
Best Events
CATERING & FLOWERS
custom
MENU

Pre-Drink Canapés

- Vegetable Spring-roll served with Thai sweet chilli sauce
- Bruschetta with smoked salmon and dill mayo
- Sundried tomato and rosemary palmier
- Fruit kebab
- Biltong, cream cheese and sweet pepper basket
- Sirloin kebabs
- Fishcake with wasabi mayo
- Chicken salad bite with cranberry and walnuts
- Saucy Asian meatballs
- Pumpkin and feta tarts
- Veggie sticks with humus
- Creamy chicken wrap
- Fig and coats cheese Bruschetta







Starters

- Grill ham and parmesan salad served with honey and balsamic glaze dressing
- Summer smoked chicken, citrus, pea and goats cheese salad
- Mixed Sea Food Cocktail topped with shrimps served with mix salad and dressing
- Homemade soup - Butternut, Tomato and thyme, Mushroom and biltong served with croutons
  - summer soup also available
- Homemade Fishcake served with lime and dill cream sauce, salsa and Rocket salad
- Harvest table - fresh Fruit, Salad items, dipping sauces, Cheese, preserves, cold meat, baked bread, crackers and Spreads
- Biltong, fig and blue cheese salad served with yoghurt dressing
- Creamy white wine and garlic mussel pot with rice
- Savory Crepe filled with creamy chicken served with salad
- Calamari Salad served with creamy lime sauce on a mixed salad
- Mushroom risotto
- Seafood Paella







Main Meals

Meat

- Lamb shanks with rosemary infused gravy
- Hearty Lamb pie
- Roasted deboned leg of lamb served with garlic red wine and herb gravy
- Sweet and tangy tomato stew
- Traditional Bobotie
- Thai lamb green curry
- Chunky beef and mushroom pie
- Roasted beef with sweet herb gravy
- Beef Bourguignons
- Beef Wellington with red wine reduction
- Homemade pepper steak pie
- Beef fillet with green pepper corn and sherry sauce / flambé mushroom brandy sauce
- Sliced Sirloin with white wine and mushroom cream dressing
- Beef Lasagna
- Sweet Lamb curry









Main Meals

Pork

- Tangy honey and mustard glazed Eisbein
- English pork pie
- Gammon with lemon, savanna and tarragon gravy
- Pork fillet with a fig and nut stuffing, served with creamy bacon sauce
- Pork neck served with a berry reduction sauce









Main Meals

Chicken

- Traditional creamy chicken pie
- Oven grilled chicken with a sauce of your choice
  - BBQ / Honey and mustard / Brown onion bake / lemon and Herb
- Aromatic coconut and coriander chicken curry
- Parmesan infused crumbed chicken pieces
- Chicken breast stuffed with basil pesto and mozzarella with creamy chive and bacon sauce
- Butter chicken curry
- Spinach and feta Chicken roulade with garlic, parmesan sauce
- Ham and cheese chicken Kiev with cheese sauce
- Chicken Coconut Curry









Sides

Rice

- White rice
- Savory rice
- Basmati rice
- Brown rice
- Yellow rice with raisins
- Couscous









Sides

Salad

- Greek salad
- Mexican salad - Bean, corn, cucumber and pepper with yoghurt
- Beetroot, pumpkin and nut rocket salad
- Traditional potato salad with bacon and egg bits and fresh parsley
- Summer strawberries, nut Feta cheese and baby spinach salad with balsamic drizzle
- Broccoli, pea salad with sweet mayo
- Red and green cabbage, apple and pineapple crush salad
- Carrot and pineapple salad
- Moroccan Couscous salad
- Waldorf salad







Sides

VEGETABLES

- Cauliflower and broccoli with cheese sauce
- Green beans with crispy bacon and feta cheese crumbs
- Pumpkin fritters with caramel sauce
- Sweet potato honey cub
- Pumpkin tart
- Oven roasted vegetables drizzled with basil pesto sauce
- Jacket potato served with sour cream and chives
- Potato bake with cream, onion, garlic and peppers
- Golden fried potato
- Baby potato with garlic and chives butter
- pap tart with corn, tomato stew and cheese
- Mint and red onion peas
- Sweet, glazed custard carrot
- Baby garlic and herb potatoes
- Caramel sweet potato wheels







Dessert

- Apple crumble served with whipped cream
- Cinnabon with drizzled chocolate sauce and nut
- Malva pudding with custard or ice cream
- White and dark chocolate mousse duo served with berries
- Dessert tray - assorted bite sized desserts
- Cheesecake with chocolate shavings and berry coulis
- Chocolate lava pudding with caramel cream
- Baked orange pudding served with chocolate mousse and fresh citrus
- Waffles served with nut, berry and chocolate
- Peppermint crisp tart served in glass
- Traditional Trifle
- Chocolate Brownie served with ice cream
- Doughnut stand







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