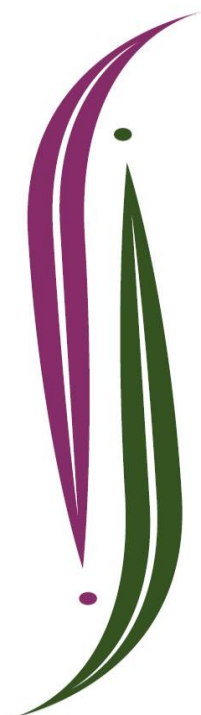




Email: aboutthyme@telkomsa.net (o) 021-023 0708 © 071 577 4302
<https://www.facebook.com/aboutthymecateringevents>
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ABOUT
catering



THYME
events

2020 Menu Portfolio



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ADDITIONAL MENUS ON REQUEST

Gluten Free / Diabetic / Spit Braai / Braai / Moroccan /
Corporate daily meals / Outdoor catering / Bantin Menu

PRIVATE CHEFS TO COOK IN YOUR HOME Try our gourmet Private chef
menu which ranges from fresh oysters to Ostrich fillets and so much more



WHAT WE DO

Our originality and flexibility in both catering and events is unique. Our team creates original and memorable events whether it is a seated dinner for 300 people, a cocktail for 1000 or intimate dinner for eight. Our experienced event planners and chefs' work together to create the complete experience for our clients.

HOW WE DO IT

Tasty, fresh, artfully prepared, innovatively presented. We use only the freshest ingredients. From over-the-top elegant to just plain yummy, we cater to your every whim.

CUSTOMISED MENU PLANNING

About Thyme Offers custom menus uniquely tailored to your event and prepared with premium quality ingredients. We pride ourselves in offering gracious, honest, and reliable service, helping you creates an occasion that will delight your guests and exceed your expectations!

FREE SERVICES

Menu Design
Buffet set up

ADDITIONAL SERVICES

Décor / Hiring / Sound / Lighting / Venue's / Event management services / Transportation / Flowers / Draping



CANAPE MENU

1. Moroccan veggie Mezze Platter
2. Watermelon & Feta Pops with Sprigs of mint
3. Crème Fraiche and Smoked Salmon Cucumber Cups
4. Smoorgensboard mini sandwich cakes
5. Marinated feta, yogurt and aubergine rolls
6. Sweet potato and ginger rösti with coriander pesto
7. Mini Frittata's
8. Pumpkin and feta mini Quiche
9. Mini Sugar cones filled with Seasonal Fruit
10. Mini Toasted Cheese Skewers on a shot glasses of soup
11. Mushroom & Spring onion cheesy quiche
12. Cocktail Lasagna Cups
13. Caramelised beetroot and goat's cheese Tarts
14. Seasonal Fruit Kebabs
15. Creamy Mac & Cheese Mini cups
16. Asian prawn skewers
17. Mini potato cakes topped with Smoked Salmon
18. Seared Rump Spoons topped with Crispy onion
19. Antipasti Kebab (Olive, Cheese, Tomato, Mushroom, Cold Meat)
20. Crab Salad Stuffed Potato Boats
21. Chicken kofta meatball with apricot dipping sauce
22. King Prawns with Mango & Chili Salsa served on Forks
23. Mini Pizza topped with Rocket, Pesto and Feta and Chicken slices
24. Haddock & Leek mini Pies



25. Braai's Asian style fish skewers
26. Beetroot arancini balls
27. Arancini balls stuffed with creamy mozzarella
28. Cocktail Chicken Quesadilla with Cilantro-Lime Sour Cream
29. Wings served 3 Ways
30. Thai Beef Salad Wonton Cups
31. Greek Style kofta served with mini tortilla & Mint Yoghurt
32. Mini Chicken & Mushroom Pancakes
33. Caribbean cups with Chicken, avocado, mango & mint
34. Mushroom Spinach and Cheese stuffed mini pancakes
35. Fried Feta with Honey and Sesame Seeds
36. Stuffed Mushroom fork
37. Shrimp & Spicy crab filled mini pancakes
38. Mfino Fritters topped with roasted Aubergine
39. Rice paper rolls with Garden fresh veg
40. Crab Salad Profiteroles
41. Prawn rice paper wrappers with Thai dipping sauce
42. Chicken & broccoli mini pancakes topped with Almonds
43. Potato rosti with smoked salmon dill & creame Fraisch
44. Cocktail steak pot pies
45. Open beef pies topped with sprouts
46. Avo Watercress and Radish Canape
47. Crumbed Jalapeno's stuffed with Feta
48. Smoked Haddock Crouquettes with pea puree
49. Dhal fritter with minty peas



50. Rosemary drop scones with brie & fig preserve
51. Smoked Snoek Mini Quiche
52. Smoked snoek pate with Artisan Bread fingers
53. Sushi – assorted Sushi plates
54. Pickled beetroot and Goats cheese salad spoons
55. Red onion marmalade tarts with blue cheese, walnut and pear
56. Seared Tuna on a canape spoon
57. Greek style steak pitas filled with tzatziki
58. Pastry wrapped sausage
59. Asian Shrimp Wonton wrapper
60. Spicy potato Ball in chili chickpea batter on skewer served with dip
61. Smoked Chicken and apples law vol-au-vents
62. Hoisin glazed chipolatas
63. Hake Kebabs with Mango salsa
64. Thai Salmon Fishcakes topped with Crème Fraiche & Caviar
65. Tuna Pinwheels
66. Chicken & Plum Skewers served with plum sauce
67. Mini Shepherd pie pots
68. Ricotta fritters with tomato and mint salad
69. Curried yoghurt Chicken Skewers
70. Chicken & Apricot Skewers
71. Cheese platter with Preserves & Fruit
72. Cocktail vetkoek filled with curry mince
73. Mini Corn Blini's with smoked salmon and sour cream
74. Mini Bunny chows filled with gheema curry



