



Silver Package @ R345 pp (Excl. VAT)

Canapes

Franschoek trout rice paper springrolls with fresh coriander, cucumber and Jullienne carrots served with a herb yoghurt and toasted pistachios

Grilled chicken kebabs with sesame and a sweet soy glaze

Steamed mini Bao buns filled with chilli and ginger rubbed roasted pork belly, pickled red onions and Gooseberry chutney

Panko breaded beef filled with smoked mozzarella and served slow roasted tomato and basil relish

Roasted beetroot on parmesan shortbread with goats cheese and chive custard Baby Buffalo mozzarella skewers with fresh basil and chilli dressing

Main course

Grilled beef sirloin with smoked paprika potato wedges, seasonal vegetable bundle and a bordelaise sauce

Dessert

Zoo cookie cheesecake

Roast pear and frangipane tart

Milktart springrolls with cinnamon syrup



Gold Package @ R385 pp (Excl. VAT)

Canapes

Toasted cornbread bruschetta topped with lemon pepper cream cheese, oak smoked salmon and a courgette and red onion salsa
Chicken koftas served with garlic and mint yoghurt dip
Asian style sesame crusted pork belly with kimchi and Siracha aioli Baby
Buffalo mozzarella skewers with fresh basil and chilli dressing

Starters

Charred zucchini carpaccio topped with lemon marinated artichokes, crumbled Danish feta, toasted pine nuts, exotic tomatoes, baby leaf salad and a rooibos and honey dressing

Main course

Chilli and ginger marinated pork belly with truffled mash potato, cumin and honey spiced baby carrots, red cabbage fritter, apple wafer and a cider jus

Dessert

Toasted butter cake served with vanilla crème patisserie, gluwein poached baby pear, pecan crumble and litchi gel

TWO CHEFS™

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