

Corporate Daily Lunch Menu

By: 180 Degrees Catering & Confectionery

Why Choose the 180 Daily Meal Option?

Wholesome, high-quality meals at reasonable prices

Unlike fast food or takeaways, our meals use only premium, fresh ingredients

Wide variety of options

9 meal options per day, 45 per week, 180 per month, including gluten-free, vegetarian, and vegan choices

Variety keeps engagement high

Diverse menus prevent menu fatigue and keep employees looking forward to lunch

Supports dietary preferences

Accommodates various health and lifestyle needs, ensuring all staff are catered for

Enhances retention & recruitment

Offering quality meals shows employee appreciation and attracts top talent

Reduces absences

Nutritious, balanced meals promote staff health, fewer sick days, and higher energy levels

Freshly prepared daily

Production is completed within approximately one hour to ensure optimal freshness

Promotes a positive workplace culture

Showing care for employees' wellbeing strengthens team morale

Quick and easy ordering

Structured menu and delivery process makes managing meals hassle-free

Made-to-order

Each meal is prepared specifically for your team to guarantee quality and freshness

No artificial stabilisers or preservatives

Healthy, unprocessed meals for sustained energy

Saves operational costs

No need for onsite food preparation or canteen management

Convenience

Keeps staff on-site, saving time and increasing productivity

Daily Lunch Menu - Week 1

Monday

Lunch Meal	Crumbed Chicken Tenders - Mildly seasoned panko crumbed chicken strips served with our home made peri mayo dip & potato chips.
Comfort	Beef Lasagne - Bolognese style meat sauce, layered with a thick creamy bechamel, oven baked with a cheesy top, served with side garden salad.
Light meal	Chicken & Mayo Bagel - Shredded roast chicken, tangy mayo, chives & mixed baby leaf lettuce, served with crisps.
Salad	Crispy Chicken Salad - Sourdough breaded chicken strips, bell peppers, spaghetti carrots, ribbon cucumber, bean sprouts, coriander, spring onion, baby leaf mix & toasted sesame seeds.
Vegetarian	Lasagne - Baby spinach & feta layered with creamy bechamel & lasagne sheets, served with side garden salad.
Vegan	Thai Green Vegetable Curry - Fragrant coconut curry with butternut, mung bean sprouts, baby spinach, lemon grass & fresh basil, served with steamed rice.
Gluten Free	Thai Green Chicken Curry - Fragrant coconut curry with butternut, mung bean sprouts, baby spinach, lemon grass & fresh basil, served with steamed rice.
Seafood	Spicy Prawn Pasta - Chilli & garlic prawns sauteed with baby plum tomatoes, parsley & olive oil, finished with a hint of lemon, served with linguine.
Local Favourites	Pap en Vleis - Flame grilled on-the-bone beef chuck seasoned with a braai dry rub served with pap & chakalaka.

Tuesday

Lunch Meal	Beef Prego - Freshly baked Portuguese roll sandwiched with a mild peri peri steak, topped with sauteed onion, sliced tomato & wild rocket, served with a side of potato chips.
Comfort	Chicken & Mushroom Pot Pie - Creamy chicken & mushroom filling with a hint of thyme, topped with buttery puff pastry, served with Greek salad.
Light meal	Rissoles - Crumbed Portugese style cheddar & jalapeno turnovers served with a sweet chilli dipping sauce. (4 units per serving)
Salad	Seared Beef Salad - A fresh mix of lettuce, tomato, red onion, sweetcorn, topped with tender, spiced BBQ seared beef, crispy salted potato wedges & caramelized onions.
Vegetarian	Mushroom Tart - A wild mushroom, garlic, caramelised onion, thyme, & cream cheese tart, served with a fresh garden salad.
Vegan	Orzo Casserole - Slow braised sweet potato, butterbeans & baby spinach in a rich tomato & herb sauce, served with herbed rice.
Gluten Free	Chicken Leg Quarter - Flame-grilled chicken leg quarter with a mild peri-peri basting. Served with roasted baby potatoes & creamed spinach.
Seafood	Lemon Butter Hake - Grilled hake fillets in lemon & garlic butter, served with creamed spinach & herb rice.
Local Favourites	Footlong Cheese-griller - A freshly baked soft footlong roll filled with a grilled cheese hot dog, topped with crisp shredded lettuce, grilled onions & pickles, served with potato chips.