75. Tempura veggies
76. Chicken stuffed with spinach & Feta rings
77. Camembert and green fig in phyllo cups
78. Steak open pies topped with pickle beetroot
79. Pompodom baskets with curried meatball & drizzled mint yoghurt
80. Mielie Bread served with Biltong Pate
81. Newspaper Cones filled with Battered Fish and Chips
82. Fish, Pickle ginger, & Deep fried Avo Kebabs
83. Spicy chicken and chakalaka tarts
84. Pap baskets filled with beef and chakalaka
85. Mini smoked chicken and brie salads mini glasses
86. Steak, Horseradish cream and rocket wraps
87. Spoons Of Chili Salted Calamari With Lime Aioli
88. Meatballs with feta and mint
89. Beef sirloin brochette with mustard aioli and rocket
90. Salmon potato and chive Cakes with lime mayonnaise
91. Pan fried ginger lime prawns served with a lime aioli
92. Crab cake with Chili Lime Mayo
93. Chicken Apricot skewers with peanut satay sauce
94. Mini Indian vegetarian roti's with chickpeas & butternut
95. Honey and sesame glazed chipolata with mustard dip
96. Balsamic Tomato & Pesto Tarts
97. Mini Prawn salads on canape spoons
98. Choux Pastry with rare roast beef and horseradish cream



99. Thai fish with Asian slaw Sliders
100. Smoked chicken cashews & onion marmalade wraps
101. Rump steak rounds camembert, red onion & rocket Spoons
102. Beef, pickles and cheese mini sliders
103. Chicken and grilled pineapple sliders
104. Cocktail roti's with lamb curry
105. Buffalo wings
106. Chicken & potato Kebab with sweet chili glaze
107. Chickpea and herb falafels served with tzatziki
108. Pumpkin and spinach mini quiches
109. Chicken and Mushroom mini filo pies
110. Sweetcorn fritters with avo salad
111. Shot Glasses of Creamy Butternut or Tomato Soup
112. Brie Cheese Tartlets with Roasted Cherry Tomato
113. Cheese & Roasted Meat slices with artisan breads
114. Mini Meatball bamboo fork with sesame seeds
115. Prawn Blinis
116. Smoked Snoek and Lime Vol-au-vents
117. Fish bobotie in poppadum cups
118. Panko Prawns
119. Edam Cheese & Seasonal Fruit Kebabs *(Summer only)*
120. Mozzarella Cheese and Grilled Vegetables Skewers
121. Crispy Buttermilk Chicken pops
122. Moroccan Lentil Butternut & Feta wraps



123. Spinach and Feta Phyllo parcel
124. Ostrich meatballs on a skewer
125. Chargrilled Rump Skewers Pepper, Thyme & Garlic
126. Thai style Fish cakes with Ginger, Lime Wasabi Guacamole
127. Mini venison Sliders topped with roasted red pepper relish
128. Asian spoons of seared Tuna Chili, Mango & crispy Ginger
129. Mini Beef Samosas
130. Chicken & Coriander Springrolls
131. Asian vegetable springerle
132. Mini Boerie Rolls with Chakalaka toppings
133. Mini Gatsby's – Masala steak or Tikka chicken with thin Chips
134. Butter chicken mini roti's
135. Indian style Butter Chicken Skewers
136. Mini Calamari Subs
137. Mini Thai fish cake topped with crème fraiche, prawn and rocket
138. Crumbed calamari skewer served with lemon and tartar sauce
139. Garlic & Parmesan panko crumbed ½ shell mussel
140. Boerie & potato Kebab grilled to perfection
141. Hake Kebabs with deep fried Avo, pickled ginger and Mango salsa
142. Sweet & Sour chicken Kebab served with Sweet & Sour Sauce
143. SA traditional braai Boerewors Kebabs
144. Cocktail Drummies basted with Thai basting
145. Mini Thai chicken and pine Pitas
146. Sticky BBQ riblets
147. Cocktail Greek style falafel pita



148. Crumbed chicken strips served with mini picks
149. Cocktail chicken Prega rolls
150. Chicken & Pineapple Kebabs
151. Chicken and Apricot sosatie
152. Crumbed chicken Kebab
153. Chicken satay with Thai Peanut sauce
154. Mini Beef & Apricot Kebabs
155. Moroccan Lamb Skewers
156. Meatball, feta and mint skewers
157. Prawn skewers grilled & served with lemon wedges
158. Fish gojons served in bamboo boats on a bed of rocket
159. Thai fishcake with prawns drizzled with Rocket infused olive oil
160. Veggie Kebab with Tarragon Mayo
161. Greek Koftas served with cucumber & mint yoghurt
162. Savoury mini drop scones topped with beef carpachio
163. Cucumber cups filled with crab salad
164. Cajun Fish Skewers
165. Cubes of cheese with a berry and fruit topping
166. Tortilla cups filled with steak, salsa and guacamole
167. Grilled peach halves filled with Crème fraiche & almonds
168. Curried cauliflower and chickpea wraps
169. Baby potatoes stuffed with sour cream Macon and chives
170. Cheddar, zucchini & Corn Muffins topped with Smoked salmon
171. Chicken tapas with Coconut chilly & Mint salsa
172. Moroccan crudité platter



173. Prawn rice paper wrappers with dipping sauce
174. Gouda and potato Croquettes
175. Cheddar & chive Puffs
176. Mini Chakalaka Spuds
177. Chicken 3 ways
178. Spicy pap tarts
179. Seafood Espitada
180. Mezze Platter with Flat breads
181. Thai fishcakes served with spring onion
182. Grilled Haloumi & Vegetable Kebab
183. Cucumber wrapped crab salad topped with Avo pate
184. Goats Cheese & caramelized Onions on Toasted rounds
185. Coconut soya and Chili prawn skewers
186. Fresh oysters served with 3 toppings
187. Cocktail corn cakes topped with Mango salsa
188. Crispy buttermilk chicken pieces
189. Mini Chicken & Leek pies
190. Stuffed mushroom roasted to perfection
191. Beef carpaccio canapes
192. Mini Potato cakes topped with smoked salmon
193. Seared Salmon Strips
194. Mini Cheese omelet and Breakfast Sausage Kebab
195. Gingered chicken cakes with coriander lime Mayo
196. Sesame soy glazed beef skewers



