



THE NEED TO MEET

WE'VE GOT THE CATERING COVERED

EAT » DRINK » ENJOY

clove

CONCEPTS

... a touch of different

Platters

Breakfast pop up

R450

Mini filled croissants (v), muesli tumblers, fruit kebabs, berry & walnut pinwheels, savoury quiche (approx. 40 items)

Waffle bar

R70p/p

Plain waffles served with fresh cream, fynbos honey, caramel sauce, chocolate flakes, fresh berries, crushed nuts, crispy bacon, onion flakes, maple syrup, grated cheese

Savoury tarts

R270

3 tasty 20cm tarts, salmon & potato, feta, butternut & spinach, onion marmalade & brie

Cheese and jam

R350

Cocktail bagels, croissants & toasts served with camembert wheel, red skin gouda & marmalade cream cheese served with homemade strawberry jam and farm butter (serves 10 guests)

Wrap me up

R240

Herbed omelet with salmon & crème fraiche / smoked chicken with avo (seasonal) & carrots / roasted mushroom, rocket pesto & tomato (approx. 16 items)

Muffins

R15 p/p

Home baked muffins served with farm butter, homemade jam, herbed cream cheese

Cookies

R160

Try one of our stacked cookie platters: chocolate chip / crunchie / soetkoekies (choose 1)



platters

Deli board

R650

Cranberry and mint crumb lamb pops, pulled chicken & salad wraps, mozzarella, sundried tomato & spinach roulades and sweet potato & zucchini fritters with onion dip (approx. 70 items)

Mighty meat

R950

Meatballs with curry sauce, bacon wrapped porkies, bbq ribs, thai basil & black pepper chicken kebabs (approx. 80 items)

Bruschetta's

R270

Smoked snoek, parsley & onion flakes / cucumber & red onion with herbed feta cream / roast beef, carrot with rocket & mustard mayo

Surf

R1050

Lemon & parsley fishcakes with light aioli, panko prawns with sweet chili sauce, crab salad, Thai red curry calamari steak kebabs (approx. 80 items)

Blini's

R400

Smoked salmon & caper crème / rosemary roast lamb & pomegranate / avocado salad & fried radish (approx. 40 items)

Mini cheese

R550

A selection of 3 cheeses, crackers, preserves, snoek pate, hummus & fresh fruit

Cheese & charcuterie

R1185

Bread sticks, melba toast, crackers with a selection of 3 cheeses and 2 cold meats, served with fig preserve, tomato chili jam, onion marmalade, snoek pate, green pesto & fresh fruit



platters

Social snacks

R650

Paprika crumbed chicken strips, sweet potato & butternut crisps, fresh Mexican salad, classic spicy salsa, sour cream, BBQ beef cubes, falafel balls, mini tacos

Vegan supreme

R550

Coconut crusted tofu with smoky salsa, seeded toasts with beetroot hummus, sweet potato & zucchini fritters, whole wheat taco's with Mexican salad
(approx. 40 items)

Veg harvest

R550

Carrots, cucumber sticks, marinated tomatoes, olives feta stuffed aubergine rolls, grilled zucchini & pineapple kebabs, classic hummus, beetroot relish toasted pita pockets & seeded crackers

Fruit forest

R350

chucky chopped variety of 4 fresh local fruit harvest served with a berry sauce, mini sugar cones and fresh whipped cream

Delectable mini sweets

R360

Tasty brownies with meringue, apple cinnabons, key lime tarts & berry cheesecake
(approx. 40 treats)

Ice pops

R120

Minty lemonade ice lollies OR Berrylicious smoothie ice pops
(delivered on ice – needs to be kept frozen until service)



Simple meals

(minimum 6 people)

Classic chicken pie

R65 p/p

Simply spiced creamy chicken, mushroom & spring onion chicken pie served with a crisp seasonal salad and warm herby potatoes

Roasted butternut, spinach & feta bake (v)

R55 p/p

Honey roasted butternut layered between spinach and feta crumb and a crisp seasonal salad

4 Veg beef lasagna

R75 p/p

Our secret 4 veg saucy beef, mozzarella and lasagna sheets finished off with a cheesy paprika béchamel crust served with a crisp side salad

Fragrant lamb curry

R95 p/p

A delicious lamb curry with potato, carrots & beans served with rice and sambals

Salmon & potato cakes

R75 p/p

served with a lime & coriander aioli, pea & asparagus baby potato salad

Roasted Mediterranean veg & quinoa

R60 p/p

Served with toasted pita bread & hummus

Sandwich board

R55 p/p

Chunky black pepper cottage cheese, cucumber, mint jelly & rocket
Smoked chicken, sundried tomato pesto, carrot & baby spinach
Chorizo, smoked mozzarella, red onion and roasted salsa



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CONCEPTS

event catering

Our team of experienced chefs would love to cater your next corporate or social event.

All our menus are custom designed per brief, event type, demographic of guests, location and budget to add extra value and our touch of different.

BASIC PACKAGES (food only)

Canapes	from R85 p/p
Canapes & Tapas	from R120 p/p
Braai's	from R95 p/p
Breakfast spreads	from R85 p/p
Lunch & dinner buffets	from R110 p/p
Plated meals	from R150 p/p



drinks

POP Up coffee cupboard (10 guests) **R375**

ADD: R10 per person extra

ADD: R5 per person for filter coffee / R10 per person for Nespresso on base package

Our self-service pop up coffee cupboard is perfect for the mini meetings & socials

Includes: cups, kettle, spoons, instant coffee, tea, sugar, milk & cookie jar

Specialty coffee bar **POA**

Add flair to that meeting with barista quality coffee made to order

Including, cappuccino, americano, chai latte, hot chocolate... list goes on

Infused water dispenser 5Lt **R75**

ADD: R25 for iced tea

Orange, mint & cucumber / Ginger, thyme & strawberry / Blueberry, lemon & basil

Fresh Juice

Dispenser (5Lt) R125

Jug (1Lt) R 35

Fresh juices with fresh local fruit & herb garnish

classic orange / lemonade / mixed berry / pineapple / simple apple

Juice BAR **R2 250**

3 ingredient Juice (1 veg, 1 fruit, 1 herb) R15 p/p

5 ingredient Juice (1 veg, 2 fruit, health booster, 1 herb) R25 p/p

Our pop up juice bar offers fresh local produce pressed fresh for your guests

Included in the base package is the pop up bar counter, 2 x juicers, glasses & straws for 30 guests and related equipment and your very own juice master

terms & condition

- » all prices quoted exclude delivery & collection fees
- » All food is served on returnable porcelain platters unless otherwise requested
- » delivery fees are calculated on delivery address from Blouberg
- » all orders require full payment prior to delivery
- » all orders must be communicated via email and signed quotation
- » we require minimum 2 working days lead time on orders over 30 guests
- » breakages of equipment, crockery & cutlery will be charged for
- » cancellation fees will apply for any orders cancelled
- » prices are subject to change without notice based on price fluctuations from suppliers

décor & furniture

We are offer a full décor, flower and furniture service. Take a look at our social media pages for a peek at our unique style. We would love to assist with creating your own touch of different at your next event.

PLACE YOUR ODER

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