



Homestyle Meals

Lasagnes and bakes

Chicken and mushroom lasagne	2 litre R 350,00
Beef napolitana lasagne	R 360,00
Butternut and coriander lasagne	R 290,00
Melanzane parmigiana (vegetarian)	R 300,00
Creamy spinach and feta lasagne	R 290,00
Chicken casserole	R 320,00
<i>braised chicken pieces in a creamy honey and mustard sauce with mushrooms</i>	
Cauliflower Bake	R 290,00
<i>tender pieces of cauliflower baked in a creamy béchamel sauce topped with sharp mature cheddar cheese</i>	
Cottage pie	R 370,00
Beef pot pie	R 420,00
Pepper steak pot pie	R 370,00
Cornish pot pie	R 370,00
Chicken and mushroom pot pie	R 370,00
Mixed seafood lasagne (<i>napolitana base</i>)	R 370,00
Mac and cheese	R 260,00
Mac and cheese with bacon	R 300,00
Potato bake	R 270,00

Serves 6 to 8 people, perfectly complimented with our freshly baked ciabatta or garlic and herb loaves (sold separately)

Asian Cuisine (available in beef or chicken)

	2 litre	
	Chicken	Beef
Thai sweet chilli stir fry (<i>served with noodles</i>)	R 280,00	R320,00
Thai green curry	R 320,00	R350,00
<i>Tender slices of filleted chicken breast with Asian style vegetables in a smooth coconut milk curry with green chilli, lemon grass, coriander, lime and more</i>		
Red Thai massamang curry	R 320,00	R360,00
<i>A rich, dark Thai red Thai curry with roasted cashew nuts</i>		

Serves 6 to 8 people, perfectly complimented with our hand made Thai springrolls

Rice sold separately, please see side options menu below

Indian cuisine

Traditional chicken curry	2 Litre R 320,00
Butter chicken	R 360,00
Chicken bryani (<i>requires 48hrs notice & served with yogurt and mint dressing</i>)	R 480,00
Chicken korma	R 400,00

Lamb briyani (requires 48hrs notice & served with yogurt and mint dressing)	R 600,00
Lamb tagine	R 480,00
<i>lamb on the bone slowly braised with cumin, cinnamon, ground ginger, coriander in a mild tomato gravy</i>	
Lamb and coconut curry	R 480,00
Beef curry	R 340,00

Curries serves 8 people and briyani serves 6 people

Rice sold separately, please see side options menu below

Stews

2 Litre

Hearty beef stew with baby vegetables	R 340,00
Rustic chicken stew with baby carrots and peas	R 300,00
Roasted root stew (<i>vegetarian</i>)	R 270,00
Braised oxtail	R 450,00
Lamb stew	R 450,00

Serves 8 to 10 people

Rice sold separately, please see side options menu below

Quiche

26cm

Butternut, feta cheese and red pepper	R 200,00
Spinach, sautéed onion and feta cheese	R 200,00
Roast vegetable, feta and sundried tomato	R 220,00
Sundried tomato, fresh basil and feta	R 220,00
Roast chicken, peppadew and parmesan cheese	R 240,00
Roast chicken and mushroom	R 240,00
Savoury mince, peppers, sweet corn and chilli	R 240,00
Savoury mince and cheese	R 240,00
Ham, caramelised onion and cheese	R 220,00
Bacon and mushroom	R 240,00
Bacon and onion	R 200,00
Bacon, brie cheese and cranberry	R 260,00
Smoked salmon, cream cheese and dill	R 280,00

Our freshly baked quiche are suitable for any occasion, each quiche caters for 8 people

Flame grilled chickens

Spatchcocked whole chicken marinated overnight and flame grilled in one of the below flavours

Peri peri	R140,00
BBQ	R140,00
Lemon and herb	R140,00
Teriyaki	R140,00
Honey Mustard	R140,00

Can be cut up for your convenience

Side items sold separately, please see side options menu below

Seafood

Crumbed calamari rings	R320,00
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Golden brown calamari served with 250ml tartar sauce and lemon wedges

