per company.

SOLO MEAL		WEEKLY MEAL		COMPREHENSIVE MEAL	
Sandwiches	R 35.00	Sandwiches	R 150.00	A. 1 Sandwich, 1 Salad & 3 mains	R 230.00
Salad	R 45.00	Salad	R 200.00	B. 1 Sandwich, 2 Salads & 2 Main	R 235.00
Main		Main	R 250.00	C. 2 Salads & 3 Main	R 255.00
Beef Meals	R60.00	Dessert	R 110.00	D. 2 Sandwiches & 3 Salads	R 190.00
Chicken	R 55.00				
Lamb Dishes	R 65.00				
Pork	R 55.00				
Fish Meals	R 55.00				
Vegetarian	R 50.00				
Dessert	R 30.00				

SALADS

Grilled Chicken Salad

Mixed leaves, grilled chicken, baby tomato, Red pepper, Cucumber, Avo and dressing.

Thai Beef Salad

Sativa and rocket leaves, Roasted Beef, Cucumber, Onion and dressing.

Cobb Salad

Watercress leaves, Turkey or Chicken breast, Tomato, Avocado, Boiled eggs, Bacon, Blue Cheese and dressing.

Capresse, sausage pasta salad

Baby spinach, Rocket, Pesto, Tomato, Olive, pasta.

Roasted Veg Salad

Green leaves, Red and Yellow Bell Pepper, Eggplant, Zucchini, Mushroom, Sun dried Tomato, Avocado, Crumbled feta and Balsamic dressing.

Grilled tuna and white bean salad

SANDWICHES

Ham & Cheese

Thinly slice Hickory ham, tomato, lettuce, and cheese, prepared mustard sauce served on Panini or French bread

Salami & Cucumber

Cervelet Salami, slice cucumber, tomato and honey mustard sauce served on French or Panini bread

Bacon & Avo

Bacon, Avocado, lettuce, tomato and Mayo Sauce served on Panini or French bread.

Roasted Beef & Gherkins

Thinly roasted beef, tomato, lettuce and mustard sauce served on Panini or French bread.

Vegetable Sandwiches

Grilled Zucchini, Red Pepper, Brinjal, Red onion, hummus and cheese served on Panini or French bread.

Chicken Wrap

Grilled Chicken, tomato, cucumber, lettuce and Avo and cheese on a white or brown tortilla.

Veggie Wrap

Grilled Zucchini, Red Pepper, and Brinjal, Red onion, Avo and cheese with creamed cheese spread on a white or brown tortilla.

MAINS

BEEF DISHES

Beef Curry

Mild beef curry served with fragrant rice or Garlic bread and seasonal stir fry veg

Beef Stew

Flavourful beef stew with mixed herb and carrots served with rice and seasonal stir fry veg

Beef Lasagne

Traditional beef lasagne with a rich white sauce and cheddar cheese served with Greek salad

Steak Rump 200g

Spicy rump with gravy served with roasted Potatoes and Chef's Choice Salad.

Meat Ball

Flavourful Meat Ball in tomato sauce with garlic and red wine served with garlic bread on the side.

Sausage & Mushroom with Penne

Tasty sausages, brown mushrooms and tomatoes flavoured with rosemary served with penne scattered with parsley

Beef stroganoff

Beef strips cooked with mushroom in creamy, sour sauce served with rice or pasta and grilled carrot

CHICKEN DISHES

Chicken Curry with Coconut Cream

With coconut cream served with rice and grilled veg

Chicken Paprika

With sour cream, paprika served with grilled veg and rice or pasta

Bacon Wrapped Chicken breast

Smoky bacon wrapped around a chicken breast, slathered with honey mustard sauce and baked to tender perfection.

Smoked Chicken

Smoked Chicken with Italian herb Grilled to perfection served with salad or Savoury rice and Chakalaka relish

Chicken Breast in creamy Mushroom sauce

Chicken breasts sautéed in a delicious, creamy wine and mushroom sauce.

