

## Included

### In Menu PRICE

- Chefs + Kitchen staff (6hrs)
- Hiring – all food service hiring  
= crockery & cutlery

food  
+  
LAB



### Additional Charges

- Satellite Kitchen equipment R1500
- Event Manager R250 p/p p/hr (min 4 hrs)
- Head Waiter R150 p/p p/hr (min 4 hrs)
- Waiters R90 p/p p/hr (min 4 hours)

Staffing formula \*recommended

Stand around function = 1x waiter per 20 guests

Plated function = 1x waiter per 10 guests

- Delivery & Collection Fee (Weekdays) R390-
- Delivery & Collection Fee (Saturdays) R577-
- Delivery & Collection Fee (Sunday & Public Holidays) POA

### Floral:- p/arrangement

- Xtra large R950
- Large R750
- Medium R550
- Small R250

#### Please note

Minimum orders per menu category.

Orders must be confirmed no later than 1 week prior to your event.

All prices quoted are excluding VAT

Prices are subject to change without notice

#### Payment terms

75% deposit to secure your booking + full balance payable one week prior to your event

Terms and Conditions available on request.

# Package COLLECTION 2016 + 2017

+ breaking the fast

+ high tea

+ stand-a-round

small bites

small plates

summer bliss bowls

hot bowls

+ social boards

+ harvest table

+ seated tapas

+ plated

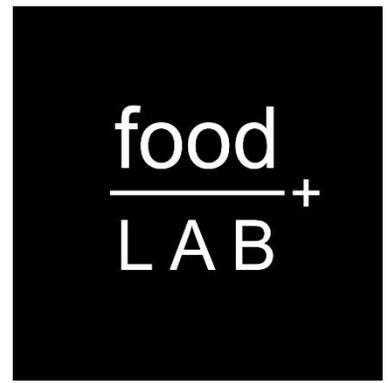
food  
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# Breaking the fast

\*minimum 20 guests



## Breakfast stand around R100 p/person

power smoothie shot

fresh summer fruit with vanilla chai seed pudding

pain au chocolate

baked egg, fresh parmesan, cream and thyme phyllo cups pots  
with bacon gravel

## Breakfast table R130 p/person

vases of thick greek yogurt, dark maple roasted granola & honey

raw virgin fruit platters

open breakfast quiche with ricotta, heirloom tomatoes  
and fresh basil

smoked salmon with caper crème fraiche croissants

Tuscan breakfast frittata

# High TEA

\*minimum 20 guests

## The Menu Collection

\*4 items p/person @ R90 \*select a variety of 4 from the list below

\*6 items p/person @ R135 \*select a variety of 4 from the list below

- carrot cake
- cheese cake
- dark cranberry & nut studded brownie
- granadilla cupcake
- cinnamon swirl
- apricot and almond large biscotti
  
- salmon mousse and chive filled choux bun
- salmon + horseradish pate on rye
- roast tomato basil tartlet with balsamica (v)
- baked goats cheese and thyme cream with caramelized onion in phyllo (v)
- cheese and chive scones
  
- water bar refreshing defused combinations @R15 p/glass
- coffee on request @R25 p/cup
- tea box @R375 filled with assorted teas

\*includes all hiring

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# Small BITES | Small PLATES

## + BLISS bowls

\*minimum 20 guests

Package One R200

8 small bite

Package Two R230

6 small bites + 2 small plates

Package Three R300

6 small bites + 2 small plates + 1 bliss bowl / hot bowl

### small bites

# refreshing one to two mouthfuls creatively presented

- garden pea and courgette fritter with sweet garlic aioli, parmesan shavings & wild rocket (v)
- middle eastern beetroot, quinoa and mint patties with tzatziki (v)
- hot smoked salmon fishcake with horseradish crème fraiche
- smoked salmon crostini
- beef samoosas served with a tomato chilli jam
- fresh Asian beef pancake with a vegetable crunch & rich peanut sauce (v)
- grilled eggplant roll up with ricotta pesto
- chicken fireball with coriander yogurt
- mexican grilled chicken skewer with fresh lime and chilli
- asian steak cooked to perfection, rested, cubed & served
- saucy italian meatball
- mini blackened chicken taco with pickled slaw and pomegranate jewels (when avail)

