

Awesome

Weddings, Events & Catering



OVERVIEW & MENU 2018

INTRODUCTION

Everything you need to know about Awesome Weddings, Events & Catering

About Us

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.

You're Chef in Hospitality & Events Manager,

Janneman Lee & Marais Greyling



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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. Full and final menu price to be confirmed 3 months prior to the event date.
- **Tastings** will be available to Wedding Couples only. (T&C'S Apply)
- **Wedding Cake:** Please provide the following; Cake Stands, Cake Knife/Lifter. Should it be required for the Wedding Cake to be individually plated per guest a surcharge of R25.00 per person for cutlery/crockery and Garnish will apply.
- **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.

CANAPES SELECTION

We recommend a selection of 5 @R110 p/p

Vegetarian

Tomato Tartlets with Parmesan & Basil Pesto

Roast Mediterranean Vegetable Skewers served on Wild Rocket

Green Olive Brie Cheese & Preserved Fig Skewers

Mini Flat Breads with Pesto & Roasted Peppers

Macaroni & Cheese Croquettes with Chakalaka Chutney

Seasonal Fruit Skewers & Fruity Sorbet Shots

Classic Petite Greek Salads served on Cucumber Base with Olive Feta & Red Onion

Fish

Snoek Parcel with Mango Chutney on Crisp Salad

Salmon Roses served in Wonton Cup with Dill & Avocado

Fish Tempura drizzled with Lemon, Caper & Parsley Tartar

Prawn Tempura with Sweet Chili Dipping Sauce

Calamari & Mini Fries in Bamboo cones with Oriental Dressing

Meat

Five Spice Venison Spring Rolls with Apricot Chutney

Chicken Skewers with Portuguese Dipping Sauce

Vine Tomato & Rump Sosaties on Rosemary Sticks with Rocket Pesto

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

Sticky Grilled Chinese Pork Belly Forks

Pastry & Others

African Anarchini – Panko breaded maize balls stuffed with pulled lamb, mozzarella & tomato aioli

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

Classic Open Steak Burgers with Sweet Mustard & Crispy Onions

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

Cocktail Spring Rolls: Vegetarian, Salmon & Cream Cheese, Snoek or Chicken

Mini Grilled Mustard Steak Open Burgers topped with Brie Cheese & Crispy Onion Rings

Mini Bowl Food

R55 p/p

- Braised oxtail deboned
- Prawn/Chicken Thai green curry (fresh coriander)
- Biryani, tandoori or butter chicken
- Asian beef stir-fry
- Lamb Cutlets with minted yoghurt
- Paella
- Mini Roti rolls with Cape Malay Curry & Peach Chutney
- Vegetarian stir-fry

Above could be served with basmati rice, noodles or herbed salad.

Also Available

From R120 p/p

Harvest Table

With charcuterie meat, assorted artisan bread and spreads, capes finest cheese

Live Stations

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

PLATED SELECTION

Starters

R75 p/p

Mushroom and Biltong Soup

Served with artisan bread basket

Spiced Butternut Soup and Green Thai Bunny Chow

Served as duet on long plates with vegetable crisps and coriander

Smoked Salmon and Potato Rosti Sliced salmon rosette

Served on potato rosti with herbed salad greens and balsamic glaze

Carpaccio of Beef

Served with centered cranberry cheese and watercress drizzled with honey aioli

Carpaccio of Springbok

Served with mango and chilli salsa micro herbs and shaved parmesan

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 lemon and fig butter syrup and micro greens

Fried Tofu - Vegan

Served on Sweet Potato Rosti, wilted Spinach & Pan Seared Tomatoes rounded off with Balsamic Glaze

PLATED SELECTION

Main Course

Traditional Lamb Shank with Demi-Glaze - R190

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

Sliced Open Grilled Lamb with Roasted Tomato and Garlic Jus - R190

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

Lamb Loin Roll with Mushroom and Feta - R190

Tender loin of lamb filled with mushroom and feta slow grilled with basic brown jus pommes fondant, honey drizzled butternut and vegetable greens

Herb Crusted Beef Fillet Medallions and Red Wine Reduction Jus - R190

Individually grilled to perfection served with pommes dauphinoise and roasted vegetables