LAMB DISHES

Lamb chops 200 g

With rosemary and mint sauce served with Creamed Spinach and Couscous Salad or Mashed potatoes

Lamb curry

Cooked with flavoured herbs and yoghurt served with green salad and rice

PORK DISHES

Pork chops

Marinated in garlic, ginger, coriander and Balsamic vinegar, served with roasted potatoes and veg salad

Pork stir fry

Stir fry pork strip with soy and ginger served with rice or pasta and salad

FISH DISHES

Hake fillet

With thyme and lemon Hollandaise sauce served with Savoury rice or Potatoes Salad. And stir fry spinach

Grilled Tilapia

Oven grilled Tilapia with oregano and lemon pepper sauce served with stir fry Spinach and Baked Potatoes

Tuna with Mediterranean veg

Grilled tuna served on top of grilled veg, top up with lemon & caper Mayo

VEGETARIAN DISH

Spinach and feta

With garlic, onion, fresh spinach, feta cheese and cream served with salad and garlic bread

Thai curry Vegetable

Mushroom, broccoli, red bell pepper covering in a rich Thai green curry and coconut milk served with fragrant Basmati rice.

Vegetable lasagne

Zucchini, eggplant, red bell pepper and mushroom layer with tomato sauce covering by rich white sauce

Broccoli and Penne Alfredo

Cheesy penne and broccoli cooked with heavy cream and sprinkle parmesan cheese on top

Veg stir fry with rice

Garden veg cooked with ginger and soy sauce served with brown rice.

Curried lentils and sweet potatoes

Spicy dish cooked with lentil, potatoes and cauliflower served with rice.

DESSERTS

Chocolate Cake

Carrot Cake

Blueberry Cheese Cake

Malva Pudding

Fruit Salad

LUNCH BUFFET MENU



OPTION 1

- 1 Salad
- Or
- 1 Vegetable
- 1 Main Course
- 1 Starch

Fresh bread and butter

Beverages

Coke, Fanta, Sprite, Stoney, Ice tea, Juice, Appletiser,
Grapetiser and Bottle Water

R 85.00 per person – Buffet

OPTION 2

- 1 Salad
- 1 Main Course
- 1 Vegetable
- 1 Starch

Fresh bread and butter

Beverages

Coke, Fanta, Sprite, Stoney, Ice tea, Juice, Appletiser,
Grapetiser and Bottle Water

R 100.00 per person – Buffet

OPTION 3

- 1 Salad
- 2 Main Courses
- 1 Vegetable
- 1 Starch

Fresh bread and butter

Beverages

Coke, Fanta, Sprite, Stoney, Ice tea, Juice, Appletiser,
Grapetiser and Bottle Water

R 120.00 per person – Buffet

All Packages are based on a 20 Guests Minimum with a Buffet Style Service

Packages can be altered to suit your need. Our Staff will be happy to create a customized Menu for you

Packages include required Staff with a Buffet Style Service and delivery fees.

Include required staff, Linens, Glassware, Plates, Cutlery, Napkins, Salt and Peppers

Please factor your vendors in your head count

Caterer reserves the right to substitute with equal or greater value if an item is unavailable

Dessert option is available at @ R 20.00 per person



SALADS

Feta, Beetroot and rocket Salad
 Pasta, cucumber, Olive, tomato and Feta Salad
 Sundried tomato, apple, radishes, Avo and Crumble Feta
 Mushroom, Red bell pepper, Broccoli, Eggplant, Corn and Avocado
 Traditional Potato Salad
 Coleslaw Salad with a Touch of Crushed Pineapple
 Curry Noodle Salad
 Capresse Salad
 Capresse Pasta Salad
 Pasta salad with veg
 Greek Salad
 Fresh vegetable Salad
 Green Summer Salad
 Avocado, cherry tomato and fresh strawberry salad