197. Oriental Chicken Crepes
198. Smoked salmon sushi rice balls
199. Roast pepper, goats cheese and mint mini wraps
200. Thai chicken and salad mini Wraps
201. Corn cups with Mexican style chicken and salsa
202. Seasonal fruit – kebabs and sliced
203. Fresh bites size crudités with assorted dips
204. Salad platter – Greek style salad platter
205. Feta and spinach quiche
206. Dip Platter, Assorted hummus and dips with fruit and biscuits
207. Cape Style Cheese platters with preserve
208. Humus Bar with Crips
209. Baby Calamari with Garlic & Herb stuffing
210. 4 Dip platters served with Nacho's, Naan crisps and more
211. Tandoori wings with cucumber yoghurt
212. Moroccan crudité platter
213. Brochette Steak pizza
214. Brochette Greek style pizza
215. Cumin Scented Moroccan Kebabs with Minted Yogurt Dip
216. Moroccan Sheet Pan Chicken and Cauliflower "Shawarma"
217. Moroccan Chicken Goujons & Herby Yogurt Dip
218. Moroccan Spicy Grilled Shrimp kebab
219. Moroccan Grilled Chicken Kabobs
220. Grilled Chicken Souvlaki Platter served with mini pitas
221. Moroccan Spiced Cauliflower served with Minted Yoghurt
222. Grilled vegetable platter Moroccan style
223. Harissa Honey chicken Wings
224. Pea & chickpea falafel with whipped Garlic & feta
225. Grilled mushroom and Brie mini pancakes
226. Sweet corn spring onion and feta mini cakes
227. Chickpea Burger with Indian Coleslaw

- 228. Dill Crepes with Smoked salmon
- 229. Beetroot Falafel
- 230. Cheesy leeks Stuffed potato
- 231. Parmesan & Polenta chips with Chili tomato Jam
- 232. Beef Skewers with paprika aioli
- 233. Harissa marinated chicken Kebabs
- 234. Cocktail vegetarian Quesadillas
- 235. Mexican Chicken & Cheese Quesadillas
- 236. Tandoori spiced tarts with Pineapple & Cucumber salsa
- 237. Cottage pie mini Jacket potatoes
- 238. Asian meatballs in a lettuce cup
- 239. Cape Malay meatballs served with a cape style chutney
- 240. Mac & Three cheese crumbed balls
- 241. Rare beef and radish crostini
- 242. Beetroot salad on a stick
- 243. Steak Tacos on a stick
- 244. Steak Fajita skewers
- 245. Mini Corn Dogs
- 246. Summer Cheese board with berries
- 247. Salsa bar served with naan chips, Focaccia, Grilled Pitas
- 248. Antipasti appetizer board
- 249. Grilled Vegetable Plate
- 250. Baked Panko Crumbed Zucchini Fries
- 251. Mini Cheese burger Pastry Bundles
- 252. Caramelized Zucchini Flatbread
- 253. Eggroll with Mince Filling



FUSION FOOD BAR MENU

Pub Style Beef Slider Station:

Grilled Beef Pattie, Grilled Chicken Fillets, Grilled Steak Fillets, Vegan Burger
Mini Seeded Buns, Vegan Rolls, Mini Ciabatta
Mushroom Sauce, Black Pepper Sauce, Cheese Sauce
Caramelized Onions, Shredded Lettuce, Tomato's, Gherkins,
Grilled Pineapple rings, Cheese Slices,
Potato Wedges crispy and spicy
(R150,00 per person)

Sizzling Noodle Bar:

Noodle: Elbow, Egg Noodle, Fuseli, Spaghetti
Fillings Sweet & Sour Chicken, Creamy Chicken & Mushroom with basil,
Creamy steak, Meatballs in Napolitano sauce, Baby marrow,
mushroom & Truffle oil,
Garnish Scallions, Parsley, Chives, Rocket Marrow and Pumpkin seed
Salads Greek Salad, Rocket
(R150,00 per person)

Soft Taco Bar:

Featuring Warm Flour Tortillas, Tacos
Fillings Spicy Mexican Chicken, Mince and beans, Spicy Fish, Spicy
Steak
Shredded Cheddar, Diced Onions, Pineapple salsa, Guacamole
Shredded Lettice, Baby tomato slices, Cucumber strips
Cheese, Mexican Rice
Topped with Salsas, Cilantro Sour Cream,
(R140,00 per person)

Tuscan Countryside Station:

Layered Display of Grilled Seasonal Vegetables:
Tender Zucchini, Sweet Pepper Mushrooms,
Roasted Aubergines Topped with Feta Crumbles
An Array of Artisan Breads: Crusty Ciabatta, Focaccia and
Roasted Garlic Breads with Roasted Red Pepper Hummus
Green Olive Tapenade, Hummus, Feta & Herb dip
(R130,00 per person)



Shake, Shake, Shake Salad Bar:

Grilled Steak strips, Grilled Chicken Strips, Fish Gojons
Asian Slaw Salad Topped with Cilantro
Lettuce, Rucker, Italian tomatoes, Cucumber, Pineapple
Herbed Croutons, Olives, Feta, Sundried tomato
Lime and coriander dressing, Balsamic Reduction, Creamy Mayo

(R120,00 per person)

Meat Buster Bar

Chicken kebabs, Sticky Chicken Wings, Parmesan Chicken Bites
Rump Kebabs, Lamb riblets
Sausage & Pepper Kebabs, Crumbed Chicken Strips
Honey & Mustard sauce, Sticky BBQ, Thai Sweet Chili, Lemon and Herb

(R160,00 per person)

Vetkoek Bar

Mince and potato curry, Peri Peri Chicken Liver
Tikka Chicken, Veggie Curry

Sweet: Apricot Jam, Nutella & Banana,

(R130,00 per person)

Seafood Bar

Crumbed Calamari, Tempura Prawns, Grilled prawns
Fish Kebabs, Thai salmon Fish balls, Parmesan Crumbed ½ Mussels,
Paella, Seafood Curry & Rice

Chips

Lemon wedges / tartar sauce

(R170,00 per person)

Roadhouse Food Bar

You choose we assemble it

Bread Baskets Mini Gatsby, Roti, Wraps,

Fillings Tikka Chicken / Masala Steak / Beef and potato curry
Spicy veggie / Chicken & Pine / Lentil butternut & Feta

Sauces Sweet Chili / BBQ / Tikka /

Salad Salad Mix - Onion Lettuce Tomato cucumber

Topping Hot chips

(R150,00 per person)



HOT FOOD MENUS

R65.00 PER HEAD *(Choose 1 Meaty & 1 Vegetarian Option)*

Chicken Curry & Rice

Portuguese Chicken, Mushroom & Peppers Casserole & Rice

Harissa Roasted chicken, wedges, Savoury Rice, Green salad

Chinese Chicken & vegetable stir fry on a bed of egg noodle

Southern Fried chicken, Spicy Wedges & Side Salad.

