

Awesome

Weddings, Events & Catering



2019



About Awesome

Awesome Weddings, Events & Catering has been operating successfully in the industry for over 20 years, cooking for celebrities and royalty alike. We specialise in Weddings, Corporate Functions and Events. We offer a wide range of services which include: Catering, Event Management, Staffing, Bar Services & Decor. Quality and fresh produce has always been a priority of ours when executing any menu. We understand that every event is different, and we will be adding our "creative touch", combined with your personal flair to create the most memorable event and menu for everyone to enjoy.

Booking and confirmation of Wedding / Function Catering

To confirm your catering/event management services with us, we require a copy of the signed contract and a deposit estimate on the catering required, as set out on the pro-forma invoice. This shall be payable by the client within 7 days from the Venue Booking/ presentation of invoice.

Your Hosts in Hospitality,

Janneman & Jethro

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TERMS AND CONDITIONS RELATED TO CATERING

- This documents' purpose is only set out as to a guideline of the costs and basic information on the catering services we offer, it does not serve as a written quotation.
- **Menu prices** remain subject to change due to the economic factors during the year. Please provide us with your requested menu, and we will provide you with a formal quote. Prices are quoted exclusive of VAT
- **Please note:** These menu items were worked out on the average of 80 or more guests, if less than 80 guests a new price structure will be negotiated, and the menu price would be adjusted accordingly. Prices also subject to change as some products may not be in season.
- **Cutlery and crockery included, starter, mains and dessert for up to 150 guests**
- Staffing quotes to be supplied additional for waitrons, kitchen staff included.
- Menu's not set in stone and can be changed to suit your catering needs.

CANAPES SELECTION

Meats

Bobotie Spring Rolls with Apricot Chutney

Chicken & Peppadew Skewers with Portuguese Dipping Sauce

BBQ Sirloin Kebabs with Mustard Aioli

Lamb Kofta's with Tzatziki – Yoghurt with Cucumber Garlic & Mint Infusion

Steak & Mushroom Boards with Pepper Dip

Sticky Short Rib Forks

Slider Burgers with Rare Roast Beef, Sweet Mustard & Crispy Onion Rings

Deboned Lamb Rib Carved & Served on Wooden Boards

Fish

Snoek Parcel with Mango Chutney on Crisp Salad

Prawn Skewers with Sweet Lime & Chilli

Tempura Hake Cocktail with Lemon Zest Mayo

Prawn Tempura with Sweet Chili Dipping Sauce

Dressed Oysters served on Ice Tiles

Chilli Squid & Litchi Tapenade

Monk Crayfish with Avocado

Calamari & Mini Fries in Bamboo Cones with Oriental Dressing

Pastry & Others

Assorted Bruschetta's: chicken, seafood, meaty or vegetarian filling

Assorted mini Quiches: Spinach & Feta, Biltong & Mushroom, Salmon & Chives or Camembert & Fig

Assorted Mini Wraps

Vegetarian

Tomato Tartlets with Parmesan & Basil Pesto

Roast Mediterranean Vegetable Skewers served on Wild Rocket

Cocktail Tortillas with Butternut & Sweet Sundried Tomato

Mini Wraps with Roasted Peppers & Hummus

Macaroni & Cheese Croquettes with Chakalaka Chutney

Risotto & Olive Croquettes with Roasted Pepper Mousse

Seasonal Fruit Skewers & Ice Lollies

Classic Petite Greek Salads served on Cucumber Base with Olive Feta

Mini Bowl Food

We recommend a Minimum of 3 per person

- Beef Stroganoff
- Lamb Curry
- Mini Beef or Chicken Pie
- Asian Beef stir-fry
- Vegetarian Stir-fry
- Prawn/Chicken Thai Green Curry
- Paella
- Biryani, Tandoori or Butter Chicken

Also Available

Harvest Table

A feast displayed of locally sourced fresh produce

Varieties of Meats, Spreads, Cheeses, Patés, Artisan Breads & Farm Butter

Fruit, Roasted Nuts & Vegetable Displays

We will also do mini roosterkoek on the open coals - a traditional treat

Live Stations

Live food stations can also be arranged. It is very entertaining, and guests can interact with the chef while their food is freshly prepared.