Hake R270,00

Grilled or fried, 8 portions per 2l and served with lemon wedges

Prawns R480,00

Garlic butter or Mozambican peri peri ~ 40 units per tray

Seafood paella R 460,00

Served with lemon wedges, suitable for 8 people

Pasta

Bolognaise **2 Litre** R 320,00

Basil pesto, parmesan and chicken pasta R 360,00

Tenderised beef, sundried tomato, feta and chilli pasta R 400,00

Chilli prawn and garlic pasta R 460,00

Creamy chicken and mushroom R 340,00

Bacon, mushroom and sautéed onion R 340,00

Napolitana R 240,00

Smoked salmon in a creamy dill sauce R 450,00

Sundried tomato, feta and basil pasta R 280,00

Each 2 litre pasta serves 6 people

Pastas on offer are Spaghetti, Penne, Linguine and Farfalle

Each Pasta is served with a side of parmesan cheese, crushed chilli and garlic

All time Favourites

Chicken ala king **2 Litres** R 350,00

Stuffed chicken breasts R 450,00

Stuffed with creamy spinach and feta and served with a Mediterranean tomato gravy (8 units)

Meatballs in spicy napolitana sauce R 460,00

Served with spaghetti

Beef stroganoff R 380,00

Rice sold separately, please see side options menu below

Serves 8 to 10 people

Sticky ribs SQ

Meltingly soft pork ribs in a honey and apricot basting

Lamb shank SQ

Shanks braised forever in red wine and fresh herbs

Greek style lamb kleftiko SQ

Lamb on the bone, slow roasted with rosemary, origanum and garlic potatoes

Roast beef SQ

Slow roasted silverside with pepper and fresh herbs

Deboned leg of lamb SQ

slow roasted with rosemary, garlic and olive oil and served with a mint gravy

Side options

Roasted baby vegetables **2 Litre** R 240,00

A medley of seasonal baby vegetable oven roasted with olive oil and fresh herbs

Creamy mashed potato R 210,00

creamy mashed potato seasoned with fresh thyme and a dash of lemon

Roasted Baby potatoes R 250,00

<i>Crispy on the out, soft inside roasted with whole garlic and honey</i>	
Roasted potato wedges	R 220,00
<i>Rosemary and garlic infused oven roasted potato wedges</i>	
Oven roasted savoury green beans	R 220,00
<i>young green beans roasted with sweet chilli and sesame seeds</i>	
Roasted butternut	R 220,00
<i>sweet and spicy cinnamon butternut cubes roasted to perfection</i>	
Mashed butternut	R 200,00
<i>Creamy roasted butternut seasoned with an aromatic blend of north Indian spices</i>	
Roasted root vegetables	R 230,00
<i>Sweet potato, baby carrot, turnips, beetroot and pearl onions</i>	
Baby carrots	R 240,00
<i>Tender baby carrots tossed in honey and roasted in herb butter</i>	
Sweet and sticky carrots	R 200,00
<i>Honey glazed with a hint of nutmeg</i>	
Sweet peas	R 220,00
<i>Italian style sweet peas sautéed with onion and herb butter</i>	
Sweetcorn kernels	R 230,00
<i>Pan-fried with onion and garlic butter sauce</i>	
Flamed grilled corn on the cob	R 220,00
<i>basted with butter, parmesan and a hint of chilli</i>	
Spiced sweet potato	R 220,00
<i>Roasted sweet potato coated in olive oil, oregano and black pepper</i>	
Roast vegetables and Cous cous	R 240,00
<i>Chunky seasonal roast vegetables with zesty cous cous</i>	
Warm Moroccan style spicy cous cous	R 240,00
<i>Spicy medley of peppers, mushroom and sweetcorn with middle eastern spiced cous cous</i>	
3 bean salad	R 220,00
<i>fresh sweet and sour mix of green, kidney and cannellini beans paired with red onion and celery</i>	
Creamed spinach	R 240,00
<i>cream style baby spinach braised with cream and onion</i>	
Roasted parmesan potato halves	R 220,00
<i>With a hint of thyme and baked with parmesan cheese</i>	
Stir fry julienne vegetables	R 230,00
<i>Asian style crunchy vegetable tossed in honey and soya sauce</i>	
Cauliflower in cheese sauce	R 240,00
<i>tender pieces of cauliflower baked in a creamy mature cheddar cheese</i>	
Steamed broccoli	R 240,00
<i>with lemon, garlic and roasted almond flakes</i>	
Warm braai salsa	R 240,00
<i>Buttery sweetcorn, trio peppers, mushroom and sautéed onion</i>	
Beetroot salad	R 200,00
<i>Traditional tangy beetroot strips in a sweet and sour sauce</i>	
Garlic mushroom cous cous	R 260,00
<i>Garlic and herb mushrooms paired with fragrantly spiced cous cous</i>	
Coleslaw	R 200,00
<i>Creamy-style cole slaw made with fresh chopped cabbage and carrots mixed with mayo dressing</i>	
Potato salad	R 200,00
<i>potatoes, garlic mayonnaise, onion, red/green pepper and spring onion</i>	
Butternut wedges	R 250,00