Wednesday

Lunch Meal	Chicken Mayo Tramezzini - Toasted flat bread layered with shredded roast chicken, tangy mayo, chives, mature cheddar & mozzarella.
Comfort	Bangers & Mash - Pub style pork bangers served with creamy mash potato, grilled onions & gravy. (3 units per serving)
Light meal	Beef Sausage Rolls - Savoury ground beef baked in a puff pastry cylinder, topped with sesame seeds, served with sriracha mayo dipping sauce (4 units per serving).
Salad	Grilled Chicken Salad - Spiced chicken fillet, ribbon cucumber, spaghetti carrots, bell pepper, red onion, cherry tomato, lettuce & parmesan shavings.
Vegetarian	Spinach Tramezzini - Toasted flat bread layered with creamed baby spinach, feta crumble, red onion & mozzarella.

Vegan	Meze Bowl - Homemade falafel balls served with hummus, Tabbouleh salad, pickled red onion, spaghetti carrots, marinated olives & cucumber.
Gluten Free	Chicken Margarita - Roasted chicken fillet topped with mozzarella, pesto & cherry tomatoes, served with herb rice & sweetcorn salsa.
Seafood	Salmon Poke Bowl - Smoked salmon trout, herb rice, edamame beans, spaghetti carrots, pickled ginger, cucumber, avocado, spring onion, black & white sesame seeds & sriracha mayo.
Local Favourites	Chicken Bake - Portuguese style chicken pieces baked in a creamy peri peri sauce, served with herb rice & sweetcorn salsa.

Thursday

Lunch Meal	Crumbed Chicken Burger - Seasoned Chicken fillet soaked in buttermilk, crumbed & fried till crispy - layered with tangy slaw, butter lettuce & garlic mayo, served with potato chips.
Comfort	Mediterranean Steak Pasta - Beef strips sauteed with garlic, onion, olive oil & red chilli flakes tossed with sundried tomato, feta & fresh basil, served with penne pasta.
Light meal	Chicken Potstickers - Pan seared potstickers filled with seasoned minced chicken, ginger, chilli, cabbage, carrots, spring onion & sesame oil, served with a honey, sesame & soy dipping sauce.
Salad	Steak Salad - Balsamic seared steak strips with red onion, blue cheese crumble, roasted rosa tomatoes, & pan-fried sweetcorn, served on a bed of mixed herbs & crisp lettuce.
Vegetarian	Mac & Cheese - Rich & creamy 3 cheese macaroni bake topped with sundried tomato & parmesan panko, served with a garlic & herb roll.
Vegan	Samosa Snack Bowl - Braised potato & coriander samosas, served with sweet chilli dip & herb salad. (6 units per serving)
Gluten Free	Beef & Broccoli - Honey & sesame beef strips tossed with broccoli, onion, cashews & red bell peppers, served with egg fried rice.
Seafood	Cajun Hake - Hake fillet seasoned with a spicy Cajun spice blend, served with egg fried rice, potato chips, tartar sauce & lemon.
Local Favourites	Homestyle Beef Stew - Slow cooked beef goulash with seasonal baby vegetables in a rich brown onion broth, served with braised samp & sweetcorn.

Friday

Lunch Meal	Pesto Chicken Pasta Salad - Cubed chicken fillet, basil pesto, toasted cashews, bell peppers, sweetcorn, wild rocket, parmesan cheese & fresh basil tossed in elbow macaroni pasta.
Comfort	Bacon & Mushroom Pasta - A combination of sauteed bacon, onion, button mushroom, heavy cream, Dijon mustard, parmesan cheese & Italian herbs served with penne pasta.
Light meal	Bacon & Egg Sandwich - Grilled bacon & fried egg on a bed of crispy lettuce & wholegrain mustard mayo, served with crisps.
Salad	Chicken Caesar Salad - Chargrilled chicken strips tossed in crisp lettuce with classic Caesar dressing, egg wedges & parmesan shavings, garnished with garlic & herb croutons.
Vegetarian	Halloumi Wrap - Tortilla wrap filled with grilled halloumi, brinjals, trio peppers, red onion, baby spinach & pesto aioli, served with Greek salad.
Vegan	Roasted Butternut Bowl - Cinnamon roasted butternut, herb cous cous, 5 spice chick peas, cashew nuts, ribbon cucumber, wild rocket, spaghetti carrots & toasted pumpkin seeds.
Gluten Free	BBQ Chicken Pieces - Bone in sticky glazed smoked BBQ chicken pieces chargrilled, served with potato chips & coleslaw salad.
Seafood	Batter Fish - Classic crispy battered hake, served with potato chips, coleslaw salad, tartar sauce & lemon.
Local Favourites	Dagwood - Served on Turkish bread layered with a beef smash patty, fried egg, cheddar cheese, crispy bacon, onion, crisp lettuce, pickles & wholegrain mustard mayo, served with potato chips.

