



PLATTER MENUS 2025

PLATTER SELECTION

Please note the below platters serve between 8 and 10 guests

** Please make provision for a vegetarian option*

ALL ABOUT CHICKEN

Grilled seasoned chicken drumsticks, mini chicken sliders with rocket & chilli leek tomato jam, chicken Prego sliders, mini chicken pies and crumbed crumbed chicken sovereign wings.

Served with two dips and a side portion of potato wedges

R1800 per platter

A TASTE OF SA'S FAVOURITES

Vetkoek with savoury mince, mini boerewors rolls and chakalaka relish, frikadel on a stick, mini chicken bunny, Bobotie springroll.

Served with two dips and a side portion of potato wedges

R1950 per platter

BITE SIZE FRESHLY BAKED PIES

Selection of steak and onion, curry lamb, chicken & mushroom, spinach & feta, beef sausage roll, and chicken & mushroom. Served with two dips and a side portion of potato wedges

R1050 per platter

ARTISAN SLIDERS

Beef, caramelized onion, cheddar and jalapeño aioli

Mini chicken Prego rolls

Falafel, tzatziki, hummus, micro shoots and Swiss cheese

Tempura fish, chunky rémoulade and pickled slaw

Served with two dips and a side portion of nachos

R1350 per platter





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FILLED BREAKFAST CROISSANTS

Smoked salmon with scrambled egg and chives
Bacon with scrambled egg and braised onions
Grilled mushrooms, ribbon vegetables and scrambled egg
Chicken sausage, scrambled egg and a tomato chutney
Potato, cherry tomato and halloumi
Served with two dips

R1350 per platter

WRAP SELECTION

Pulled lamb with lettuce, tzatziki and tomato
Grilled Cajun chicken, pineapple, crisp carrots and tangy mayonnaise
Halloumi and grilled Mediterranean vegetables with hummus and basil
Served with two dips and a side portion of potato wedges

R1350 per platter

DRY SNACKS

Sliced biltong, dry wors sticks, dried mango, dried Cape peaches, salted roasted mixed nuts and salted pretzels

R2200 per platter

MIXED BOUNTY

Lamb shish kebab on sticks, black salt beef kebabs with peppers and onion cubes, Frankfurters wrapped in bacon, peri-peri chicken wings, boerewors pinwheel and pork ribs. Served with two dips and a side portion of potato wedges

R1960 per platter

SA BRAAI PLATTER

Boerewors chakalaka roll, Prego basted chicken wings, beef rump kebabs, grilled vegetable kebabs with Chimichurri, garlic rolls. Served with Greek salad bowl and chakalaka

R1980 per platter





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ASSORTED QUICHES

Selection of spinach and ricotta, bacon cheese and onion, smoked salmon with asparagus, chicken leek and roasted Parmesan. Served with two dips and a side portion of potato wedges

R1250 per platter

VEGETARIAN BOUNTY

Vegetable spring rolls, potato samosas, spinach and feta sesame pies, zucchini and feta fritters, and grilled chimichurri vegetable kebabs. Served with two dips and a side portion of potato wedges

R1250 per platter

SOUTH AFRICAN CHEESE BOARD

Variety of South African cheeses. Served with Melba toast, salted crackers, nuts, dried fruits, fig and ginger preserve

R950 per platter

SWEET TEMPTATIONS

A variety of cocktail size pastries, petit fours, Greek biscuits, nut slices, Florentine's, chocolate brownies and jam tarts

R920 per platter

MIXED SUSHI

Salmon fashion sandwiches, Rainbow rolls, crab California rolls, cucumber Maki and Prawn Nigiri, wasabi, pickled ginger, soya

R1600 per platter





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Please note menu items are subject to change based on seasonal availability

~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 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.*