Roasted honey butternut wedges served with cashews, feta cheese. toasted pumpkin seeds and wild rocket

<u>Rice</u>	2 Litre
White rice	R 70,00
Brown rice	R 85,00
Basmati rice	R 85,00
Jasmine rice	R 85,00
Mexican spicy rice	R 120,00
Spicy rice	R 120,00
Savoury vegetable rice	R 120,00
Egg fried rice	R 110,00

All side dishes serve 10 to 12 people

<u>Salads</u>	Platter
Greek salad	R 380,00
Mixed baby leaf lettuce, tomatoes. Cucumber, feta, olives and red onion	
Chicken, avocado and peppadew salad	R 450,00
Mixed lettuce, grilled chicken, tomatoes. Cucumber, avocado, peppadews	
Chicken Caesar salad	R 450,00
Cos Lettuce, grilled chicken, garlic croutons, baby rosa tomatoes, parmesan cheese	
Roast butternut salad	R 420,00
Cinnamon roasted butternut, wild rocket, roasted red pepper, feta, toasted cashews and pumpkin seeds	
Thai beef salad	R 500,00
Sesame beef, cucumber, red onion, bean sprouts, coriander, tomato, carrots, toasted nuts, baby corn & chilli	
Waldorf salad	R 450,00
Cos Lettuce, Grapes, red onion, celery, pecan nuts, apples and toasted almonds	
COB salad	R 550,00
Sweet lettuce, grilled chicken, avocado, blue cheese, tomato, sweet corn, eggs, crispy bacon	
House salad	R 500,00
Bacon, blue cheese, avocado and peppadews on a bed of mixed baby lettuce	
3 cheese salad	R 450,00
Crunchy garden salad with croutons, mature cheddar, Danish feta and parmesan cheese	
Caprese salad	R 550,00
Perfect Layers of sliced mozzarella, tomato and basil dressed with a balsamic vinaigrette	
Garden salad	R 300,00
Mixed baby lettuce with rosa tomatoes, red onion, cucumber, peppers and carrots	
Roast vegetable and haloumi	R 400,00
Roasted seasonal vegetables tossed together with fresh baby leaves and grilled haloumi cheese	
Summer chick pea salad	R 420,00
Chick peas, red onion, cucumber, parsley, red pepper and feta	
Asian salad	R 420,00
Oriental herbs and lettuce with cabbage, beans sprouts, coriander, cashews, sesame seeds and scallions	

All platter size salads serve 10 to 12 people as a light lunch and 20 people as a side portion

All Salads served with 2 x 125ml Salad dressing

<u>Pasta Salads</u>	2 Litre
Honey mustard chicken pasta salad	R 240,00
Chicken pesto, parmesan and cashew pasta salad	R 240,00
3 cheese pasta salad	R 200,00

Basil pesto, emmenthaler and cashew pasta salad	R 240,00
1000 island pasta salad with trio peppers, sweet corn and mushroom	R 200,00
Roast vegetable and sundried tomato pasta salad	R 220,00

All pasta salads serve 6 to 8 people as a light lunch or 10 to 12 people as a side dish

<u>Desserts</u>	2 Litre
Tiramisu	R 320,00
Malva pudding	R 260,00
<i>Traditional malva pudding served with custard</i>	
Peppermint crisp	R 240,00
Sinful buns	R 240,00
<i>freshly baked cinnamon buns with our lemon cream cheese topping</i>	
Sticky toffee pudding	R 260,00
Apple crumble	R 270,00
<i>Served with vanilla dessert cream</i>	
Triple chocolate mousse	R 320,00
Lemon fridge cheesecake	R 320,00
Oreo cheesecake	R 340,00
Fruit salad	R 280,00
<i>seasonal fresh fruit and berries served with vanilla dessert cream</i>	
Bread and butter pudding	R 260,00
<i>Made with our 100% pure butter croissants</i>	

Each 2 litre dessert serves 10 to 12 people

We also have a wide range of cakes, tarts and dessert platters for you to choose from

All pricing quoted includes vat

All items are made to order to ensure you receive the freshest product possible, hence we require a minimum of 24hrs notice

Our meals do not contain artificial stabilizers or preservatives, freezing of our meals is possible but not recommended

Seasonal ingredients are subject to availability

The pricing quoted on this list is subject to change without notification as the cost of ingredients fluctuates

Meals are packaged for safe transportation and are garnished accordingly

Storage requirements vary per meal, kindly enquire should you require any assistance

Delivery is subject to the time, date and area required

Minimum orders for deliveries are required which vary per area