Daily Lunch Menu - Week 2

Monday

Lunch Meal	Chicken Swarma - Toasted flat bread stuffed with Mediterranean spiced chicken strips, crisp lettuce, hummus, pickled onion, chopped salad & creamy garlic sauce, served with potato chips.
Comfort	Savoury Mince Tramezzini - Seasoned ground beef with peppers, onion, sweetcorn & a hint of chili, toasted with melted mozzarella & mature cheddar.
Light meal	Samoosa Snack Bowl - Cheese & corn samoosas, served with mint & yogurt dip, garnished with a micro greens salad .(5 units per serving)
Salad	Nacho Chicken Salad - Southern fried chicken strips on a bed of butter lettuce with roasted corn, black beans, jalapeños & mature cheddar, topped with spicy nacho chips & guacamole.
Vegetarian	Vegetarian Sausages - Plant-based vegetarian sausages in a spicy tomato & onion chutney, served with creamy mashed potato.
Vegan	Vietnamese Spring Rolls - Rice paper wraps filled with cabbage, carrots, cucumber, basil, mint, vermicelli noodles, baby spinach & cashews, served with dipping sauce. (3 units per serving)
Gluten Free	Grilled Chicken Breast - Flame grilled with a mild peri peri basting, served with a sauteed green vegetable medley & creamy mashed potato.
Seafood	Smoked Salmon Pasta - Smoked salmon trout with sauteed baby spinach in a creamy lemon & dill sauce.
Local Favourites	Beef Boerewors - 180g traditional beef boerewors in a spicy tomato & onion chutney, served with creamy mashed potato.

Tuesday

Lunch Meal	Pastrami Bagel – Freshly baked bagel layered with sliced pastrami, pickled dill cucumber, wild rocket, crisp lettuce, grilled onion & wholegrain mustard, served with 1000 island pasta salad.
Comfort	Beef Bolognaise - Lean beef mince in a piquant slow cooked napolitana sauce, with basil, garlic & parmesan, served with spaghetti.
Light meal	Cheese Grillers - Bacon wrapped cheese grillers served with panko-crumbed onion rings & chilli aioli. (3 units per serving)
Salad	Thai Beef Salad - A combination of sesame beef, roasted cashews, coriander, mint, ribbon cucumber, spaghetti carrots, bell pepper, red cabbage, sprouts, spring onion & baby leaves.
Vegetarian	Soya Bolognaise - Plant based mince in a piquant slow cooked napolitana sauce, with basil, garlic & parmesan, served with spaghetti.
Vegan	Garden Buddha Bowl - Thyme & garlic roasted root vegetables, red onion, sweetcorn, fresh baby greens, green pea rice & garnished with toasted mixed seeds.
Gluten Free	Chicken Tenders - Baked chicken tenders in a creamy Dijon mustard sauce served with honey glazed carrots & green pea rice.
Seafood	Hake Goujons - Panko-crumbed hake goujons, served with a crisp Asian slaw, tartar sauce & lemon. (5 units per serving)
Local Favourites	Southern Fried Chicken - Buttermilk marinated chicken pieces coated in a herb breading, fried till crispy & golden brown, served with 1000 island pasta salad & bang bang sauce.

Wednesday

Lunch Meal	Chicken Pasta Salad - Honey mustard chicken strips tossed with bell peppers, roasted sweetcorn & wild rocket, served with elbow macaroni pasta.
Comfort	Chicken Curry - Bone-in chicken pieces simmered in an onion & tomato based gravy, flavoured with ginger, garlic, curry leaves & an aromatic mix of dried spices, served with basmati rice.
Light meal	Wedge Sandwich - Hickory ham, cheddar cheese, mixed baby leaf lettuce & wholegrain mustard mayo, served with crisps.
Salad	BBQ Chicken Salad - Smoked BBQ chicken, jalapenos, sweetcorn, bell peppers, baby rosa tomatoes, red onion, spaghetti carrots, ribbon cucumber & mixed baby lettuce leaves.
Vegetarian	Mushroom Quesadillas - Folded tortilla stuffed with mushroom, baby spinach, black beans, peppers, red onion, toasted with shredded cheddar & mozzarella cheese, served with side salad.