MAIN COURSE

Beef Dishes

Beef Curry Mild beef
 Beef Stew Flavourful beef stew with mixed herb and carrots
 Traditional beef lasagne with a rich white sauce and cheddar cheese
 Roast beef sirloin with pepper sauce.
 Meat Ball, Flavourful Meat Ball in tomato sauce with garlic and red wine
 Sausage & Mushroom with Penne

Chicken Dishes

Chicken Curry with Coconut Cream
 Chicken Paprika with sour cream and paprika
 Bacon Wrapped Chicken slathered with honey mustard sauce and baked to tender perfection.
 Smoked Chicken Smoked with garlic and herb sauce
 Chicken Breast in creamy Mushroom sauce

Lamb Dishes

Lamb chops with rosemary and mint sauce
 Lamb curry with yoghurt
 Lamb stew with potatoes and carrot

Pork dishes

Pork chops Marinated in garlic, ginger, coriander and Balsamic vinegar
 Pork curry Casserole

Fish dishes

Hake fillet with thyme and lemon butter sauce
 Grilled Tilapia, Oven grilled Tilapia with oregano and lemon pepper sauce
 Grilled kingklip served on top of grilled veg, top up with lemon & caper Mayo

Vegetarian dish

Spinach and feta with garlic, onion, fresh spinach, feta cheese and cream
 Thai curry Vegetable Mushroom, broccoli, red bell pepper covering in a rich Thai green curry and coconut milk
 Vegetable lasagne made with Zucchini, eggplant, red bell pepper and mushroom layer with tomato sauce covering by rich white sauce

STARCH

Mashed potatoes
Roasted Baby Potatoes with olive and rosemary
Roasted potatoes wedge with paprika, olive and spice
Roasted Sweet Potatoes with ginger and cinnamon
(Seasonal)
Savoury Rice
White Rice (Basmati Rice)
Pasta with olive, garlic and basil
Couscous

VEGETABLES

Stir Fry Baby Spinach
Creamed Spinach
Grilled vegetables with touch of Balsamic vinegar
Creamed mushroom
Stir fry vegetable with a touch of ginger and soy
Asparagus stir fry with mustard
Cauliflower and Cheese

DESSERTS

Chocolate Cake served with ice cream
Carrot Cake with caramel sauce
Blueberry Cheese Cake with blueberries sauce
Malva Pudding served with custard sauce
Fruit Salad served with Double cream Yoghurt
Fruit Skewer served with ice cream
Milk tart
Chocolate mousse



HOME MEAL MENU



SOLO MEAL

Meal for 1 person

@

R 300.00 per Week

BASIC MEAL

Meal for 2 people

@

R 550.00 per Week

COMPREHENSIVE MEAL

Meal for 4 people

@

R 1000.00 per Week

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Mixed leaves, grilled chicken, baby tomato, Red pepper, Cucumber, Avo and dressing.

Thai Beef Salad

Sativa and rocket leaves, Roasted Beef, Cucumber, Onion and dressing.

Cobb Salad

Watercress leaves, Turkey or Chicken breast, Tomato, Avocado, Boiled eggs, Bacon, Blue Cheese and dressing.

Pasta Salad

Baby leaves, Cucumber, Tomato, Olive, pasta.

Roasted Veg Salad

Green leaves, Red and Yellow Bell Pepper, Eggplant, Zucchini, Mushroom, Sun dried Tomato, Avocado, Crumbled feta and Balsamic dressing.

MAINS

Beef Dishes

Beef Curry

Mild beef curry served with fragrant rice or Garlic bread and seasonal stir fry veg

Beef Stew

Flavourful beef stew with mixed herb and carrots served with rice and seasonal stir fry veg

Beef Lasagne

Traditional beef lasagne with a rich white sauce and cheddar cheese served with Greek salad

Steak Rump 200g

Spicy rump with gravy served with roasted Potatoes and Chef's Choice Salad.

Meat Ball

Flavourful Meat Ball in tomato sauce with garlic and red wine served with garlic bread on the side.

