

# RIX CATERING

Food from the heart with a modern twist

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We are happy to tailor-make your menu to meet your taste, requirements and budget.

## MENU

### CANAPES

*R12,50 each*

- Boland Spring rolls topped with sweet chilli sauce
- A Selection of Sushi Served with Wasabi and Soya Sauce
- Chicken Satay Skewer with Peanut Sauce
- Bruschetta's with different Toppings
- Mini Battered line Fish and chippies with Pink aioli in a little cup
- Tomato, Basil and Mozzarella Crostini
- Corn Blini: Caramelized Onion, Mango Chutney and Smoked Chicken
- Smoked Trout with crème Fraiche
- Savoury Profiteroles with filling
- Mini Butternut and Pine Nut Samosas
- Crumbed Prawns
- Spanakopita
- Mini Phylo Tartlets with Fillings of choice
- Phyllo pastry with figs and camembert
- Roosterkoeke with syrup and cheese
- Chorizo & Prawn Island Skewers
- Seasonal Fruit Kebab
- Mini bun with Roasted Beef, Greens Topped with creamy Peppadew Dressing
- Mini Vetkoek served with Cape Malay Savoury Mince
- Cheesy Beef Sausages served with variety of Mustards
- Cocktail Meatballs, Red Pepper with Sheba served in a small bowl

### STARTER – *Choose 1*

*Different Prices*

- Harvest Table, Cheese Boards with wide Selection (AQ)
- Camembert, Smoked Chicken and caramelized Pear Phyllo parcels with summer greens
- Smoked Salmon Roulade with Cream Cheese
- Smoked Salmon Trout and Leek Terrine
- Mascapone and Roasted Vegetable Terrine
- Chicken Tikka, Sundried Tomato and Coriander Terrine
- Salads with various Toppings like biltong, sweet and sour Chicken
- Chilled Soups - Cucumber, Avocado and Yoghurt Soup, Gazpacho
- Warm Soup – Biltong, Roasted Butternut, Mushroom
- Seafood Salad garnished with King Prawn and French Mayonnaise
- Blini with Peppadew Cream Cheese (ask for different toppings)

Crocodile Springroll with Ginger and Green Fig  
Greek Salads: Smoked Chicken, Biltong, Springbok Carpaccio etc.

***MAIN – Choose 1***

BQ Fillet of Beef  
Rump Medallions with Caramel Onion and Mustard Glaze  
Lamb Shank with Classic Shiraz Jus  
Greek Style Leg of Lamb plus choice of Chicken  
Rack of Lamb  
The best Chicken and lamb Curry – served to table  
Chicken Gordon Ballotine stuffed with Sundried Tomato and Feta  
Spiced Venison Stir-fry  
Venison Ragu with Cous Cous  
Loin of Venison En Croute served with Pear and Port Sauce  
Traditional Dishes with Twist of Cuisine  
Spinach and Feta Cannelloni with Napolita Sauce  
Beetroot Caramelized Onion. Feta and Butternut Quiche

***Starch Choose 1***

Potato wedges  
Potato dish of choice  
Savoury rice  
Rosemary new Potatoes  
Savoury Cous Cous

***Vegetable Choose 2***

Fine Beans and Roast Beetroot with Honey Dijon  
Green Vegetable Bundle  
Baby Carrots with Cinnamon and Butter Glaze  
Caramelized butternut  
Pumpkin Fritters  
Mediterranean Vegetables  
Baked Butternut, Rocket and Caramelised Beetroot  
Creamed Spinach  
Oriental Stir Fried Julienne Vegetables

***Salads of choice per table with plated menu's***

***DESSERT***

Baked Cheese Cake  
Fresh Strawberries and Cream (Seasonal)  
Ice Cream with Toppings (Buffet)  
Candy Table (Extra Cost)  
Malva Pudding and Custard  
Chocolate Fudge Brownies  
Trio of small desserts – buffet or plated  
Individual Pavlova with Fresh Fillings

Cheese Cake with Fruity Toppings  
Baked Saucy Chocolate Pudding  
Small Glass Buffet: Tiramisu/Chocolate Mousse/Baked Custard and many more!!

Rix Catering Menu with a little help from the choices

**Canapes**

Panfried Beef on a Potato Rosti with Mustard  
Chicken Satay Skewer with Peanut Sauce  
Grilled Prawns on skewers with Pineapple Sauce  
Vegetarian Spring Rolls topped with sweet chilli mebos  
Mushroom and feta quiche



**Starter**

Vegetable tartlet with fresh side salad  
Tartlet – Roast butternut, Beetroot rosemary and feta  
Salad – baby leaves/rocket, baby spinach, fine red onion, toasted pine nuts/pumpkin seeds and  
French vinaigrette

**Main**

Lamb Shank with Classic Brown Fresh Herb Jus  
Potato Mash  
Vegetable Bundle  
Roast Butternut slices

Vegetarian Option  
Spinach and Feta Cannelloni with Napolitana Sauce

**Dessert – Canapé Style**

Choc Fudge Brownies  
Mini Lemon Meringues  
Mini Oreo Tiramisu  
Cream Brule

Coffee and Tea



Ask for all are choices. We like to meet, talk about your menu and together we put together a menu that your guests will always remember!!!!  
We tailored made a menu according to your budget.