Vegan	Cauliflower Butter Masala - Roasted cauliflower, chickpeas, butterbeans & baby spinach in an aromatic coconut cream & tomato curry, served with basmati rice.
Gluten Free	Beef Meatballs - Greek style beef, parsley, mint & garlic meat balls, served with loaded hummus, pickled red onion & grilled lemon.
Seafood	Mustard & Dill Hake - Grilled hake fillet, seasoned with dill butter & served with creamed spinach & butternut mash.
Local Favourites	Beef Shortrib - Thin shortrib rashers flame-grilled with a light smokey BBQ basting, served with served with creamed spinach & butternut mash.

Thursday

Lunch Meal	Beef Wrap – Asian style honey & sesame-glazed beef strips with rainbow slaw, bean sprouts, coriander, bell peppers, julienne carrots, red onion & cucumber, served with a crouton salad.
Comfort	Creamy Beef Pasta - Hearty slow cooked ground beef in a rich cheese & bechamel sauce, served over penne pasta & finished with parmesan.
Light meal	Wedge Sandwich - White bread layered with butter lettuce, seasoned shredded roast chicken, chives & tangy mayonnaise, served with crisps.
Salad	Chicken & Avo Salad - Lemon & herb flame-grilled chicken fillet strips, avocado, feta, red onion, ribbon cucumber, cherry tomatoes & spaghetti carrots on a bed of crisp lettuce.
Vegetarian	Veg & Feta Roll - Freshly baked Turkish bread layered with grilled peppers, baby marrow, carrot, mushroom, red onion, feta, mixed baby leaves & basil pesto mayo, served with a crouton salad.
Vegan	Melanzane - Italian spiced grilled egg plant layers with napolitana sauce, served with a side crouton salad.
Gluten Free	Marry Me Chicken - Pan-seared deboned chicken thighs in a creamy sundried tomato, baby spinach & parmesan sauce, served with basmati rice.
Seafood	Tuna Melt - Tangy tuna mayonnaise on freshly baked sourdough, layered with melted cheddar, red onion, julienne carrots, chives & tartar sauce, served with a side crouton salad.
Local Favourites	Chicken Stew - Home-style bone-in chicken pieces slow-cooked with root vegetables in a light, herb-infused gravy, served with rice.

Friday

Lunch Meal	Crumbed Chicken Wings - Light & crispy parmesan & herb crumbed chicken wings, served with coleslaw & ranch dipping sauce. (4 units per serving)
Comfort	Beef Stroganoff - Thinly sliced sauteed beef with bell peppers & onion in a sour cream sauce, served with white rice.
Light meal	Popcorn Chicken - Bite-sized, breaded boneless chicken pieces, fried till golden & crispy, served with peri mayo.
Salad	BLT Chicken Salad - Cajun chicken, crispy bacon, fried sweetcorn, baby rosa tomatoes, red onion, spaghetti carrots, ribbon cucumber & crisp lettuce.
Vegetarian	Stuffed Sweet Potato - Loaded with Mexican plant base mince, black beans, bell peppers, sweetcorn, chilli, coriander & cheddar, served with crisp lettuce & salsa.
Vegan	Vegetable Springrolls - Light & crispy pastry filled with seasoned crunchy vegetables served with sweet chilli dipping sauce, garnished with a micro herb salad. (5 unit per serving)
Gluten Free	Steak Strips - Tender beef strips topped with chimichurri & served with parmesan, garlic & herb smashed baby potatoes.
Seafood	Calamari Rings - Panko crumbed calamari rings seasoned with lemon pepper & fried till golden brown, served with potato chips, coleslaw, tartar sauce & lemon.
Local Favourites	Cheese Steak Rolls - Brioche roll filled with thinly sliced steak, sweet peppers, onion & topped with a 3 cheese sauce, served with potato fries.