Mince & Pea Curry & Roti, rice with Sambal

Roast Chicken Leg & Thigh with Seasonal veg and savoury Rice

Roast Chicken, Mac & Cheese, Almond roasted carrots & Salad

Creamy Chicken & Mushroom Alfredo with Green salad

Braai Wors, pap with pap gravy and creamed spinach & salad

Chicken and Sweet Potato Sishebo / Potjie served with rice and Veg

Chicken and Butter Bean Sishebo / Potjie served with rice

Baked layered mince pasta topped with cheese and served with Greek salad

Chicken Kebab with Coconut & pineapple chutney, Rice & Veg

Chicken & Chickpea Curry with Rice and sambal

Bobotie, yellow rice and Seasonal veg

Chicken Biryani and sambal

Asian chicken with Fresh coriander salsa, Fragrant rice, stir fried veg

Mince & Vegetable biriyani served with sambal

Grilled Chicken pieces, grilled corn, wedges and salad

Grilled Chicken with 2 Seasonal salads

Grilled Chicken fillet, citrus & cranberry rice, seasonal Veg

Sweet & Sour chicken with sticky rice

Chicken & Mushroom enchiladas served with Mexican salad

Chicken tomato and spinach stew served with rice and side salad



R85.00 PER HEAD

(Choose 1 Meaty & 1 Vegetarian Option)

Chicken Schnitzel, Mushroom sauce, Rice, Seasonal Veg

Stuffed chicken fillet, Chive rice, potatoes & Seasonal Veg

Chicken in yoghurt & coconut served with rice & coriander sambal

Mince Lasagne with Greek salad

Linguine with Thai-style pesto and chilli calamari

One-Pot Chicken, Cous Cous, Mushrooms & Spinach Recipe

Harissa-Spiced chicken with cous cous salad & Herb Yoghurt

Jamaican jerk-spiced braai chicken served with charred sweetcorn & 2 Salads

Coconut five-spice marinated chicken breasts with Thai slaw & crunchy noodles

Roast harissa chicken tray bake with chickpeas, Carrots, Butternut & Baby Spinach

Fruity Chicken Hotpot with Apricots served with Steamed Rice and Marrow salad

Spicy Beef Butternut & Green Bean Curry served with Rice or Pap

Middle Eastern Honeyed chicken and Eggplant Biryani with sambal

Beef Sishebo / Stew served with rice

Cape Malay Mutton Akni served with salad

Saucy hot and sweet Chinese chicken served with Jasmine Rice

Beef Stroganoff with White rice and Green salad

Chicken Enchiladas served with Tex mex salad

Roast Chicken Leg & Thigh, 2 Veg, Savoury Rice & salad

Indonesian Fried fish served with basil and ginger rice, Veg & salad

Peri peri chicken served with salad and sweet potatoes

Roast Tandoori Chicken with Apricot & Coriander Chutney, Veg and salads

Crumbed chicken fillets served with buttered Green beans & Sweet potato

Spiced Buttermilk fried chicken with coleslaw and potato salad

Thai Chicken Curry, Jasmin rice and Green salad

Grilled HAKE, Baked potato with sour cream & Green salad

Chicken & Mushroom Phyllo pie served with Roasted Veg and salad

Battered fish, Crispy wedges, Greek Salad & Bread basket



R85.00 PER HEAD

Braai chicken, braai sausage, pap, Gravy and Veg

Grilled hake with Lemon Butter Sauce & Parsley rice, Veg and potato's

Pan roasted chicken with harissa chickpeas, Rice and salad

Thai Chicken Curry, Jasmin rice and Green salad

Grilled sausages, peppers, potatoes, tomato's Tray Bake with Parsley Rice & Salad

Mexican Beef Spaghetti with beans cheese and Tomato served with Side salad

Chicken, leek & pea pasta bake served with side salad

English style cottage pie, Roasted Veg, Green salad

Mince and 2 Bean Curry served with flatbread, Roti and Basmati rice

Beef, Mushrooms, and Snow Pea Stir-Fry served with Egg noodle

Sausage Lentil and spinach tray bake served with Seasonal veg and Rice

Beef Tagine with Butternut Squash Recipe served with cous cous

Phyllo Pastry Chicken pie, Seasonal Veg, & Salad

Creamy Chicken lasagne served with Greek salad

Moroccan chicken with apricots & Almonds served with Rice or cous cous

Tandoori Chicken with coconut cucumber and lime salad, Turmeric Rice

Hong Kong chicken served with Asian Noodle and stir fried Veg

Pan-Seared Sausage with Lady Apples and Watercress

Beef & Balsamic Apricot Potjie served with rice

Mediterranean chicken bake served with rice and Greek salad

Chakalaka beef ragu served with steamed rice and side salad

Lemon chicken and mushroom pasta served with green salad

Pasta with a creamy beef, mushroom & basil sauce recipe with side salad

Creamy orecchiette with sausage, peas & mint served with side salad

Pan fried fish with olives tomato and basil served with steamed rice & Salad

Traybake Keralan fish curry served with basmati rice and salad

Hake with herby butternut and couscous-and-feta salad

Mexican Fish topped with salsa and served with spicy rice and veg

Phyllo pastry fish parcels served with a leek & Pepper Cream sauce, veg & salad

Grilled orange chicken fillets with orange & Cranberry Rice



R100.00 PER HEAD

(Choose 1 Meaty & 1 Vegetarian Option)

Moroccan Chicken with prunes & Apricots, Almonds & Rice or Cous cous

Grilled Rib eye with pan roasted tomato's rosemary caper butter & Salad

Hake with Capers & Tomato sauce served with mash & salad

Thai Beef Penang Curry served with Basmati rice

Saffron Lamb with Prunes served with rice

Lamb curry with Rice and sambal and orange zest served with rice

Seafood Pasta with a green salad

Sausage and mixed Mushroom lasagne with garlic bread & Greek salad

Noodle cake with Sweet Chilli prawns and scallops served with Raita

Cape Malay Beef Curry & Rice, Sambals, Roti

Mutton or Lamb Biryani served with coriander sambal

Honey Mustard & Garlic Chicken, Sweet Potato Mint Mash, Veg and Salad

Creamy Coconut Fish & Prawn curry, Fragrant Rice, Salad

Moroccan Lamb Kebab served on a bed of almond rice, Roasted butternut

Beef Skewers with hot Brazilian Rice, Veg and Side Salad

Lamb Chops with flat bread and 2 Salads

Indian Butter chicken & Basmati rice or Roti with samba

Fresh Mussel Spaghetti, Side Salad and flat breads

Moroccan Lamb Tagine with Raisins, Almonds, & Honey

Moroccan seafood platter with citrus and mint pearl couscous

Moroccan Lamb Tagine served with cous cous

Chermoula Hake and Prawn Medley served with Rice or Cous Cous

Seared Salmon Steak served with Green salad

Creamy seafood pasta with side salad

Grilled T-Bone steak with stuffed potatoes and side green salad

Flame Beef Skewers Served with seasonal Veg and pan roasted baby potato's

Beef Espitada seasoned with coarse salt, bay leave & Garlic, Flame grilled served with Fried Maize and Chakalaka and side salad