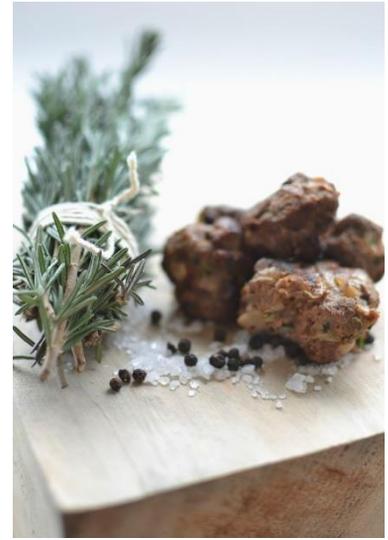
### small plates (60g-80g)

# delish small portions hand picked by the chef

- lightly seared tuna on refreshing pickled cucumber noodles with wasabi mayo
- sesame seed crusted fillet carpaccio with a hoisin glaze
- beetroot hummus pots with green vegetable crudités and dukkah dust
- chilled cucumber and mint soup with dill crème fraiche (v)
- tuna ceviche with wasabi, sesame and ponzo dressing with crispy fried ginger
- season fresh summer salad pot with crispy croutons
- layered salmon , crème fraiche and avo pot with a zingy citrus salsa
- thai sweet chilli chicken



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## summer bliss bowls (200g portions)

# our new combination of bowls filled with absolute bliss

- mexican grilled chicken with maple roasted sweet potatoes, crunchy greens, charred corn, fresh avo and siracha dressing
- crispy fried soy beef with carrot and cucumber ribbons, rice noodles, mange tout, red cabbage and sprouts with toasted cashews
- hot smoked salmon, avo, cucumber shards, shaved slaw, pink radish, pickled ginger, wild rice and toasted sesame seeds with a lime dressing
- asian charred chicken with fresh spiraled vegetable crunch, sugar snap peas, red slaw, crispy fried onions and vermicelli noodles with a punch chili and ginger dressing
- roasted chickpeas, butternut, feta, spring onion, asian greens with peanut brittle and a sweet chilli dressing (v)
- turkish charred chicken with sumac fried chickpeas, fresh greens, cucumber, tomato, feta, pita shards and a tahini dressing

## hot food bowls (200g portions)

- chargrilled chicken in a basil sundried tomato cream on penne pasta with parmesan shavings
- chargrilled steak on crushed new potatoes with a fresh salsa verde and wild rocket
- green thai vegetable curry on sticky jasmine rice with toasted coconut
- hot smoked salmon on a garden pea and wasabi mash
- patat bravos with chorizo gravel, dollop of smokey tomato relish and coriander crème
- pulled rich turkish lamb on apricot studded couscous with fresh mint & cucumber tzatziki

food  
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# Social BOARDS

# great to snack...as an extra  
-recommended 10 guests+ per board

\* minimum order 2x boards

the mexican R350 \*10 guests +

Taco spiced nacho shards, tomato salsa, chunky guacamole and jalapeno cream

asia R680 \*10 guests +

Charred soy steak skewers with peanut crumb, maple roasted sweet potatoes, siracha yogurt and raw slaw, mini vegetable rolls

the greek R480 \*10 guests +

crispy fried pita, slow roasted thyme tomatoes, sumac and zatar spiced butter bean hummus, marinated mediterranean vegetables and kalamata olives

italian meatballs R450 \*10 guests +

delish Italian meatballs smothered in a slow roasted tomato sauce with fresh parsley sprinkle, parmesan dust & charred ciabatta shards

bruschetta's R225 \*10 guests +

refreshing tomato salsa verde and toasted french

burger and crispy onion rings R490 \*20 burgers (5cm) +

delish beef burgers with chargrilled pineapple mayonnaise and crunchy iceberg crisp battered onion rings on the side



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Social boards (contd.)