Daily Lunch Menu - Week 3

Monday

Lunch Meal	Crumbed Chicken Strips - Cajun spiced chicken strips crumbed in our in-house breading, served with potato chips & chilli aioli
Comfort	Chicken Pesto Pasta - Sauteed thyme & garlic chicken in a creamy basil pesto sauce, topped with parmesan & served linguine pasta.
Light meal	Bagel - Freshly baked sesame bagels filled with fatless bacon, cheddar cheese & peppadew mayo, served with crisps.
Salad	Chimichurri Steak Salad - Pan fried steak strips tossed in chimichurri, served on a bed of wild rocket, cherry tomatoes, sweet corn, coriander, red onion & crisp lettuce.
Vegetarian	Pesto Pasta - Creamy basil, parmesan & cashew nut pesto with roasted cherry tomatoes, served with linguine.
Vegan	Mexican Vegan Mince - Seasoned plant based mince with black beans, corn, peppers & coriander, served with fajita rice & tomato salsa.
Gluten Free	Mexican Ground Beef - Seasoned ground beef with black beans, corn, peppers & coriander, served with fajita rice & tomato salsa.
Seafood	Mediterranean Hake - Baked garlic, oregano & thyme marinated hake fillet topped with trio peppers, Kalamata olives, rosa tomatoes & feta, served with roasted seasonal vegetables & mushroom rice.
Local Favourites	Pap en Vleis - Flame grilled on-the-bone beef chuck seasoned with a braai dry rub served with pap & chakalaka

Tuesday

Lunch Meal	Club Sandwich - Wedge style sandwich with grilled shoulder bacon, chicken ham, butter lettuce, cheddar cheese, tomato & mayonnaise, served a side of caprese pasta salad.
Comfort	Beef Curry - Durban style fragrant onion & tomato based curry, flavoured with ginger, garlic, curry leaves & an aromatic mix of dried spices, served with basmati rice.
Light meal	Quiche - Classic French style tart filled with savoury custard, bacon, garlic mushrooms & caramelised onion, served with a Greek salad.
Salad	Roast Chicken - Sweet chilli chicken, bell peppers, baby rosa tomatoes, red onion, spaghetti carrots, ribbon cucumber & mixed baby lettuce leaves.
Vegetarian	Sweetcorn Fritters - Corn, peppadew, feta & spring onion fritters, served with a caprese pasta salad (3 per serving)
Vegan	Butter Bean & Potato Curry - Butter beans & potato braised in a fragrant tomato & onion gravy, seasoned with garlic, ginger, curry leaves & aromatic spices, served with basmati rice.
Gluten Free	Chicken Thighs - Honey mustard glazed chicken thighs, baked until tender & caramelized, served with mashed potato & mint pesto peas.
Seafood	Crumbed Hake Fillet - Panko crusted hake fillet served with mashed potato, mint pesto peas, tartar sauce & lemon.
Local Favourites	Beef Short Rib - Succulent beef short rib slow braised in a rich garlic & herb broth, served with mash potato.

Wednesday

Lunch Meal	Chicken Bao Buns - Steamed bao buns stuffed with Korean fried chicken & gochujang rainbow slaw, finished with Kewpie mayo, toasted sesame seeds & spring onion (3 units per serving).
Comfort	Beef Meatballs - Homemade Italian style meatballs braised in a sweet napolitana sauce served with spaghetti & topped with parmesan cheese
Light meal	Chicken Springrolls - Light & crispy pastry filled with seasoned chicken & crunchy vegetables, fried until golden, served with sweet chilli sauce, garnished with a micro greens salad. (4 units per serving)
Salad	Asian Beef Bowl - Seared BBQ beef, mixed Asian greens, cherry tomatoes, red bell pepper, cucumber, spaghetti carrots, red cabbage, coriander, sesame seeds & topped with crispy rice vermicelli noodles.
Vegetarian	Veg Bao Buns - Steamed bao buns stuffed with crispy tempura veg & gochujang rainbow slaw, finished with Kewpie mayo, toasted sesame seeds & spring onion. (3 units per serving)

Vegan	Vegetable Briyani - An aromatic rice dish with a blend of freshly ground spices, lentils & mixed vegetables, served with a carrot salad.
Gluten Free	Beef Cottage Pie - Deconstructed savoury beef mince in a herb gravy served with mashed sweet potato & country style vegetables.
Seafood	Cajun Hake - Grilled hake fillets seasoned with our in-house Cajun spice blend, served with mashed sweet potato & country style vegetables.
Local Favourites	Chicken Briyani - Cumin, coriander, mint & yogurt marinated tender chicken pieces layered with turmeric rice, potatoes, lentils & browned onions, served with home-made raita.