R100.00 PER HEAD

Lamb Rogan josh served with rice, Naan and raita

Chicken & Prawn curry served with rice and sambal

Prawns in tomato and coconut milk served with Jasmine rice and ribbon salad

Lemon & soya Pan fried fish served with Spicy Fennel rice and ribbon salad

Asian Calamari stir fry on a bed of veg, side noodle & Salad

Teriyaki tuna steak served with Jasmin rice and salad

Garlic prawn pasta with side salad

Fillet of Hake with mussels and Parsley cream sauce, sautéed veg and Rice

Oven roasted fish with Olives & Tomato's served with Garden salad

Persian Dukkah-crusted lamb with roast pumpkin couscous

Spanish Chicken with Smoked paprika, lemon & olives served with Cous cous &

Creamy Mushroom Fresh Potato Gnocchi pasta served with side salad



VEGETARIAN (free with Meaty Choice)

Cape Malay veggie Curry with Rice and sambal (Vegan)

Couscous stuffed tomatoes (Vegan)

Moroccan chickpea stew with fragrant rice (Vegan)

Chickpea and potato curry (Vegan)

Dhal curry with rice

Grilled Aubergine with Yoghurt sauce

Middle eastern roasted Veg with Tahini sauce and served with Pita bread (Vegan)

Mediterranean Lasagne with Greek salad

Moroccan honey glazed Eggplant served with Nutty Cous cous (Vegan)

Moroccan vegetables with Halloumi

Cauliflower and olive tagine with Moroccan flavours (Vegan)

Italian Ratatouille served with rice or salad

Lentil Bobotie served with yellow rice and honey roasted carrots

Marrow mushroom & roasted tomato truffle oil pasta

Creamy basil pesto pasta with mushroom and roasted tomatoes

Vegetarian Enchiladas served with Mexican salad

Bengali butternut with chickpeas served on a bed of cous cous (Vegan)

Butternut feta and spinach phyllo pie served with salad

Vegetable biriyani (Vegan)

Roasted veg mac & Cheese served with green salad

Chilli Con Carne with popping beans served with rice and salad (Vegan)

Hot & sour aubergine served with sticky rice (Vegan)

Thai style stir fried vegetables served with egg noodle

Vegetable Nazi Goreng served with Indonesian Salad (Vegan)

Chickpea Sweet potato & spinach Curry served with basmati Rice

Moroccan Chickpea stew (Vegan)

Nutty sweetcorn bake served with roasted veg and salad

Teriyaki grilled aubergine steak served with Moroccan Mushroom Couscous (Vegan)



PLATTER MENUS

(Feeds 15)

Mixed Meaty Platter

Flame grilled Chicken kebabs
Rump Kebabs
Crumbed Chicken Strips
Cocktail meatballs rolled in sesame seeds
Crumbed Chicken Wings 3 Ways

R550,00

Cape Malay Platter

Cocktail Roti and Curry
Daltjies
Samosas
Butter Chicken Skewers
Mini Steak Gatsby's

R500,00

Meaty Deluxe

Chicken Wings
Chicken Drumsticks
Beef Kebabs
Chicken Ballotine
Cocktail meatballs rolled in sesame seeds
Crumbed Chicken Strips

R550,00

Hungry Man

Cocktail Beef burgers
Mini Boerie roll with chakalaka
Crumbed chicken & Sweet Chili wrap
Mexican Steak Pitas
Crumbed Chicken strips

R500,00

Party Platter

Grilled Corn Wheels
Chicken & Chilli Wraps
Crumbed Chicken Wings
Spicy Potato wedges
Mini Chicken Pitas

R500,00

Asian

Honey & Soya Wings
Sweet & Sour Chicken pops
Moulded stir-fried Rice
Sesame Chicken Strips
Springrolls

R500.00



Mexican Platter

Mexican Spicy Chicken Burger
Stuffed Jalapeno poppers
Mexican chicken & Bean Burrito
Cheesy Nacho's
Corn Fritters with Cilantro aioli

R500.00

Wrap Platter

Chicken Burrito
Sautéed Mushroom Cucumber & Feta Wrap
Beef Burrito
Asian Style Wrap
Crumbed chicken and Pine Wrap

R500.00

Wing Platter

Sticky Chicken Wings
Peri Peri chicken Wings
BBQ Chicken Wings
Crumbed Chicken wings

R500.00

South African Platter

Boerie Skewers
Chicken & Apricot sosaties
Lamb Ribs
Curry Meatballs with apricot chutney
Crumbed Chicken strips

R550.00

Snack attack platter

Rolled cold meats
Jalapeno Poppers
Stuffed Eggs
Cocktail Vienna's
Mini Cheese Grillers in pastry
Olives Cheese & peppadew picks

R500.00

Gourmet sandwich

Ciabatta Slices with Steak Brie and caramelized Onions
Smoked Chicken & apple on Oat Bread fingers
Smoked salmon, Rocket, Avo salad on Rye
Health Bread with brie & Fig

R480,00



Sandwich Platter

(Artisan breads, Brown and white)

Egg Mayo

Chicken & Tangy Mayo

Cheese lettuce & tomato

Beef, Mustard Mayo and Tomato

R290,00

Burger Platter

Mini Cheese Burger

Mexican Bean burger

Thai fish Burger with Thai Pesto

Steak Burger with pickled beetroot

Chicken with Prego sauce burger

R550,00

Cheese Platter

4 Cape Cheeses

Pickles

Preserves

Fruit

Biltong

R550,00

Subway Platter

Mini Subs filled with

Brie Cranberry and apple on a base of Rocket

Roast Chicken, Avo, Lettuce, Tomato, Fried Onions, Cole slaw

Steak and Caramelised Onion with Mustard Atilio and Rocket

Smoked Chicken Watercress and Orange preserve

R550,00

Dip Platter

Focaccia, Nacho's, Brochette

Chefs choice of 3 Pates and dips

R450,00

Deli Platter

Assorted Cold Meats

Roast Chicken Pieces

Smoked chicken

3 Salads

Fresh Breads

R500,00



Seafood Platter

Crumbed Calamari
Chakalaka mussels
Grilled Prawn Kebabs
Whole Prawns
Fish Kebab
Thai smoked salmon Fish balls
Served with 2 accompanying sauces