salmon 3 ways R675 \*45 items p/guest

norwegian smoked salmon w/ horseradish & caper crème fraiche on rye  
salmon wasabi mousse, cucumber & pickled ginger wrap (5cm)  
salmon cakes

sunset canapés R730 \*40 items p/guests

hot shot prawn cocktail  
double decker salmon blini with salmon mousse & caper crème fraiche  
caprese salad sticks with a balsamica swirl (v)  
asian veg crystal wraps with a hoisin sauce (v)

asian grill R780 \*30 portion p/guest

tender 30g steaklets  
thai chicken with cilantro sauce  
teriyaki beef with hint of sesame  
crunchy peanut chicken satays

cape winelands cheese board R935 \*10 guests

local selection hand picked cheeses +  
roasted and marinated tomatoes, dehydrated citrus, lemon and herb salted pastry straws, caramelized onions, seed shards, biltong pate, poached quince, chargrilled pineapple and honeycomb

the bakery R560 \*10 guests

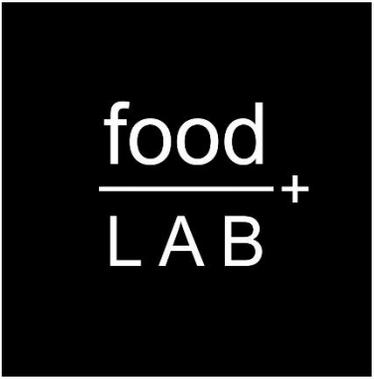
maldon salt bubble bread shards, olive tapenade palmiers, flavored focaccia strips and the chefs ever changing dips

decadence R750 \*10 guests

whatever the bakers taking out the oven

dessert shelf R1400 \*60 items

trending finger & small portion desserts



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# Harvest TABLE

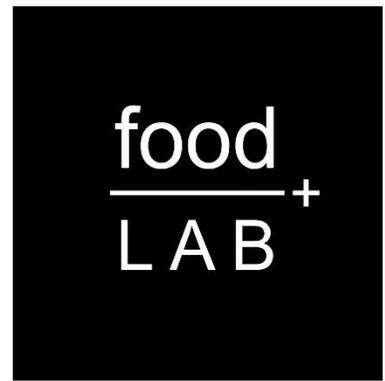
## how it works

choose 3 salads (total 200g)

choose 2 sides (total 200g)

choose 2 protein (250g)

\*minimum 50 guests



## Harvest R300 p/person

### salads

- maple roasted sweet potatoes with siracha yogurt, fresh greens and coriander
- roasted aubergines with cranberries, tzatziki and fresh basil
- asian raw stir fry spiral vegetables with , mange tout, crispy onions and toasted peanuts
- orange , fennel, mint and fennel salad with avo and sprouts
- summer strawberries, feta, blanched beans, garden peas and a burnt poppy seed dressing
- balsamic roasted beetroot with fresh mint and a toasted fennel seed dressing caramelized orange and ricotta salad with toasted fennel seeds
- chargrilled broccoli, green bean and baby spinach with slow roasted tomatoes, fresh lemon zest and kalamata olives
- indonesian rice salad with lemon, pomegranates, crispy onions, chickpeas and fresh herbs
- morroccan buckwheat and chickpea salad with cumin dressing and crispy onions
- raw bliss -cucumber ribbons, shaved beetroot, butternut, baby spinach with pomegranate molasses
- shaved red and green cabbage with green apple, baby corn, celery, mange tout, fresh coriander and radish with wasabi aioli dressing
- roast beetroot, lentil & ricotta salad with fresh mint

### sides

- patat bravas with smoked paprika tomato relish and crème (v)
- balsamic charred courgettes with fresh basil, toasted hazelnut's (v)
- roasted maple syrup sweet potatoes with siracha, limes and yogurt (v)
- roasted beetroot, butternut, red onion salad tossed with a creamy garlic dressing and toasted pepitas (v)
- lemon, rosemary and olive roasted hassle back potatoes (v)
- mediterranean roast vegetables (v)
- charred broccoli stem, green bean and baby peas with baby spinach leaves and fresh lemon (v)
- apricot studded couscous with fresh herbs and toasted almonds (v)
- oven baked moussaka with parmesan and herb crumb (v)
- thai beetroot and butternut curry with toasted coconut (v)
- large black field stuffed with 3 cheeses and fresh herbs (v)

protein

- hot smoked salmon trout , cured in whole mustard seeds, with horseradish cream
- siracha, honey and ginger baked salmon with pickled cucumber
- asian grilled chicken with soy and fresh lime
- charred chicken in a sundried tomato cream with crisp fried basil
- moroccan marinated chicken with crispy fried onions and kalamata olives
- turmeric, cinnamon and cardamom chargrilled chicken with a minted yogurt
- pulled mexican beef with roasted red onion petals
- Italian meatballs, in a rustic tomato mole, fresh parmesan and wild rocket
- pepper cursted beef fillet thinly sliced with fresh rocket and a green goddess cream

