

# TWO CHEFS

C A T E R I N G

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*Please note that all prices are excluding of VAT, Rentals, Chefs and Travelling  
Prices will be amended according to the number of choices made  
Two Chefs rentals required for a braai will be made by Two Chefs; braai equipment,  
crockery, cutlery, food bars, parasol umbrellas and platters for serving*

**\*Seasonal items**

**Starters**

**South African Tasting Bar**

Springbok Carpaccio roulade filled with a biltong cream cheese, peppadew and served on a  
homemade beer bread crostini accompanied with cumin infused onion marmalade

Traditional West Coast Bokkoms

Droewors

Chicken bobotie springrolls served with apricot chutney

Pickled fish served with a freshly baked Mosbolletjies

Homemade Ginger Beer shots

**Cheese and Charcuterie platters**

Artisan charcuterie and cheese selection served with a selection of mustards, pickles and  
preserves accompanied by

Selection of freshly baked breads and balsamic & olive oil

Fresh crudité

Selection of fresh fruits and berries

Served with hummus, tzatziki, creamy caramelized onion dip, baba ghanoush

**Roosterkoeke**

Freshly made roosterkoek served with a variety of toppings.  
Marmite butter, Fig jam, Grated Mature cheddar cheese, apricot jam

**TWO CHEFS™**

Mulderbosch vineyards, Polkadraai Road, Vlottenburg, Stellenbosch, 7604, SA  
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## Main Course Menu

### Beef

Grilled boerewors (100g) served with cumin infused tomato relish  
Rosemary and roasted garlic marinated whole beef fillet (200g) with a port jus  
Grilled beef sirloin (200g) served with grilled mushroom and garlic cream  
21 Day dry aged Ribeye steak (200g) served with Café de Paris butter

### Poultry

BBQ marinated chicken kebabs served with a Jalapeno Atchar  
Apricot marinated chicken breast fillets served with sweet & sour apricot sauce  
Grilled chicken thighs and drumsticks served with Peppadew and sweet chilli glaze  
Chilli, garlic and ginger marinated deboned chicken thighs served with a sticky Asian soy and spring onion glaze

### Pork

Honey and soy marinated pork ribs served with Ouma's sweet mustard sauce  
Slow roasted pork belly served with Saffron and pear chutney  
Pork belly and prawn kebabs with a sweet Indonesian soy glaze  
Pancetta wrapped pork loin rubbed with mustard and sage served with a rosemary cream

### Lamb

Thyme and roasted garlic marinated lamb chops served with a mint salsa verde  
Pepper crusted lamb rump served with fennel and mint tzatziki  
Deboned lamb rib served with a thyme jus  
Dhukka rubbed whole roasted leg of lamb with rosemary and rock salt served with a mint sauce

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## Seafood

Grilled line fish served with roasted bell pepper, plum tomato and caper sauce  
Lemon and Togarashi buttered Tiger Prawns served with fresh lemon  
West coast Snoek basted with Apricot jam, garlic and lemon butter  
Crayfish tails with a roasted garlic and herb butter

## Vegetarian

Black mushroom stuffed with feta and red pepper  
Vegan burger patties- chickpeas, corn and spinach  
Curried lentil filled peppers with a roasted tomato coulis

## Salads

Grilled polenta salad with roasted butternut, toasted pumpkin seeds, halloumi cheese, wild rocket and balsamic reduction  
Roasted cauliflower and quinoa salad with jalapeno emulsion, baby spinach and flaked almonds  
Greek salad – crisp garden greens, fresh tomatoes, cucumber, red onions, olives and Danish feta cheese  
Roasted beetroot, fine beans, sweet potato and herbed goat's cheese with baby salad leaves and herb vinaigrette  
Crisp Asian style coleslaw with sesame seeds and spicy peanuts  
Orzo salad with cucumber, peppers, fresh basil, chickpeas, cherry tomatoes, fresh basil and sweet chilli dressing  
Broccoli and pea salad served with feta and Poppy seed and Yuzu dressing  
\*Grilled zucchini and aubergine salad, avocado, roasted red onion and drizzled with a hummus infused yoghurt dressing and pomegranates (Seasonality)  
Roasted carrots, beetroot, butternut, artichokes, red onions, wild rocket and a blue cheese dressing on the side  
\*Sliced radishes, avocado, cucumber, asparagus, pomegranates and baby lettuce served with a rooibos and honey dressing on the side  
\*Grilled Peaches served with paprika Labneh and baby spinach leaves

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## Warm Side Dishes

Crispy garlic roasted baby potatoes with grilled mushrooms, parmesan shavings and a herb vinaigrette

'Krummelpap' served with tomato relish and chakalaka

Oven roasted seasonal vegetable selection with fresh herbs

Brown sugar and cinnamon infused roasted butternut wedges

Sticky sweet potato with a burnt orange butter

Potato, sweet potato and butternut galette with a crisp parmesan crust

## Braai broodjies

Grated mature cheddar cheese, sliced tomato, apricot chutney and sliced red onion

Mushroom duxelle, brie and mozzarella and crispy bacon served with a truffle infused aioli

Bobotie chicken mayo with onion marmalade and Danish feta

Tomato, mozzarella and basil pesto

Biltong shavings, caramelised onions and mature cheddar cheese

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