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**V10 Special Events Menu 1**  
**@ R219.00 p/person For 3 course menu**  
**(minimum order for 15 people)**

**V13 Arrival Canapés: 4pcs per person @ R63.90 per person**

- Bbq glazed chicken grilled chicken kebab
- Savoury Buckwheat blini with Smoked Roast Beef and Biltong Dust
- Rump steak on crostini with Pepperdew dip
- 7 Spice enhanced Butternut Quiche with Feta Cheese & Pumpkin Seeds

**3 Course Plated Menu**

**Starter:**

- Cherry Tomato & Pesto Cheese Tart on Olive tapenade enhanced Pastry served with basil pesto, micro herbs

**Main:**

- Tangy Rooibos & Honey Glazed Chicken Supreme with a Spinach and Mushroom filling, served with French Potato bake, Natural Gravy Sauce and roasted Pumpkin galette

**Dessert:**

- Malva pudding with custard sauce.

**(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)**



**V34 Special Events Menu 4**  
**@ R285.00 p/person for 3 course Menu**  
**(minimum order for 15 people)**

**V33 Arrival Canapés: 4pcs per person @ R68.00 per person**

- Vegetable wrapper with pickled ginger and sesame seed
- Beef Fillet Wellington with Mushroom Duxelles & Puff Pastry pillow
- Sushi Rice Galette topped with Prawn & Wasabi Mayo
- Tangy chicken tart with peppers

**3 Course Plated Menu**

**Starter:**

- Tandoori spicey Chicken Breast with potato latke, zalouk vegetable salsa, melted spinach and micro leaves

**Main:**

- 150g Fillet of Beef with mushroom krummel pap, long stem broccoli, truffle oil infused mash and gravy

**Dessert:**

- Chocolate canach cube with chocolate foam and grenadilla

**(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)**



## **V8 Special Events Menu 2**

**@ R 239.00 p/person for 3 course**

**(minimum order for 15 people)**

### **V9 Arrival Canapés: 4pcs per person @ R68.00 per person**

- Asian stir fry Vegetables enveloped in Tortilla
- Sliced rump steak on a polenta blini, Micro Salad & Peppadew Mousseline
- Roasted Lamb Ragout with Prunes and Goats Cheese
- Nacho crumbed chicken fillet

### **3 Course Plated Menu**

#### **Starter:**

- Smokey, Pepper seared roast beef with cardamon puffs, salad, sweet potato and harissa cremolata

#### **Main:**

- Pan fried Moroccan flavoured line fish medallion with risotto, mussel cream sauce, roasted vegetables and poppa- dam chiffonade

#### **Dessert:**

- Lemon yoghurt tart with lemon curd and flamed meringue

**(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)**



### **V35 Special Events Menu 3**

**@ R269.00 p/person for 3 course menu**

**(minimum order for 15 people)**

### **V36 Arrival Canapés: 4pcs per person @ R63.90 per person**

- Grilled chicken sosatie with lemon herb glazing
- Mushroom and feta quiche with smoked paprika crème
- Mini Steak on crostini
- Tikka Spiced Chicken Galette with Peppers & Cheese

### **3 Course Plated Menu**

#### **Starter:**

- Duet of yellow corn panna cotta topped with braised beef, apple crystalline and Paco crumbed fishcake with pea velouté and crab salad

#### **Main:**

- Braised lamb shank with potato bake, fennel roasted carrots, cauliflower and edamame beans

#### **Dessert:**

- 3 Milk, milk tart with rooibos crust, cinnamon twister, Salted Caramel

**(All prices quoted excludes Cutlery, Crockery, VAT & Delivery)**