Thursday

Lunch Meal	Crumbed Chicken Wrap – Tortilla wrap filled with buttermilk crumbed chicken strips, slaw, wild rocket, red onion, crispy lettuce & peppadew mayo, served with potato fries.
Comfort	Butter Chicken - Tender chicken pieces in an aromatic tomato & butter gravy, mildly spiced with garam masala, ginger, garlic & a hint of fenugreek, served with basmati rice.
Light meal	Wedge Sandwich - Hickory ham, mature cheddar & sliced tomato on bed of crispy lettuce & wholegrain mustard mayo, served with crisps.
Salad	Beef Taco Bowl - Mexican spiced ground beef, crispy lettuce, cherry tomatoes, roasted corn, red onion, coriander, black beans & grated cheddar cheese, topped with spicy nacho chips & guacamole.
Vegetarian	Paneer Butter Masala - Grilled paneer cheese in an aromatic tomato & butter gravy, mildly spiced with garam masala, ginger, garlic & a hint of fenugreek, served with basmati rice.
Vegan	Tofu Stir Fry - Crisp tofu wok fried with baby vegetables, cashews, bean sprouts & spring onion, served with coriander rice.
Gluten Free	Steak Stir Fry - Teriyaki beef strips wok fried with baby vegetables, bean sprouts & spring onion, served with coriander rice.
Seafood	Fish Sandwich - Soft brioche roll layered with a breaded hake fillet, cheddar cheese, tomato, pickles, crisp lettuce & dill tartar sauce, served with a potato salad.
Local Favourites	Beef Boerewors - 180g traditional beef boerewors flame grilled & topped with grilled onions, served with potato salad & chakalaka.

Friday

Lunch Meal	Chicken Burger - Sesame bun filled with a grilled seasoned chicken breast topped with cheddar cheese, grilled onion, sliced tomato & garlic mayo, served with roasted potato wedges.
Comfort	Beef Enchiladas - Flour tortillas stuffed with beef chilli con carne, bell peppers, black beans & cheddar cheese, baked in a piquant tomato & coriander sauce, served with crispy lettuce & salsa.
Light meal	Health Roll Sandwich - Shredded roast chicken, tangy mayo, chives & mixed baby leaf lettuce, served with crisps.
Salad	Chicken Tabbouleh Bowl - Grilled lemon & herb chicken, lemon cous cous, diced tomato, cucumber, red onion, parsley, mint & olive oil, served with a zesty yogurt dressing.
Vegetarian	Veg Enchiladas - Flour tortillas stuffed with veg chilli con carne, bell peppers & black beans, topped with mozzarella & baked in a piquant tomato & coriander sauce & served with crispy lettuce & salsa.
Vegan	Falafel Wrap - Our homemade falafel with tabbouleh, brinjals, hummus, cucumber, cabbage & red onion in a tortilla wrap, served with roasted potato wedges.
Gluten Free	Chicken Leg Quarter - Flame-grilled chicken leg quarter, basted with Mozambican peri-peri sauce, served with chips & a chopped garden salad.
Seafood	Salmon Bagel - Freshly baked bagel layered with smoked salmon, herbed cream cheese, red onion, cucumber, capers & fresh dill, served with panko coated crispy onion rings.
Local Favourites	Sweet & Sticky Ribs - BBQ pork ribs slow-roasted until tender with a caramelised exterior, served with potato chips.

Daily Lunch Menu - Week 4

Monday

Lunch Meal	Chicken Pesto Sandwich - Inhouse made sour dough layered with flame grilled chicken, mozzarella seasoned red onion, wild rocket & cream cheese, served with a side salad.
Comfort	Chicken Alfredo - Pan-fried chicken pieces with garlic & Italian seasoning, tossed in a rich parmesan cream sauce, served with linguine pasta.
Light meal	Samoosa Snack Bowl - Crispy beef samoosas served with a tangy sweet chilli dipping sauce. (5 units per serving)
Salad	Chef Salad - Honey mustard grilled chicken, fat free bacon, crisp lettuce, cocktail tomatoes, cucumber, red onion & hard boiled egg.
Vegetarian	Mushroom Alfredo - Medley of mushrooms pan fried in parsley & garlic butter, tossed in a rich parmesan cream sauce, served with linguine pasta.
Vegan	Open Sandwich - Toasted sourdough topped with guacamole, garlic & thyme mushrooms, grilled onion & micro greens, served with a side salad.
Gluten Free	Moroccan Chicken - Skewered flame grilled boneless chicken thighs, served with vegetable pilaf rice, pickled red onions & mint yogurt.
Seafood	Salmon Wrap - Smoked salmon, red onion, baby spinach, cucumber, wild rocket & herbed cream cheese wrap, served with a side salad.
Local Favourites	Braaied Chicken Pieces - Flame-grilled peri-peri chicken pieces, served with pap & braised spinach (morogo).

