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MAIN MENU FOR SPECIAL EVENTS - PLATED

- Harissa Curd Beef Fillet, 180gr, topped with Mushroom Leek Pana Grata set on Soft Polenta with Root Vegetable & Thyme Gravy
- Beef Tender Loin, 180gr, with a Pulled Oxtail Rilette, Stem Broccoli, Poppadum Chiffonade, Butternut Gnocchi, Beetroot Cranberry Cremora
- Cardamom, Honey & Dijon Enhanced Duck Leg set on a Spinach Mushroom Gratin, Saffron Potato, Plum Puree & Gravy
- Crushed Cashew & Biltong Crusted Chicken Supreme with Mediterranean Vegetable Galette, Sweet Potato Log & Balsamic Fig Reduction
- Supreme of King Klip with Prawn, Fenugreek, Lime, Stamp Pot Vegetables, Wasabi Pearls & Grey Fish Bisque
- Braised Lamb Shank with Truffle Oil Infused Mash filled Prasa Potato, Bullion Vegetables & Gravy
- Lamb & Chicken Combo - Sous Vide Chicken Roulade with a Lemony Crouton Filling accompanied by Lamb Loin Chop, Roasted Chickpeas & Moroccan Zaalouk Pasta
- Norwegian Salmon on Mushroom Risotto with Smokey Tomato Ragout, Pea Puree, Cress & Lemon Burre Blanc
- Lamb Loin Fillet served with Compressed Leek Terrine, Pistachio, Saffron & Semolina Disk, Melted Tomatoes & Rich Gravy
- 5-Spice Rubbed Medallion Ostrich Fillet on Cauliflower Puree, with Torched Fennel, Braised Red Cabbage & Apple Chutney
- Fillet of Line Fish set on a Mediterranean Vegetable Rondell with Oven Potatoes & Lemmon Butter Sauce & Horseradish Crust
- Supreme of Chicken with a Mushroom & Kale filling set on a Yellow Corncake, Roasted Pumpkin & Gravy

(All prices quoted excludes VAT & delivery)
Prices subject to change!