R600,00

Cold Meat & Cheese

Cape Style Cheese
Smoked Chicken
Spiced Beef
Silverside
Pickles - Gherkins, Peppadew etc.
Mustard & Cream Cheese Dip
Cucumber Tomato
Artisan Bread slices

R550.00

Fruit Platter

Fruit Kebabs
Slices of Fresh Fruit
Phyllo Basket filled with Mascarpone cheese and Berries

R450.00

Vietnamese Rice Paper rolls

Prawn Rice paper roll
Chicken Rice Paper roll
Steak Rice Paper Roll
Vegetable rice paper roll
Served with Dipping sauces

R500,00

Mezze Platter

Olives Peppadews Feta, Peppers Cherry Tomato's
Assorted dips and hummus
Spicy pulled Chicken
Mini Greek meatballs
Falafel Balls
Pita Triangles & Mini Tortillas

R500,00



Vegetarian Platter

Zucchini Burger with Chipotle Mayo
Mfino Fritter topped with Smokey Aubergine
Falafel Schwama with Hummus
Lentil butternut & Feta wraps
Veggie Springrolls
Marrow Sushi rolls
Stuffed Baby potato's
Crumbed mushrooms

R500.00

Karoo Platter

Grilled Lamb Loin Chops
Sticky Riblets
Beef Chippo's with sweet mustard
Meatball Kebabs
Rump Kebabs
Chicken & Apricot sosaties

R650.00

Moroccan Seafood Platter

Spicy Moroccan style grilled prawns
Chermoula grilled fish Kebabs
Grilled Chilli & Lime Calamari
Harissa Baked Mussels
Citrus and mint pearl cous cous

R600.00

Mexican Platter

Mexican Hotdog
Corn cakes with Avo salsa
Chicken Taco's with pineapple mango salsa
Steak Burritos
Spicy fish and mango salsa baskets
Quesadillas topped with Sour crème

R550.00

Moroccan Vegetable Platter

Turmeric and chilli roasted Cauliflower florets
Honey and almond routed carrot fingers
Roasted Vine tomato
Parmesan roasted mini corn
Garlic and chilli Grilled aubergine
Hummus & babaganosh
Flatbread Triangles

R500.00



Breakfast Platter

Tomato & Feta Quiche

Cocktail croissants with cheese & salad

Cheese omelette and sausage wraps

Rye with smoked salmon & Sliced egg Wedges

Omelette and sausage Kebab

Mini Breakfast steak pizza

R500.00

Breakfast Pastries

Danishes

Muffins

Profiteroles filled with cream and berries

Nutella French Toasties

Scones with jam & Cream

R500,00

Individual Desserts

Cheesecake with fruit topping

Lemon Meringues Squares

Carrot Cakes with cream cheese frosting

Sticky Chocolate brownies

R560.00

Sweet Treats

Raspberry chesecakes

Duo Chocolate mousse Cup

Milk Tarts

Min Cup Cakes

Upside down eclair with caramel, cream and fruit

R560.00



SIGNATURE SANDWICHES

On artisan breads / Ciabatta Bread, Multi Grain, Cranberry, Rooibos, Oat & Honey, Rye, White, French/

Presentation:

Triangles / Fingers / Roll up / Double Up/Open

Chicken Milanese	Crispy sautéed chicken topped with arugula, fresh tomatoes and lemon vinaigrette
Fillet Mignon	Steak, Crispy onions, Mixed Greens Wasabi Aioli
Fresh Mozzarella	Layered with roasted tomatoes, tomato' Basil Pesto
Salmon	Cream Cheese, Thin Sliced Cucumber, Smoked salmon
Crab Salad	Crabstick, Chives, Mayo Lemon Zest and Lettuce
Herbed Egg salad	Onion, Dhania, Egg, Lime zest, Mayo and Lettuce
Camembert Fig	Camembert, Fig preserve,
Smoked Chicken	Smoked Chicken, Zesty Dressing, Greens
Pressed Chicken	Chicken Slices, Apple, Mozzarella Cheese, Baby Greens
Tuna Salad	Tuna, Onion, Vinaigrette
Roasted Veg	Goats Cheese, Sundried tomato Pesto, Roasted Veg
Cucumber Avo	Watercress, Avo Cucumber, radish and cream cheese

SERVING & PRICING

Choose any 3 options to make up the platter

R450,00



GOURMET SANDWICHES

On Ciabatta, Croissants, Mini Subs, Pita, Baguette

Presentation: ½ size / Chunky sliced / Cocktail / Mini Baguette/Pita

Sausage & Pepper	Grilled sausage layered with roasted sweet peppers, fresh herbs & hint of red pepper flakes.
Chicken Milanese	Crispy sautéed chicken topped with arugula, fresh tomatoes and lemon vinaigrette
Fillet Mignon	Steak, Crispy onions, Mixed Greens Wasabi Aioli
Salmon & Egg	Sliced Egg Topped with Smoked salmon and Crème fraiche
Steak	Slithers of Steak, peppers, caramelized onions & Mozzarella
Chicken Tuscan	Roast chicken, Mozzarella, basil & Tuscan tomato sauce
Calamari	Crispy calamari strips, Greens and tartar sauce
Chicken slaw	Asian Style Chicken, Asian Slaw & sesame seeds
Thai Fish Cakes	Mini Thai fish balls, Thai sweet Chilli sauce, Rocket,
Vegetarian	Chopped pineapple, roasted red peppers, sliced red onion and ground black peppers
Panko Thyme	Panko, Thyme Chive & parmesan crumbed chicken with Lemony slaw
Moroccan Veg	Roasted pumpkin, Goats cheese, Rocket & Nuts
Tikka chicken	Tikka chicken with Mango Chutney
Masala Steak	Masala Steak topped with lettuce spicy tomato