# Seated TAPAS

# a great interactive experience  
smaller portions, all about freshness + flavour

\*minimum 20 guests

## how it works

Taste, enjoy and savor what tickles your fancy from the tapas shelf place at the seated table | ever changing Chefs experiment

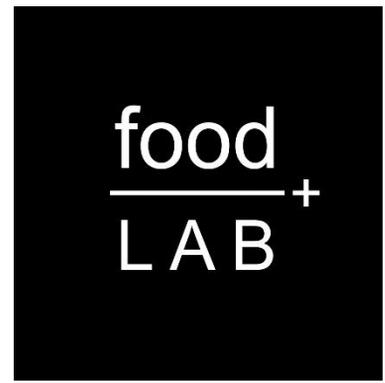
4 course R200 p/person

6 course R300 p/person

8 course R370 p/person

## Sample tapas collection

- fresh asian crystal wraps with rich peanut sauce (v)
- middle eastern beetroot, quinoa and mint patties with tsatiki (v)
- thai beetroot soup with coconut crème and crispy fried ginger and fresh coriander (v)
- tuna ceviche with wasabi, sesame and ponzi dressing with crispy fried ginger and toasted sesame seeds
- wasabi nut crusted tuna sashimi with green beans, soya noodles and fresh coriander
- baked asian salmon on raw asian slaw, toasted sesame seeds and spring onion
- mini blackened chicken taco with pickled slaw and pomegranate jewels (when avail)
- thai sweet chilli chicken
- asian steak cooked to perfection, rested, cubed & served
- patat bravos with chorizo gravel smothered in a smoked paprika and tomato relish with crème
- parmesan risotto pops with pancetta and parmesan



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# PLATED

\*minimum 20+ guests

## #1 R350 per person

roasted balsamic beetroot, fennel and goats cheese tartlet with fresh rocket (v)

rosemary roasted mushrooms on basil pesto cream pasta with roasted balsamic vine tomatoes (v-option)

chargrilled beef fillet with a green goddess sauce on mustard mash with roasted vine tomatoes

hazelnut and coffee mousse with chocolate gravel

## #2 R350 per person

crispy parmesan risotto balls in a slow roasted tomato mole with torn rocket

beetroot and butternut coconut curry with asian pickle salad and yogurt raita (v-option)

lemon butter line fish served with herbed mash, beer crumbs and salsa verde, with blanched greens

eaton mess, with vanilla meringue, fresh raspberries, strawberries, rose syrup and turkish delight

## #3 R350 per person

fresh asian crystal wraps with rich peanut sauce (v)

green thai vegetable curry with toasted peanuts and sprouts (v-option)

siracha and honey roast salmon with coconut rice, wok scorched greens, toasted black sesame seeds and coconut rice with crispy fried ginger

phyllo and passion fruit cream stack

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## Plated (contd.)

### ❑ #4 R350 per person

mediterranean spreads and artisan bakery pots

aubergine melanzane with, parmesan cream and fresh parsley (v-option)

slow roasted greek lamb with minted pea puree, roasted potatoes and seasonal vegetables

white chocolate and macadamia nut caramel cheesecake with roasted strawberries

### ❑ #5 R350 per person

cold cucumber and avocado soup with mange tout, minted crème fraiche and seeded lavosh (v)

deconstructed roasted butternut, mushroom lasagne with a sage cream and toasted pine nuts (v-option)

5 spice duck with wok seared asian crunch, orange and soy glaze and crispy fried noodles

baked crème caramel with cinnamon dust, poached rhubarb and grapefruit with edible flowers



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