PLATED SELECTION

Starters

Mushroom and Biltong Soup

Served with ciabatta and butter

Spicy Tomato Soup

Served with olive bread sticks – could be served hot or cold

Traditional Mild Curry Butternut Soup

Served with vegetable crisps and coriander

Smoked Salmon Roulade

Served on pan seared asparagus with herbed salad greens and caviar cream

Roasted Chicken salad

Served with an anchovy parmesan dressing and garlic buttered croutons

Carpaccio of Biltong

Served with olive tapenade nuts and matured white cheddar cheese

Duck and Parma Ham Compilation

Seared Duck with spicy citrus oil, topped with Parma ham shavings on wild rocket salad

Petite Goats Cheese Salad - V

Goats cheese wheels with caramelized nuts, young salad greens and sundried tomato jus

Camembert and Phyllo - V

Served with mild chilli lemon and fig butter syrup and micro greens

Ratatouille - Vegan

Served on Sweet wilted Spinach & Pan Seared Tomatoes

Deconstructed Old School Avocado Ritz

Shrimp coated with seafood aioli on an avocado & fresh garden salad

Butternut and Almond Quiche – V

Served with fresh herbed micro leaves on a beetroot puree

Snail and Mussel Duo Plate

Snails in a creamy garlic sauce served on home baked brown bread with mussels on the side

PLATED SELECTION

Main Course

Oven Roasted Lamb Shank with Basic Brown Sauce

Bedded on a rustic parmesan-infused potato with roasted vegetables and minted yoghurt

Sliced Open Grilled Lamb with Roasted Tomato and Garlic Jus

Deboned lamb fanned on wilted spinach, roasted root vegetable selection and herbed new potatoes

Deconstructed Beef Wellington

*Perfectly grilled beef on a crusty pastry bed with mushroom served with fondant potatoes
honey drizzled butternut and vegetable greens*

Herb Crusted Beef Fillet Medallions and Red Wine Reduction Jus

Individually grilled to perfection served with parsley, new potatoes and roasted vegetables

Peppered Beef Fillet with Béarnaise Sauce

Whole roasted and sliced with crusty new potatoes, tender stem broccoli & young carrots

Norwegian Salmon with Champagne infused Saffron Jus

Pan seared served with fresh asparagus au gratin potato slices & young vegetables

Grilled Cape Line Fish with Herbed Butter

Pommes fondant potatoes and roasted selection vegetables, garlic and caper aioli

Kingklip with Prawn Thermidor

Grilled in lemon butter and topped with creamy prawn sauce potato croquettes and fresh garden vegetables

Pork belly and Ribeye Steak Duet

*Served with roasted garlic & sage pureed potatoes, grilled vegetable greens, mushrooms
& pink salt roasted cherry tomatoes*

Chicken Blanco

Chicken roasted served with a cauliflower and corn base rounded off with a litchi and white mushroom sauce

Garnish herbed green salad

PLATED SELECTION

Main Course - Vegetarian

Wild Mushroom Risotto

All vegetarian dish with wild mushrooms nutty risotto drizzled with truffle oil on creamy base

Vegetable Roulade

Finest selection vegetables folded in spinach, crusted with parmesan served on spicy sweet potato puree

Trio of Stuffed Vegetable Zucchini

Stuffed with minted pine nuts, roasted peppers with potato carrot and leek and stuffed aubergine

Dessert Plated

Chocolate Indulge Trio

*nutty chocolate cake, burnt orange chocolate crème brule, chocolate chilli cigar,
served on one plate arranged with a berry base stripe*

Chocolate Vulcano

served with crème fraiche and berry compote

Baked Cheese Cake

drizzled with gooseberry and honey syrup served with vanilla ice cream

Date Pudding Roundels with Rum and Raisin Ice Cream

served with cherry cream sauce

Black Cherry Coupe

vanilla ice cream with brandy liquor infused black cherry sauce and almond biscotti

Deconstructed Black Forest Meringue

crusty meringue bed with cherry infused chocolate cake slice rounded off with black cherries