SERVING & PRICING

Choose any 3 options to make up the platter

R490,00



WRAPS

White Flour Tortillas / Rice paper

Presentation: **Cocktail / ¾ Size / ½ Size /**

Chilli Chicken Lime	Grilled chicken, Lime Zest, Chilli, Cilantro, Mixed greens
Chicken Burrito	Grilled Chicken, Red Beans, Rice, Cheese, Yoghurt, Cilantro
Rainbow salad	Carrot, Beetroot, Cabbage, Pear, with Zingy dressing
Steak	Steak, Mustard Mayo & Greens
Tropical Chicken	Chicken, pineapple, mixed greens & Thai Dressing
Calamari	Crumbed Calamari, Mixed Greens Lemon Zest, Caper Aioli
Cranberry Chicken	Chicken, Mozzarella, Sprouts, Cranberry Sauce
Asian Wraps	Chicken, Asian Slaw Spring onion, Teriyaki sauce
Crumbed Fish	Salad Green, Lightly crumbed fish gojons and Slaw
Crumbed Chicken	Thai sweet Chili sauce, crumbed chicken strips & Greens
Teriyaki Chicken	Grilled pineapple and teriyaki chicken
Chilli Lime	Chilli lime Chicken and Avo
Lentil Butternut	Moroccan lentil, Butternut and feta
SA Chicken	Chicken, Chakalaka, Greens
Mushroom	Sautéed Mushroom Cucumber sticks and Feta
Smoked Chicken	Smoked chicken, Rocket, Marmalade, Nuts

SERVING & PRICING

Choose cocktail or ½ portion size

Choose any 3 options to make up the platter

R500,00



BUDGET SANDWICHES

On White & Brown bread

Presentation:

Chicken Mayo

Egg Mayo

Cheese & tomato

Pressed beef

Triangles / Open

Shredded chicken with tangy Mayo

Egg with mayo

Cheese, Tomato and black pepper

Pressed Beef, mustard Mayo and Lettuce

SERVING & PRICING

Choose any 4 options to make up the platter

R300,00



BOWL FOOD MENU

Cocktail servings served creatively in mini Bowls

Group 1 *(R45,00 per person per dish)*

Creamy butternut soup with home baked Bread rolls

Roast Tomato Soup with baked cocktail rolls.

Chicken and Corn soup served with Artisan bead baskets

Creamy Spinach and sweet potato soup with bread sticks

Creamy mushroom soup with Garlic Ciabatta fingers

Asian Chicken on a bed of Noodle

Cape chicken curry, Cape Malay style, served with chutney & coconut

Chicken Chakalaka with mushrooms and peppers

Chicken Ala King – Chicken peppers mushroom and fresh cream & rice

Chicken Fillet Biryani & Sambal

Moroccan Chicken with Apricots & Almonds with Cous Cous

Sweet & Sour Chicken served with Noodle

Exotic Thai Chicken Yellow Curry served with sticky rice

Chicken Tagliatelle – Creamy chicken and mushroom served with Tagliatelle

Panko battered Fish gojons in cones served with French fries

Basil Pesto Pasta, Roasted tomatoes, feta, Baby Marrow & Creamy Pesto

Stir Fry Vegetables with marinated tofu & topped with sesame seeds

Roasted pumpkin with feta and cilantro on Cous

Tomato and basil with feta Linguine and side salad

Gnocchi with roasted tomato, Spinach & Mozzarella

Bengali butternut squash with chickpeas With Rice



Group 2 (*R55,00 per person per dish*)

Seared Shrimp with ginger stir fried Vegetable

Asian Calamari Stir Fry

Grilled Chicken Citrus Breast on a bed of cranberry rice

Mango coriander and lime chicken served on a bed of Jamaican Rice

Mutton Biryani & Sambal

Bobotie with almonds and coconut cream served with Yellow rice and raisins

Beef curry, mild & spicy served on a bed of white rice

Beef Stroganoff served with White Rice

Creamy Steak Pasta – Tender strips of steak & mushroom in a cream sauce

Succulent Lamb and potato Stew served with white rice

Lamb Curry served with Fried potatoes with Chilli Curry Leaves & Turmeric

Seafood Paella seasoned with Spanish saffron

Moroccan Lamb Curry and fragrant rice

Mutton Curry served with roti or basmati rice

Fish & Prawn Curry served with White Rice

Beef stir fry with cashews and basil on a bed of Pasta

Creamy Seafood Pasta served with Linguine

Feta Meatballs in a fresh tomato sauce pasta on a bed of spaghetti

Fresh Mussel Spaghetti

Shrimp & Pepper Linguine

Moroccan Lamb Tagine with Rice

Coconut & Saffron Potato Gnocchi

Cauliflower and Pea Curry with Rice

Moroccan chickpea and sweet potato served with rice

Moroccan Veg Curry with Basmati rice or Naan Bread

Mushroom and Sage Gnocchi

Roast Pumpkin, Feta and Rocket Penne Pasta



Desserts *(R30,00 per person per dessert)*

Cheese cakes with berry coulis

Glasses of Lemon Meringue

Chocolate Lava served with dollop of cream

Malva with Custard

Berry trifle with layers of decadence

Single chocolate mousse with Berries

Decadent Fruit Salad with Chantilly cream

Peppermint crisp Tarts

Cape Malay Koeksister bread pudding with Custard & Cream

Trio of mousse – White and chocolate mousse cups

Tiramisu in mini tubs

Traditional bread pudding cups topped with stewed fruit and cream

Old Cape style trifle with layers of cream, custard, fruit and nuts

Milk Tart glasses with cinnamon cream

Decadent layers of caramel, banana, cream and Espresso dipped fingers



Plated cold desserts R35.00 each



Chocolate Mousse



Red Velvet



Bar One



Mississippi Mud



Berry Cheesecake

Plated Hot desserts R35.00 each



Sticky Brownie



English Toffee



Chocolate Lava

CAKE BITES

Chocolate truffle Cup Cakes	R15.00 each
Berry Pavlova	R10.00 each
Raspberry Cheesecake Tarts	R9.50 each
Chocolate swirl cheesecake	R9.50 each
Chocolate Truffles	R6.50 each
Carrot cake with cream cheese Frosting	R9.50 each
Lemon Meringue Squares	R9.50 each
Mini Milk Tarts	R8.50 each
Chocolate swirl cupcakes Large	R12.00each
Underground Eclairs topped with Fruit	R9.50 each
Caramel & Cream Eclairs	R8.50 each
Cheesecake slices	R15.00 each
Chocolate and caramel slices	R15.00 each

