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## **CREW CATERING 2025**

#### **STAGE WORKS - R215**

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 - R215**

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 - R215**

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 - R215

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





## **CREW CATERING 2025**

#### ~Special Meal Requirements~

#### Dietary surcharge will be applicable

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 ensure orders are placed **48 hours** in advance.

As a standard, with all set menus, we will provide a vegetarian meal option for 2.5% of the total number of guests as part of your menu price; for any amount requested over and above these 2.5% a charge will be levied accordingly.

For any other specific special meal requests for set menus, ie 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.