Tuesday

Lunch Meal	Beef Burger - 100% pure beef patty with cheddar cheese, crispy lettuce, tomato, grilled onion & pickles, served with roasted potato wedges
Comfort	Chicken Lasagne - Baked layers of pasta sheets, seasoned chicken, mushroom, baby spinach & creamy bechamel sauce, topped with a blend of 3 cheeses. Served with a crouton garden salad
Light meal	Mince Toastie - White bread filled with curried ground beef & cheddar cheese, toasted & served with crisps
Salad	Chicken Gyro Bowl - Greek chicken thighs, herb rice, sumac red onions, cherry tomato, cucumber, feta & tzatziki.
Vegetarian	Cannelloni - Pasta tubes filled with creamy spinach & feta, baked in a rich tomato sauce & finished with mozzarella & parmesan.
Vegan	Falafel Burger - Chick pea & parsley patty layered with guacamole, wild rocket, tomato, red onion & pickles, served with roasted potato wedges.
Gluten Free	Tuscan Chicken Thighs - Deboned chicken thighs in a creamy Tuscan sauce, served with herbed basmati rice.(3 units per serving)
Seafood	Prawn Bao Buns - Steamed bao buns filled with crispy Korean-style prawns & gochujang rainbow slaw, finished with Kewpie mayo, toasted sesame seeds & spring onion (3 per serving).
Local Favourites	Braised Beef & Onion - Tender beef cubes braised in a rich brown onion & fresh herb broth, served with creamy samp & sweetcorn.

Wednesday

Lunch Meal	Beef Wrap – Middle Eastern schwarma style beef spiced with cumin & coriander, packed together with tabbouleh salad, pickled red onion & hummus, served with a tzatziki & potato chips.
Comfort	Chicken Stir Fry - Crispy crumbed chicken strips combined with baby vegetables, mung bean sprouts & spring onion, served with egg noodles in a Thai-style sweet chilli stir-fry sauce.
Light meal	Focaccia Sandwich - Herb & sea salt focaccia filled with Italian salami, mozzarella, basil pesto, wild rocket & fresh tomato.
Salad	Halloumi Salad - Grilled halloumi fingers, fresh leafy greens, cucumber, pickled red onion, corn, cherry tomatoes, char-grilled peppers, harissa roasted chick peas & a light honey drizzle.
Vegetarian	Vegetable Stir Fry - A mixture of tender baby vegetable strips & egg noodles, tossed in our homemade stir fry sauce, garnished with spring onion & mung bean sprouts.

Vegan	BBQ Skewers - Flame-grilled Smokey BBQ tofu & baby marrow skewers, served with butternut mash & mushroom stir fry.
Gluten Free	Steak Skewers - Rosemary & garlic marinated rump cubes skewered with peppers & onion - Drizzled with chimichurri, served with butternut mash & mushroom stir fry.
Seafood	Batter Fish - Crispy tempura hake fillets, fried until golden, served with potato salad & a baked bean salad.
Local Favourites	Lamb Sausages - Fiery chilli & coriander lamb sausages, flame-grilled & served with potato salad & a baked beans salad.

Thursday

Lunch Meal	Boerewors Rolls - Traditional flame grilled boerewors roll garnished with, grilled onion, mustard & tomato sauce, served with potato chips.
Comfort	Chicken Schnitzel - Tender chicken fillet breaded in homemade sour dough crumbs, fried till golden brown, served with seasonal roasted vegetables & creamy mushroom sauce.
Light meal	Spicy Chicken Livers – Pan-fried chicken livers in a creamy peri-peri sauce, sautéed with onion, garlic, chillies, smoked paprika, & a hint of lemon, served with a warm Portuguese roll.
Salad	Mediterranean Steak Bowl - Seared steak, chopped garden salad, garlic hummus, feta, Kalamata olives & roasted rosa tomatoes.
Vegetarian	Roast Vegetable Pasta - Baby Spinach, roasted seasonal vegetables, feta, parmesan, olives & garlic on a creamy sundried tomato sauce, served with penne pasta.
Vegan	Vegan Hot Dog - Fresh baked hot dog roll stacked with a soya based hot dog, grilled onion, tomato & mustard - served with potato chips.
Gluten Free	Grilled Chicken Margaritas - Tender chicken breast topped with mozzarella, basil pesto, cherry tomatoes & fresh basil - Served with roasted rosemary & garlic smashed baby potatoes.
Seafood	Fish Cakes - Panko crumbed smoked salmon cakes, seasoned with lemon & parsley, served with Greek salad, tartar sauce & a lemon wedge. (3 units per serving)
Local Favourites	Braised Oxtail - Oxtails braised in a rich savoury broth with vegetables, slow cooked till perfectly soft & falling off the bone, served with mash potato.

