Cell: 072 832 8983 * Tel: 021 534 7219
Unit 2 Trippessa Park, Bosfor Circle, Epping 2, 7475
e-mail: info@silverspooncatering.co.za

V10 Special Events Menu 1

@ R289.00 p/person for 3 course menu

(minimum order for 20 people)

V13 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Trio of chicken, grilled, sticky, crispy
- Braised pulled short rib on Italian chickpea panelle, tomatoes Romanesco
- Sesame & 7 spice crusted fishcake with crab stick salad, thai coconut velouté
- Almond crusted broccoli, feta, olive quiche with red onion jam, potted salad

Main:

- Tangy Rooibos & Honey Glazed Chicken Supreme with pepper dew - cheese filling, oven Potato, Natural Gravy, roasted Pumpkin domino
- Grilled line fish, mediterranean crust, Jera rice, bouillon veg, chive- citrus butter sauce
- Massaman beef curry with sweet potato, rice, nigella flat bread

Dessert:

- Sacher cake slice with roasted pineapple salsa, vanilla anglaise
- Rice budding with rooibos crumble, hibiscus poached fruit
- Sticky toffee date pudding, custard sauce, ice creram

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

Hiring,Staff,Cutlery,Crockery

V8 Special Events Menu 2

@ R325.00 p/person for 3 course menu

(minimum order for 20 people)

V9 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Green pepper corn pesto rubbed carpaccio of beef with artichoke cremo, roasted pinenuts, parmesan shavings, rocket salad
- Pan seared chicken, smoked capsicum mousseline, barley quinoa salad
- Pulled lamb shank croquette, caramelised red cabbage, confit carrot rose, spicy apple sauce,
  micro herbs

Main:

- Chermoula spiced sliced beef, potato bake, seasonal veg, creamed mushroom sauce
- Baked line fish, sweet potato- butternut stack, ratatouille veg rondel, prawn hollandaise
- Marsala styled chicken fillet and pecorino gratin, fennel roasted carrots

Dessert:

- Chocolate mousse cake with ganache, peach chantilly.
- Tart au citron with flamed meringue
- Silky coconut panna cotta tartlet with caramelised roasted pineapple -thyme salsa, lemon curd and honey tuille

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

Hiring,Staff,Cutlery,Crockery

V35 Special Events Menu 3

@ R365.00 p/person *for 3 course menu*

(minimum order for 15 people)

V36 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Chicken Ballantine pistachio mushroom filling, spicy tahini sauce, Mediterranean vegetable and orzo salad, smoked paprika tuille
- Mongolian steak, grilled vegetables, quinoa, dania, fig balsamic Cremo, ginger croutons
- Ruby Cherrie tomato tart with fennel, olive soil, pesto quenelle, flaked parmesan

Main:

- Grilled line fish fillet on vegetable rice paella, tomato confit, black olive crisp rocket salad leaves
- Sumac spice Sirloin steak, onion- mushroom panna gratta crust, dauphinoise potatoes, Cauliflower mash, green beans, Creamy peppercorn sauce
- Taco chip crusted chicken supreme with corn polenta cake, el paso sauce, seasonal veg, salsa verde

Dessert:

- 3 Milk, milk tart with cinnamon wafer, berries, Salted Caramel
- Carrot Cake, Cream Cheese frosting, walnuts and berries
- Double layer chocolate cake,

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

Hiring,Staff,Cutlery,Crockery

V34 Special Events Menu 4

@ R457.00 p/person *for 3 course menu*

(minimum order for 15 people)

V33 Arrival Canapés: On request

3 Course Plated Menu

Starter:

- Tataki beef fillet with shitake mayo, ponzu sauce, roasted broccoli, asian slaw
- Tandoori spiced chicken, green pea mint puree, sheet potatoes
- Tangy salmon tartare and beetroot cured salmon trout, tropical salsa, focaccia crostini

Main:

- Lamb shank with fondant potato, creamed cauliflower, Botji jus, beetroot chip
- Leg of lamb, mushroom risotto, gravy, stem broccoli and carrot crisp
- Beef fillet with on vegetable rondelle, double potato pave, mushrooms and mild garlic aioli.
- Middle East line fish, mussels and prawns, on Safran rice with baby veg, lemon butter sauce

Dessert:

- Chocolate truffle ganache cake, black cherry compote, orange wafer, ice cream
- Tiramisu dessert with coffee, Boudoir biscuits, white mocha java sauce, ice cream
- Crème Brulee

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

Hiring,Staff,Cutlery,Crockery

V37 Special Events Menu 5

@ R545.00 p/person *for 3 course menu*

(Minimum order for 20 people)

V38 Arrival Canapés: on request

3 Course Plated Menu

Starter:

- Dukkha spiced duck breast,Asian,veg salad, sesame chip, prune jam gel,
- Franschhoek salmon trout, Fennel slaw, caper crème fraiche
- Beef fillet steak salad, potato, beans, rocket, gorgonzola, caramelized onion truffle dust dressing
- Mexican prawns with avocado and pineapple salsa, Smokey diablo sauce, summer salad

Main:

- Combination of lamb loin chop and compressed lamb shank, potato gratin, roasted mushrooms,
  Mirin Glazed Butternut, gravy
- Seared Beef fillet, braised oxtail, potato chap, mushroom Krummel pap, twice beans, Potjie essence
- Fenugreek and lemon cured Kingklip, Spanish rice, spinach feta bake,
  creamed bouillabaisse sauce
- Allspice rubbed ostrich fillet, creamy polenta bake, parmesan crusted broccoli, spiced squash, gravy
- Rump Steak and Korean spiced beef rib, potato beignet, baby vegetables, demi-glace, chipotles Cremo

Dessert:

- Coffee- hazelnut tart with poached pear, salted caramel and ice cream
- Rasberrie yoghurt tart with pistachio sponge, rooibos tuille,ice cream
- After eight chocolate mint dessert with ice cream and orio crumble

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