DESSERTS

Nutella mini cheesecakes (<i>Dessert Cup</i>)	R30.00 each
Chocolate Mousse (<i>Dessert Cup</i>)	R30.00 each
Cheese cakes with Berries (<i>Dessert Cup</i>)	R30.00 each
Tiramisu Cups (<i>Dessert Cup</i>)	R30.00 each
Malva, custard & Cream	R30.00 each
Peppermint dessert	R30.00 each
Berry trifle	R30.00 each
Lemon Meringue	R30.00 each
Milk Tart glasses topped with cinnamon biscuit	R30.00 each
Seasonal Fruit salad with Fresh Mint each	R30.00
Spiced Apple & Cinnamon Crumble served with Custard	R30.00 each



BREAKFAST MENUS

Sunrise

R50,00

2 Breakfast Sausages
Scrambled egg
Fried tomato,
Bread Basket
Muffin
Coffee & Tea Juice

Healthy

R55,00

Muesli, Yoghurt and Fruit Parfait
Bran muffin with Cheese
Smoked salmon and Egg on Rye Bread
Coffee & Tea & Juice

French

R60,00

Bran & Date muffins
Croissant – with Assorted fillings
Cocktail Danishes
Fruit slices
Yoghurt & Muesli Cups topped with seasonal fruit
Coffee & Tea

Hungry man

R65,00

2 Hash Browns Topped with Mushrooms
Cheese Scrambled eggs
2 Sausages,
Fried Tomato,
Bread Basket
Coffee & Tea

Buffet

R125,00

Croissants with Cheese & tomato
Muffin Basket / Danishes
Cold meat and cheese platters
Scrambled Eggs with Chives
Roasted baby tomatoes with pesto
Mushroom and breakfast potato with cream
Breakfast Sausage
Breakfast savoury mince
Bread Basket
Coffee & tea & Juice



TRADITIONAL SOUTH AFRICAN

MAIN DISHES *(R95,00 per person)*

Bobotie	<i>Curry & dried fruit beef mince dish topped with egg wash. Served with yellow rice, sweet carrots, Turmeric potato's</i>
Frikkadel	<i>Spicy Meatballs served with mash potato with tomato smoor</i>
Braised Liver	<i>Calf's liver Skinned and thinly slices- fried and served with braised onions, Mash potato and onion & tomato smoor</i>
Biriyani	<i>Rice and lentils seasoned with Malaysian spices. Variations of mutton, chicken, fish, or vegetable</i>
Bredies	<i>Pumpkin, green bean, cabbage or tomato bredie. These casseroles can be served as a vegetable bredie or a meat and vegetable stew. Served with White rice or pap.</i>
Cottage Pie	<i>Savoury mince topped with mash potato and baked in the oven Served with 3 Side dishes</i>
Gebraai Fish	<i>Fish braai'd whole and served with Baked potato's jams and freshly baked bread</i>
Malay Curry	<i>Chicken, mutton, Lamb, Fish, Seafood or mince cooked with Malaysian spices. Spicy dish served with Roti, Naan or basmati</i>
Dhal	<i>Yellow dhal lentil cooked with Malaysian spices. Served with Basmati rice</i>
Akhni	<i>Spiced meat dish made with layers of rice and chicken and topped with brown onions</i>
Chicken Tikka	<i>Tikka spices, secret marinated chicken cubes on a skewer served with butter rice, stir fry veg and Curry potatoes</i>
Denningvleis	<i>Sweet Sour Lamb dish served with mash potato rice & veg</i>
Ingelegde Vis	<i>Pickle Fish, Sweet & Sour Curry fish served cold</i>
Masala Steak	<i>Spicy braises steak served with rice or mash potato</i>
Smoor Snoek	<i>Braised Snoek served with Fennel Cabbage and rice</i>
Fish Bobotie	<i>Fish with Malay spices baked served with Rice and Veg.</i>



POTJIE KOS DISHES (*R115,00 per person*)

3-legged cast iron pot in which ingredients are put and simmered slowly. Usually done over hot coals. Cooked outdoor. Served with rice and salad
(Min order of pax 30)

Lamb Neck & Cabbage Potjie,	<i>lamb neck, Cabbage and secret spices</i>
Paella Potjie	<i>Seafood with layers of rice and topped with mussels</i>
Curry Mutton Potjie	<i>Mutton curry and veg pot</i>
Dambie - dumplings in a potjie	<i>meat stew topped with a savoury dumpling</i>
Ostrich Potjie	<i>Ostrich neck and vegetable pot</i>
Chicken & Veg pot	<i>Chicken and baby veg pot</i>
Tripe & trotter pot	<i>Served with samp or rice</i>
Seafood pot	<i>Fish, mussels, prawns, Shrimp pot</i>
Lamb Neck and Veggie Pot	<i>Baby Veg with lamb neck</i>
Beef & veggie pot	<i>Bone in beef with baby veg</i>
Chicken & Corn Pot	<i>Chicken, Corn, Sweet corn Cream & Chilli's</i>

SIDE ORDERS

Pot brood cooked on the fire served with preserves and Jams	R25,00
Steam bread with flavoured butters	R25.00
Sweet potato and corn on the cob on the fire	R20.00



BUDDAH BOWLS (*R85,00 per person*)

Sweet Potato Chickpea Buddha Bowl

Mexican Rice Rainbow Bowl

Spicy chicken teriyaki bowls

Grilled skirt steak with fresh peaches and burrata

Spice teriyaki chicken rice bowls

Grilled chicken kebab bowls with cucumber salad and tzatziki

Honey-chipotle chicken burrito bowls

Pumpkin seed pesto pasta with caramelized delicate squash

Smoked salmon buddha bowl

Chile-garlic steak & macadamia poke

Miso glazed sweet potato bowls

Balsamic chicken salad with lemon quinoa

Sweet potato chickpea buddha bowl



SALAD JARS (*R65,00 per person*)

Coconut-lime-avocado zucchini noodle salad with quinoa, peas, scallions and feta

Asian noodle salad jars

Chicken & spinach salad jars

Mexican salad in a jar

Paradise in a jar salad with blueberry lemon dressing

Chicken, edamame and rice noodle jar salad

Roasted spiced cauliflower and pomegranate jar salad

Caramelized apple, baby spinach, cranberry and grilled chicken Jar

Sweet potato, seared corn and quinoa with baby spinach salad jar



CONTACT

Contact Person	Kathi Barends
Cell No	071 577 4302
Landline	021 – 023 0708
Email	aboutthyme@telkomsa.net
Website	www.aboutthymecatering.co.za
Facebook	https://www.facebook.com/aboutthymecateringevents
Twitter	@abt_Thyme