Sausage & Mushroom with Penne

Tasty sausages, brown mushrooms and tomatoes flavoured with rosemary served with penne scattered with parsley

Chicken Dishes

Chicken Curry with Coconut Cream

With coconut cream served with rice and grilled veg

Chicken Paprika

With sour cream, paprika served with grilled veg and rice or pasta

Bacon Wrapped Chicken breast

Smoky bacon wrapped around a chicken breast, slathered with honey mustard sauce and baked to tender perfection.

Smoked Chicken

Smoked Chicken with Italian herb Grilled to perfection served with salad or Savoury rice and Chakalaka relish

Chicken Breast in creamy Mushroom sauce

Chicken breasts sautéed in a delicious, creamy wine and mushroom sauce.

Lamb Dishes

Lamb chops 200 g

With rosemary and mint sauce served with Creamed Spinach and Couscous Salad or Mashed potatoes

Lamb curry

Cooked with flavoured herbs and yoghurt served with green salad and rice

Pork Dishes

Pork chops

Marinated in garlic, ginger, coriander and Balsamic vinegar, served with roasted potatoes and veg salad

Pork stir fry

Stir fry pork strip with soy and ginger served with rice or pasta and salad

Fish dishes

Hake fillet

With thyme and lemon butter sauce served with Savoury rice or Potatoes Salad.

Grilled Tilapia

Oven grilled Tilapia with oregano and lemon pepper sauce served with stir fry Spinach and Baked Potatoes

Grilled Kingklip

Grilled kingklip served on top of grilled veg, top up with lemon & caper Mayo

VEGETARIAN DISH

Spinach and feta

With garlic, onion, fresh spinach, feta cheese and cream served with salad and garlic bread

Thai curry Vegetable

Mushroom, broccoli, red bell pepper covering in a rich Thai green curry and coconut milk served with fragrant Basmati rice.

Vegetable lasagne

Zucchini, eggplant, red bell pepper and mushroom layer with tomato sauce covering by rich white sauce

Broccoli and Penne Alfredo

Cheesy penne and broccoli cooked with heavy cream and sprinkle parmesan cheese on top

Veg stir fry with rice

Garden veg cooked with ginger and soy sauce served with brown rice.

Curried lentils and sweet potatoes

Spicy dish cooked with lentil, potatoes and cauliflower served with rice

BRAAI MENU



OPTION 1

1 Salad

1 Vegetable

3 Main Courses

1 Starch

Tomatoes Gravy

1 dessert

Fresh bread and butter

Include required staff, Linens, Plates, Cutlery, Napkins,
Salt and Peppers

R 100.00 per person

OPTION 2

2 Salads

1 Vegetable

3 Main Courses

2 Starches

Tomatoes Gravy

1 dessert

Fresh bread and butter

Include required staff, Linens, Plates, Cutlery, Napkins,
Salt and Peppers

R 130.00 per person

OPTION 3

2 Salads

1 Vegetable

4 Main Courses

2 Starches

Tomatoes Gravy

1 dessert

Fresh bread and butter

Include required staff, Linens, Plates, Cutlery, Napkins,
Salt and Peppers

R 150.00 per person

SALADS

Feta, Beetroot and rocket Salad

Traditional Potato Salad

Coleslaw Salad with a Touch of Crushed Pineapple

Curry Noodle Salad

Capresse Salad

Greek Salad

Fresh vegetable Salad

Green Summer Salad

STARCH

Roasted Baby Potatoes with olive and rosemary

Roasted potatoes wedge with paprika, olive and spice

Roasted Sweet Potatoes with ginger and cinnamon
(Seasonal)

VEGETABLE

Grilled Corn

Grilled veg skewer

Grilled veg with balsamic vinegar

MEAT SELECTION

Lemon and herb Chicken Portion

Grilled T-bone steak

Boerewors

BBQ Lamb Chop

Pork Chop

Maasbanker Fish

Grilled Pork ribs