Fresh Fruit on a Plate

fresh fruit in season beautifully displayed with ice cream

BUFFET/BUFFET TO TABLE OPTIONS

Main Course

Traditional roasted lamb *with basic brown sauce served with roasted new potatoes in garlic & rosemary*

Lamb Roulade *with spinach & feta herbed pan extract jus served with fondant potatoes*

Lamb curry *with sambals & poppadoms*

Lamb on a spit *slow cooked on open coals & served with young potatoes & pearl onions*

Whole roasted sirloin of beef *sliced & served with demi-glace sautéed selection mushrooms & potato bake*

Pork-Belly with crackling *served with bordelaise sauce, rustic crushed potatoes & apple chutney*

Pork knuckle stew with *carrots & steamed potatoes*

Pork fillet medallions *with baby apples, cranberry sauce & pearl herbed potatoes*

Ox-tail *with broad beans, fresh parsley & young potatoes*

Brisket of beef slow braised *served with mustard coated new potatoes*

Cape classic bobotie *served with spiced rice, condiments & chutney*

Venison pie *slow cooked encrusted in rich buttered pastry & apricot sambal*

Lasagna *with beef, chicken or spinach & butternut*

Pasta *penne, tagliatelle or fettucine with sauce of choice*

Phyllo crusted chicken pie, *done traditional style with a modern twist*

Mediterranean chicken *filled with sundried tomato & roasted peppers*

served with a creamy Chardonnay-infused herb sauce

Whole roasted chicken, *mild spicy Portuguese style with olive and butter crispy potatoes*

Maqluba chicken bake *chicken roasted and slow cooked with tomato & aubergine*

Whole roasted beef fillet *with pepper sauce & potato wedges*

Authentic paella – a Spanish Classic

rice dish with prawns, mussels, chicken, line fish & chorizo

Grilled line fish *with lemon butter, traditional tartar sauce & sautéed potatoes*

Sides

Included as part of the Main Course - Choose Three

Salad greens

with roasted pears, toasted halloumi cheese, young broccoli & sprouts with herbed salad dressing

Couscous salad

with beetroot, butternut, peppers, sundried tomato, feta & sweet citrus dressing

Traditional garden salad

with rosa tomatoes, cucumber, mixed salad leaves & vinaigrette

Assorted rice dishes

basmati with toasted almonds, steamed with butter or with peppers – please choose one

Mediterranean roasted vegetables

peppers, baby marrow, red onion & aubergine

Green vegetable selection

beans, broccolini & baby marrow

Cauliflower au gratin bake

Steamed vegetable selection

Sweet corn bake

Vegetable Fritters

Julienne style vegetable stir-fry

Stuffed Greek style vegetables

fragrant rice, tomatoes & aubergine

Roasted Butternut

with rooibos, aniseed infused & honey syrup

'Pampoen Koekies' or Tart

with caramel or dusted with cinnamon – please choose one

Glazed carrots

with an orange undertone

Bread Station and Butter standard with Buffet

Buffet Dessert & Sweet Treats

We recommend a selection of 5

Crème Brule in mini cups

Traditional treats

mini milk tarts & koeksisters

Decadent Sweets

chocolate brownies, nougat, truffles & Turkish delight

Large Cakes

chocolate, carrot, red velvet or orange

Mini Cups and Shot Glass Desserts

Flaky milo, lemon meringue & pepper mint crisp

Cheese Cakes *with assorted toppings or fillings*

Pavlova – Meringue treats

Traditional / Caramel / Black Forest / Mini Pavlova Or Macaroons

Mousse Selection: *Strawberry / Chocolate / Vanilla / Lemon / Orange*

Ice Cream stations *waffles or crepes with a variety of toppings*

Coffee and Tea Station

Mini Dom Pedro`s, Irish Coffees and Milk Shakes

Late Evening - Midnight Snack

(To be priced individually)

Mini burgers Mini Hot Dogs Traditional “Braaibroodjies”

Cut in triangles and served on wooden platters

Assorted Mini snack and cheese platters

With cheese, mini pies and pizza`s slices

Be creative and enjoy your journey with us

Bon Appetit - your Chef