

THE CAPE

Catering

South African Traditional Braai - Wedding BBQ

Canapes

Tiger prawns on porcupine skewers, served with a mango and chilli dipping sauce
Cocktail boerewors served with Mrs. Balls chutney
Butternut tartlets with sweet red pepper, mascarpone and Parmesan
Mini char grilled chicken skewers, apricot, red onion and coriander relish
Vetkoek with Bobotie served with coriander and cumin yoghurt
Seared ostrich, on brioche with a Cape piquant berry jelly
Biltong, avocado, Mrs Balls sweet chilli chutney served in a filo basket
Bowls of biltong and droewors

South African Traditional Braai

Sirloin marinated in South African spices cooked to your choice served with a selection of sauces
Whole fillets cooked rare with a choice of mushroom or peppercorn sauce
Lamb chops marinated in garlic and Rosemary
Butterflied legs of lamb marinated in Cape spices
Sticky chilli chicken legs
Char grilled chicken breast with coriander and cumin yoghurt
Boerewors traditional S.A sausage served with Pap, tomato and a onion sauce
Pork sausage with a selection of rolls and chutneys
Fish of your choice cooked on the open fire
Tiger prawns with a peri peri butter sauce served with a savoury rice

Toasties

Thick slices of bread filled with onion, tomato and cheese grilled on the open fire
Rooster brood, rolls freshly baked on the barbecue, served with cheese and jam

Salads

Rice salad with dried apricots, sun dried tomato, mint coriander, cumin and toasted almonds, Saffron rice salad with lentils, raisins, fresh coriander and pine nuts
Traditional coleslaw, Potato salad, Mango, pepper dew and rocket, Thick slices of, tomato and onion, Roasted butternut, feta cheese, black olives and sweet red pepper
Greek salad, Kidney beans, chick pea. Sweet potato, coriander, lime and chilli salad
Mixed leaf, Sweet potato, coriander, lime and chilli salad, Mixed leaf

Vegetable option

Butternut grilled on the open fire
Potatoes and sweet potatoes cooked in foil

Dessert

Milk Tart
Koeksister
Malva pudding
Cape brandy tart
Tropical fruit salad
Cheese and Cape seed bread
Brie served with South African jams

To drink

Dom pedro
Irish coffee served in shot glasses
Rooibos tea
Freshly brewed coffee