

TWO CHEFS

C A T E R I N G

Menu prices excludes VAT

Menu option 1 @ R150pp

Starter

Potato, oven roasted red onion and feta soup served with herb oil, truffle crème and parmesan shavings

Freshly baked ciabatta with farm butter

Main course

Murgh makhani (Butter chicken) served with fragrant basmati which is infused with crisp onion flakes and toasted mustard seeds accompanied by poppadum, coriander chutney and a tomato sambal

Menu 2 @ R175pp

Starter

Lemon marinated artichoke baby leaf salad accompanied by charred zucchini, slow roasted yellow cherry tomatoes, Danish feta, toasted pine nuts and a pesto emulsion

Main course

Peri – peri marinated grilled chicken breast fillets served with roasted summer vegetables, dhukka spiced sweet potato wedges and a crispy fried chicken and green chilli wonton parcel, fresh watercress and parsley cream

Menu 3 @ R195pp

Starter

Pulled pork springrolls served with coriander crème fraiche, guacamole and a toasted corn and Jalapeno salsa

Main course

Grilled beef sirloin with roasted baby vegetables, thick hand cut fries and a bordelaise sauce

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA

Directors: Andre Schoeman, Herman Hanekom

Tel: 0828333679/0825524299

Mail: andre@twochefs.co.za / herman@twochefs.co.za

Website: www.twochefs.co.za



Menu option 4 @ R225pp
Starter

Pan fried potato gnocchi with slow roasted butternut, Danish feta cheese and toasted pumpkin seeds served with a sage beurre blanc

Main course

Chilli and ginger marinated slow roasted pork belly served with roasted garlic and thyme pureed potato with a pulled pork shoulder samosa, roasted apple chutney, chargrilled fine beans and slow roasted cherry tomatoes

TWO CHEFS™

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA
Directors: Andre Schoeman, Herman Hanekom
Tel: 0828333679/0825524299
Mail: andre@twochefs.co.za / herman@twochefs.co.za
Website: www.twochefs.co.za