Peppered Beef Fillet with Béarnaise Sauce - R190

Whole roasted and sliced with crusty new potatoes braised mushrooms and sautéed young beans and carrots drizzled with toasted pine nuts

Norwegian Salmon with Champagne infused Saffron Jus - R235

Pan seared served with fresh asparagus and baby beetroot

Grilled Cape Line Fish with Herbed Butter - R185

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

Kingklip with Prawn Thermidor - R190

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

Pork belly and Ribeye Steak Duet - R210

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

Springbok Wellington Deconstructed- R190

Crusty pastry base with sliced springbok and wild mushroom pate, roasted vegetable selection, apricot pickle and herb extraction jus

Chicken Curry Duo - R180

Chicken biriyani and green Thai chicken curry served with egg noodles, steamed basmati rice with oriental salad, vegetable pickle and sesame crust poppadum

PLATED SELECTION

Main Course

Wild Mushroom Risotto - R180

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

Vegetable Roulade - R180

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

Trio of Stuffed Vegetable Zucchini - R180

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

Dessert

R70 p/p

Chocolate Indulge Trio

Nutty chocolate cake, burnt orange chocolate Crème brûlée, chocolate chilli cigar served on one plate arranged with a berry base stripe

Chocolate Nemesis Tart

Served with Crème Fraiche and Berry Compote

Baked Cheese Cake

Drizzled with gooseberry and honey syrup served with chocolate ice cream

Pecanut Tart

Served with Chantilly crème and grape salad

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 cherry's

Traditional Baked Puddings

Malva or chocolate or vinegar or sticky date served with homemade custard or cream

Sticky Orange and Malva Walnut Tartlet

Served with Homemade Crème Anglais

BUFFET/BUFFET TO TABLE OPTIONS

Main Course

From R220 - choose two

Traditional roasted lamb *with basic brown sauce served with minted yoghurt, seared tomatoes in garlic & rosemary*

Lamb Roulade *with spinach & feta herbed pan extract jus*

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

Pork-Belly with crackling *served with bordelaise sauce & rustic steamed apples*

Pork fillet medallions *with baby apples & cranberry sauce*

Slow braised ox tail *with broad beans fresh parsley*

Chicken breast stuffed with sundried tomato & roasted peppers *served with a creamy*

Chardonnay infused herb sauce

Whole roasted chicken, *mild spicy Portuguese style with pearl onions*

Whole roasted beef fillet *with choice sauce served with onion rings*

Grilled line fish *with lemon butter and traditional tartar sauce*

Paella dish *with assorted seafood and prawns*

Sides

Included as part of the Main Course - Choose Three

Fresh garden salad greens *with roasted pears goats cheese, young broccoli & sprouts with an herbed dressing*

Couscous salad *with beetroot, butternut, peppers, sundried tomato & feta cheese with a citrus & sweet chilli dressing*

Traditional garden salad *with vinaigrette*

Assorted potatoes: *Pommes fondant, classic roasted, new potatoes steamed or crusty pureed potatoes fine or rustic*

Assorted rice dishes: *Basmati with toasted almonds, basmati with peppers*

Mediterranean roasted vegetables

Green vegetable selection

Butternut *with rooibos infused honey syrup*

'Pampoen Koekies' *with caramel or dusted with cinnamon sugar*

Glazed carrots *with a burnt orange undertone*

BUFFET/BUFFET TO TABLE OPTIONS

Dessert

(To be priced individually)

All types of crème brule

Traditional treats: *mini milk tarts, koeksisters, hertzoggies*

All types of brownies and slices

Nougat, truffles and Turkish delight

Large Cakes: *Chocolate, Carrot, Red velvet, Orange*

Mini Cups and Shot Glass Desserts: *Flaky Milo, Lemon Meringue, Pepper Mint Crisp*

Cheese Cakes *with assorted toppings or fillings*

Pavlova: *Traditional / Caramel / Black Forest / Mini Pavlova / Macaroons*

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

Ice Cream stations *with waffles or crepes with a variety toppings also available*

Coffee & Tea Station

Mini Dom Pedro`s, Irish Coffees & 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 platters

With cheese, mini pies and savoury crudité Cocktail Pizza`s

Ice Cream cones

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