

CREW CATERING



2026

STAGE WORKS R235

Greek village salad dressing on the side

Brown and white cocktail rolls with portion butter

Butter chicken curry

Rice with fried onions and cumin

Strawberry Swiss roll

Whole fresh fruits

STEEL CONSTRUCTION R235

Italian salad with vinaigrette

Brown and white bread rolls with portion butter

Samp and beans

Beef potjie with baby potatoes

Creamy spinach with butternut

Malva pudding and custard

LIGHTING RIGS R235

Garden salad, cubed cheddar, croutons, ranch dressing

Brown and white cocktail rolls with portion butter

BBQ grilled chicken pieces

Pap with chakalaka

Chocolate brownies

Fresh fruit salad

HARD HATS R235

Texan coleslaw salad

BBQ grilled beef burgers

Cut dressed seeded buns lettuce, tomato, onion, gherkin, cheddar, tangy ranch

Potato wedges

Mini fruit tartlets

Passion fruit profiteroles

Whole apples

SPUDDY FISH R235

Build your own salad bar house dressings, rolls, butter and margarine

Texan coleslaw salad

Pub style fried fish, potato wedges and tartar sauce

Sautéed peas

Bread and butter pudding and custard

Sliced fruit platter

SPECIAL MEAL REQUIREMENTS



Please also note that we do not cater for Halaal friendly or Kosher friendly meals and that all Kosher meals are ordered in from an outside catering company and therefore need to be ordered **48 hours** in advance. All Halaal meals are catered for by our Halaal certified supplier.

Please note that Vegetarian is catered for only upon request, when making your selection, please ensure that vegetarian items are selected as part of your menu.

For any other specific special meal requests for set menus, i.e. fish, chicken or any other, the dishes must be chosen from our normal current menu selection and these will be charged accordingly, over and above your set menu price

Regarding other special meals like dairy free, gluten, lactose and diabetic, these must be requested **48 hours** in advance for specific dishes, otherwise Chef will choose and prepare a meal in line with the specific dietary requirement.

If a client requires our Chef to draft a new menu using different ingredients to the existing ones from our menu pack, please note that the menu will take **48 hours** to be drafted and sent through to the client