Friday

Lunch Meal	Chicken Prego - Freshly baked Portuguese roll filled with a flame grilled mild peri peri chicken breast fillet, topped with sauteed onion, sliced tomato & wild rocket, served with potato chips.
Comfort	Pepper Steak Pie - Slowed cooked beef in a rich peppery gravy topped with home-made butter pastry, served with a side Greek salad.
Light meal	Wedge Sandwich - Bacon, cheddar, baby spinach, wild rocket, caramelised onion & gochujang mayo, served with crisps.
Salad	Tuna Niçoise Salad - Seasoned shredded tuna combined with a medley of crisp lettuce, egg wedges, green beans, Kalamata olives, cherry tomatoes, capers & crisp new potatoes.
Vegetarian	Halloumi Prego - Freshly baked Portuguese rolls sandwiched with grilled halloumi cheese, sauteed onion, brinjal, roasted red pepper, sliced tomato, wild rocket, served with a side Greek salad.
Vegan	Tempura Eggplant Roll – Freshly baked Turkish bread layered with crispy tempura eggplant, red pepper hummus, wild rocket, & pickled carrot & onion, served with a side of potato chips.
Gluten Free	Banting Beef Burger - Bun less beef burger layered with, crispy bacon, cheddar cheese, butter lettuce, tomato, pickled onion & gherkins, served with a side Greek salad.
Seafood	Prawn Chow Faan - Chinese-style stir-fried rice combined with prawns, onions, carrots, peas, bean sprouts, pineapple, ginger, garlic, scrambled egg, soy sauce, sesame oil & spring onion.
Local Favourites	Southern Fried Chicken - Buttermilk marinated chicken pieces coated in a herb breading, fried till crispy & golden brown, served with potato chips & bang bang sauce.

General Information | Serving Suggestions | Guidelines

About the Meals

Item descriptions are brief summaries intended as a general guide.

As our products are hand-made, slight variations in size, weight, and appearance may occur.

Portioning & Serving Standards

Portion sizes are carefully considered to provide a satisfying, well-balanced meal suitable for a standard lunch serving.

Serving suggestions are estimates & may vary based on individual appetite & portion size.

Food Safety & Quality

Products are prepared in a controlled, food-safe manufacturing environment.

Strict food safety and hygiene protocols are adhered to at all stages of production.

Products are prepared in a facility that handles tree nuts, peanuts, milk, eggs, shellfish, wheat, and soya; hence ingredients are handled with the utmost diligence to minimise the risk of cross-contamination.

Storage & Handling

Meals are packaged for safe transportation and short-duration holding, and are intended for immediate consumption upon delivery.

No extended storage of finished meals is intended or recommended.

Labelling & Packaging

Meals are clearly labelled with a description and ingredient breakdown.

Various packaging options are available upon request.

Individual name labels are available at an additional fee (as indicated on the pricelist); this reduces unnecessary handling of meals.

All foil packaging is microwave-safe.

Delivery

Delivery is subject to availability based on date, time, and delivery area; however, Daily Lunch clients are prioritised to meet lunch schedules.

Minimum order quantities for delivery may vary by area.

Pricing

All pricing quoted excludes VAT.

All pricing quoted excludes delivery.

Pricing is subject to change without prior notice due to fluctuations in ingredient costs.

Menu items, recipes, and presentation may be modified, enhanced, or discontinued without prior notice.

Ordering Procedures

Weekly menu selections must be emailed by 15:00 every Friday.

Add-ons must be submitted the day prior to delivery, or in case of emergency, by 08:30 on the day of delivery.

Adherence to these cut-off times is essential to maintain consistency, food safety, and cost control.

Orders must be submitted using the prescribed order spreadsheet.

Order spreadsheets must be provided in Excel format to ensure accurate copying and processing.