

THE CAPE

Grande Cafe and Restaurant

Catering Brouchure

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Sandwich Platters
Picnic/Conference Box
Breakfast Box
Food To Go
Home Baked Cakes
Speciality Breads

Catering Brouchure

Breakfast Box

Freshly baked croissant, cape mini bran muffin, butter & jam, homemade granola pot with yoghurt fruit & honey, freshly squeezed orange juice.

OR

Bacon Baguette/Sandwich (white or granary thick cut bread)
Orange juice/cappuccino (collection only)

Soups

Curried Butternut & coconut milk
Tomato & Basil
Cream of wild mushroom & lentil soup with truffle oil
Carrot Chili & coriander
Mediterranean Bean Soup
Pea & Smoked Gammon with Mustard Croutons
Winter Vegetable (Oct-Feb)

Starter Platters

Bread & Herb Oils
Selection of cold meats-salami, Parma ham, chorizo etc., caponata.
Mixed olives, artichokes, chargrilled Mediterranean vegetables.

vegetarian

Greek Style Meze Platter Humous, aubergine caviar, olives,
Feta taramasalata & tzaziki, flat breads

Quiches

Red onion & goat's cheese
Butternut, spinach, red pepper & feta cheese.
Asparagus, cream cheese and smoke salmon

Breads

Cape Seed loaf
Ciabatta
Walnut and raisin
Foccaccia

Catering Brouchure

Main Course

Grilled Chicken Fillets, Coriander Relish & Cumin Yoghurt

Chicken breast filled with cheese, wrapped in Italian bacon, baked in a creamy sage sauce

Leg of lamb and potatoes slowly roasted in lemon, garlic, oregano and olive oil

Homemade chicken, mushroom and celery pie

Grilled Chicken Fillets with Marinated Mushrooms, Grilled Red Peppers, Olives & Herbs

Chicken Fillets with Spring Onion & Citrus Sauce

Chicken Sosties skewered chicken breast apricot red onion marinated in a lime coriander & curry sauce

Thai Green or Red Curry

Cape Malay Curry & Yellow Rice

Bobotie & Yellow Rice

Italian Meat Balls in Tomato & Basil Sauce

Rare Roast Sirloin Served with a Selection of Mustards

Boerewors with Red & Cannelloni Beans Served With Coriander Relish

Meat/veg Lasagne

Vegetable Lasagne(2 Days Notice Req)

Oven Baked Fish Grilled In Extra Virgin Olive Oil, Lemon Zest & Fresh Herb

Salmon Fillets in Coconut Milk, lime & coriander

Oven Baked Fish olive oil Cherry Tomato & Basil

Fishcakes Served with Rocket, sundried tomato & chilli Mayonnaise

Tuna Pasta bake, Sundried Tomatoes, Capers, Olives & rocket

Stuffed Aubergine with Capers, Olives, Tomato & Parmesan Cheese

Stuffed Red & Yellow Peppers

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Side Dishes

Saffron rice

Rice, apricots, red onion, sundried tomatoes, cumin, coriander and mint

Oven roasted new potatoes with garlic & rosemary

Cous cous, mint, raisins, coriander, pine nuts and apricot.

Turmeric rice with raisins

Roasted root vegetables

Moroccan chick peas with Aubergine

Broccoli, green beans, asparagus and spinach

Char-grilled cauliflower, baby tomatoes, capers with a basil dressing

Salads

Greek Salad with Artichokes, black olives, sundried tomatoes, marinated mushrooms & Feta Cheese

Mixed Leaf Salad

Char grilled Mediterranean Vegetables,

New Potatoes with feta, ribbon courgettes, peas, with a mint lemon & lime oil dressing

Chick pea, lentil & bean salad

New potatoes, cucumber, celery, garlic, mustard & lemon dressing.

Baby tomato, cucumber, green beans, baby potatoes & olives.

Spinach, caramalized red onion & avocado.

Lentils, brown rice, raisin, red onion & pine nuts.

Tomato, chilli & basil pasta

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Sandwich Platters

Roast Turkey Brie and Sweet Chili Chutney
Mozzarella, Avocado, Tomato & Basil
Chicken, Avocado, Bacon & Caesar Dressing
Tuna Mayo Sundried Tomato & Capers
Honey Roast Ham and Mustard
Chargrilled Mediterranean Vegetables & Goat's Cheese
Mature Cheddar, Tomato & Pickle
Chargrilled Chicken Breast & Coriander Relish
Crab Mayo & Avocado
Smoked Salmon, Cream Cheese, Red Onion & Capers
Cape Malay Chicken Curry & Banana Chutney
Chicken Mayo

Sweet Things

Chocolate Brownies.
Caramel, chocolate, coconut & walnut slice
Malva Pudding
Milk Tarts
Hot Chocolate fondants
Chocolate Mousse
Vanilla sponge with a caramel, coconut topping
Bread and butter pudding
Fruit Tartlets
Meringues
Pavlova with summer berries and cream

Catering Brouchure

Celebration Cake

layers of sponge and Chocolate Mousse, strawberries, physallis and blue berries with edible gold leaf.
Three sizes Available.

Whole Cakes (each serves min of 12)

Carrot

Chocolate

Chocolate Pastry

Lemon drizzle cake

Designer Cup Cakes

Wheat free carrot cake

Wheat free almond and polenta

Lemon tart

Fruit tart